

SUCCOTASH®

STARTERS

NASHVILLE-STYLE HOT FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	\$16
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	\$18
SMOKED CHICKEN WINGS Topped with White BBQ Sauce, Celery Slaw	\$13
PIMENTO CHEESE FUNDIDO Corn Relish, Caramelized Onion, Seed Crackers, Grilled Flatbread	\$13
WEISENBERGER MILLS SKILLET CORNBREAD Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	\$10
PEEL'N'EAT SHRIMP Sambal Cocktail, Green Goddess, Remoulade	(HALF DOZEN) \$15 (DOZEN) \$29
*LOCAL OYSTERS ON THE HALF SHELL Cheerwine Mignonette, Sambal Cocktail	(HALF DOZEN) \$16 (DOZEN) \$31
SEASONAL SOUP	\$9

SALADS

FRIED GREEN TOMATOES Arugula, Radishes, Buttermilk Dressing, Goat Cheese	\$13
ICEBERG WEDGE Goosey Egg, Pork Belly Lardons, Blistered Tomato, Smoked Blue Cheese Dressing	\$17
ROASTED GOLDEN BEETS Seasonal Fruit, Snap Peas, Pecans, Biscuit Croutons, Tarragon Vinaigrette	\$16

SNACKS

DEVEILED EGGS Green Tomato-Kimchi OR Bacon Jam	(EACH) \$1.50
HAM & CHEESE HUSH PUPPIES Cajun Aioli	\$8
FRIED PICKLES Lemon-Sriracha Aioli	\$6
JALAPEÑO POPPERS Bacon Jam, Swiss Cheese, Buttermilk Dressing	\$8
PUPPIES, PICKLES & POPPERS	\$15

TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9
\$43/ADULT | \$21/CHILD (12 AND UNDER)

GREEN TOMATO-KIMCHI DEVEILED EGGS / SKILLET CORNBREAD

SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD

CRISPY LOCAL BLUE CATFISH / FRIED CHICKEN & WAFFLES

SPICE-RUBBED BBQ PORK RIBS

MAC'N'CHEESE / COLLARDS, KIMCHI & COUNTRY HAM

BUTTER PECAN COOKIES'N'CREAM / CHOCOLATE BOURBON PECAN PIE

no substitutions please

MAINS

SERVED A LA CARTE

SHRIMP'N'GRITS Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$23	FRIED CHICKEN & WAFFLES Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	\$26
*ROASTED SALMON Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots	\$26	CRISPY LOCAL BLUE CATFISH Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	\$23
SPICE-RUBBED BBQ PORK RIBS Apple Cider Vinegar BBQ, Pickled Peppers, Crispy Black Eyed Peas	\$25	DIRTY FRIED CHICKEN Legs & Thighs, Spicy Gochujang Honey, Blue Cheese, Pickles	\$27
*PIMENTO CHEESE BURGER Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	\$18	22 OZ. BONE-IN SMOKED BEEF SHORT RIB Black BBQ Sauce, House Pickles	\$41
TODAY'S CATCH Broccolini, Mint Chimichurri, Burnt Lemon	\$32	*ROSEDA FARM 20 OZ. DRY AGED BONE-IN RIBEYE Bulgogi Mushrooms, Green Beans, Charred Vidalia Onion Butter	\$49

DELTA RICE BOWL \$19

Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi

• ADD FRIED EGG + \$2

SIDES

FRENCH FRIES	\$4	WATERMELON & FRIED PEANUTS	\$7
COLLARDS, KIMCHI & COUNTRY HAM	\$6	SUCCOTASH CURRY	\$7
MAC'N'CHEESE	\$10	CHEESY GRITS & SAUSAGE GRAVY	\$8
BOURBON-PICKLED JALAPEÑOS	\$4	SEASONAL SIDE	\$7

SUPPER

A **KNEAD** RESTAURANT
CULINARY DIRECTOR: EDWARD LEE
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SERVICE @ SUCCOTASH

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE.
PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY.
PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE.

PLEASE NOTIFY US OF ANY ALLERGIES

Vegan Vegetarian Gluten-Free

Gluten-Free indicates recipes that do not include flour or wheat. However, all items are prepared in a common kitchen where the possibility of cross-contact gluten exposure exists. All fried items are prepared in the same oil, including those indicated as gluten free.

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.