



# SUCCOTASH®

## STARTERS

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

## SALADS

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

## SNACKS

DEVEILED EGGS	(EACH) \$1.50
Green Tomato-Kimchi OR Bacon Jam	
PIMENTO CHEESE HUSH PUPPIES	\$9
Cajun Aioli	
FRIED PICKLES	\$6
Lemon-Sriracha Aioli	
JALAPEÑO POPPERS	\$8
Bacon Jam, Swiss Cheese, Buttermilk Dressing	
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	\$23
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	
ROASTED SALMON*	\$26
Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots	
SPICE-RUBBED BBQ PORK RIBS	\$26
Apple Cider Vinegar BBQ, Pickled Peppers, Crispy Black Eyed Peas	
PIMENTO CHEESE BURGER*	\$18
Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	
TODAY'S CATCH	\$32
Broccolini, Mint Chimichurri, Burnt Lemon	

FRIED CHICKEN & WAFFLES	\$26
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
CRISPY LOCAL BLUE CATFISH	\$23
Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	
DIRTY FRIED CHICKEN	\$27
Legs & Thighs, Spicy Gochujang Honey, Blue Cheese, Pickles	
22 OZ. BONE-IN SMOKED BEEF SHORT RIB	\$41
Black BBQ Sauce, House Pickles	
ROSEDA FARM 20 OZ. DRY AGED BONE-IN RIBEYE*	\$49
Bulgogi Mushrooms, Green Beans, Charred Vidalia Onion Butter	



DELTA RICE BOWL \$20  
Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi  
• ADD FRIED EGG + \$2

## SIDES

FRENCH FRIES	\$4
COLLARDS, KIMCHI & COUNTRY HAM	\$6
MAC'N'CHEESE	\$10
BOURBON-PICKLED JALAPEÑOS	\$4

WATERMELON & FRIED PEANUTS	\$7
SUCCOTASH CURRY	\$7
CHEESY GRITS & SAUSAGE GRAVY	\$8
SEASONAL SIDE	\$7

## SUPPER

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

SERVICE @ 

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.