

SNACKS ••						
	DEVILED EGGS Pickled Green Tomato OR Bacon Jam	(EACH)	\$1.50			
	PIMENTO CHEESE HUSH PUPPIES Cajun Aioli		\$9			
	WEISENBERGER MILLS CORNBREAD CAKES Sorghum Butter, Seasonal Jam		\$8			
	COUNTRY HAM & PIMENTO CHEESE CRUDITÉ Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddes	S	\$17			
	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			

TASTE THE SOUTH

Avocado, Smoked Soy, Rice Crackers

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 <u>OR</u> COLLARDS, KIMCHI & COUNTRY HAM STICKY BUNS

no substitutions please

MAINS —	 Q
BISCUITS & GRAVY Buttermilk Biscuits, Black Pepper-Sausage Gravy	\$14
CHICKEN & WAFFLES Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego	\$19
SHRIMP'N'GRITS ** Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$24
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
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 Ø	\$20
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 Ketch	\$18 _{up}
SMOKED STEAK'N'EGGS* 12 Oz Skirt Steak, Eggs Your Way, Warm Potato Salad, Cajun Butter	\$39

SIDES **

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

CREAMY CORN SUCCOTASH ** \$8

-- BRUNCH COCKTAILS --

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

-- 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 To /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

