

SNACKS ••		
DEVILED EGGS   Pickled Green Tomato OR Bacon Jam	(ЕАСН) \$1.50	
PIMENTO CHEESE HUSH PUPPIES Cajun Aioli	\$9	
WEISENBERGER MILLS CORNBREAD CAKES Sorghum Butter, Seasonal Jam	\$8	
COUNTRY HAM & PIMENTO CHEESE CRUE Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green		
STARTERS **		
PECAN STICKY BUNS Deliciousness	\$7	
SMOKED CHICKEN WINGS   Spice Rub, Celery Slaw, White BBQ Sauce	\$12	
FRIED GREEN TOMATO SALAD ** Arugula, Feta Cheese, Buttermilk Dressing	\$12	
MARYLAND CRAB CAKE Curried Remoulade, Carrot Salad, Carrot Vinaigrette	\$20	
TUNA TARTARE* 🕊	\$21	

Avocado, Smoked Soy, Rice Crackers

## TASTE THE SOUTH

SERVED FAMILY STYLE

Must Be Ordered By Entire Table / Minimum 2 Guests / Required For Parties Of 7 Or More \$28/ADULT | \$13/CHILD {12 AND UNDER}

PICKLED GREEN TOMATO DEVILED EGGS / FRIED GREEN TOMATOES CHICKEN & WAFFLES / SHRIMP'N'GRITS

WATERMELON & FRIED PEANUTS OR COLLARDS, KIMCHI & COUNTRY HAM STICKY BUNS

no substitutions please

St.	MAINS —	<del></del> Q
	BISCUITS & GRAVY Buttermilk Biscuits, Black Pepper-Sausage Gravy	\$14
	CHICKEN & WAFFLES Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego	\$19
E349977 (23)	SHRIMP'N'GRITS ** Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$24
100000000000000000000000000000000000000	FRENCH TOAST Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup	\$15
	LOBSTER BENEDICT* Old Bay Hollandaise, Parmesan-Herb Biscuit, Watercress, Warm Potato Salad	\$29
	DIRTY CHICKEN COBB  Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons,  Buttermilk Dressing	\$19
Company (1980)	HANGOVER SPECIAL Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuit	\$18
	DELTA RICE BOWL V Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi ·ADD FRIED EGG + \$2	\$20
Sec. 9.25. (1998)	FRIED CHICKEN SANDWICH Sesame Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries, Gochujang Ketchup	\$16
	AVOCADO TOAST BLT  Bacon, Smashed Avocado, Sally Lunn Bread, Tomato  ·ADD POACHED EGG* +\$2	\$16
	PIMENTO CHEESE BURGER* Sesame Bun, Slab Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	\$18
-	SMOKED STEAK'N'EGGS*  12 Oz Skirt Steak, Eggs Your Way, Warm Potato Salad, Cajun Butter	\$39

## SIDES -

WATERMELON & FRIED PEANUTS V COLLARDS, KIMCHI & COUNTRY HAM \* \$7 \$7 BUTTERMILK BISCUITS OLD BAY MAC'N'CHEESE \$9 \$4 FRENCH FRIES V \$4 MAPLE-GLAZED SLAB BACON \$8 \$5 CHEESY GRITS & SAUSAGE GRAVY \$9 GARLIC SMASHED POTATOES

CREAMY CORN SUCCOTASH \*\* \$8

## → BRUNCH COCKTAILS →

\$10 \$9 GOCHUJANG BLOODY MARY BELLINI Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish Blood Peach, Peach Bitters, Ginger, Egg White MIMOSA \$9 SOUTHERN BLOODY \$10 Fresh-Squeezed Orange, Regan's Orange Bitters Old Forester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish SINGLE \$11 PITCHER (serves 5) BELLE'S PUNCH \$49 \$14 OLD SMOKEY Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles House Smoked-Maker's Mark, Coffee-Demerara Syrup, Regan's Orange Bitters

-- SPIRIT FREE LIBATIONS --

GARDEN MULE \$7

Basil, Ginger, Lime, Elderflower Tonic

GRAPEFRUIT COOLER \$7 Grapefruit, Cinnamon, Pink Grapefruit Soda BELLE'S KISS \$7

Blood Peach, Ginger, Pineapple, Mint, Bubbles

BRUNCH

A KNEAD RESTAURANT CULINARY DIRECTOR: EDWARD LEE FOLLOW US 4 / SUCCOTASHRESTAURANT 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.