



SUCCOTASH

PRIME

WEDNESDAY



WINGSDAY

SERVED UNTIL 8PM

(SUBJECT TO AVAILABILITY)

\$2 ea. / minimum 4 per style

SMOKED CHICKEN WINGS 



Spice Rub, Celery Slaw, Alabama White BBQ Sauce

DIRTY WINGS

Crumbled Blue Cheese, Pickled Chow Chow

MISO-MUSTARD HONEY-GLAZED WINGS 



Sesame Seeds, Korean Chile

 Vegan  Vegetarian  Gluten-Free

PLEASE NOTIFY US OF ANY ALLERGIES

TO OFFSET THE IMPACT OF DC'S INITIATIVE 82 ON INDEPENDENT RESTAURANTS,
A 3.5% FEE HAS BEEN ADDED TO YOUR BILL.

A **KNEAD** RESTAURANT

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   / SUCCOTASHRESTAURANT

SUCCOTASH PRIME

HAPPY HOUR

MON-FRI 11:30AM-8PM | SAT & SUN 4PM-8PM

(SUBJECT TO AVAILABILITY)

WINE

SPARKLING

SANTA MARINA, PROSECCO \$9
VENETO, IT

WHITE

ANNALISA, PINOT GRIGIO \$7
VENETO, IT

ROSÉ

MONT GRAVET, CINSAULT \$7
LANGUEDOC, FR

RED

VIÑA TEMPRANA, GARNACHA \$8
CAMPO DE BORJA, SP

BEER

DRAFT

RIGHT PROPER BREWING \$5
Lager/Washington, DC/4.7%

HELLBENDER IGNITE \$6
India Pale Ale/Washington, DC/6.5%

PORT CITY OPTIMAL WIT \$6
Wheat Ale/ Alexandria, VA/4.9%

SUCCOTASH ALE \$5
Red Ale/Salisbury, MD/5.9%

BOTTLE

DC BRAU THE CORRUPTION \$6
India Pale Ale/Washington, DC/6.5%

DOGFISH SEAQUENCH ALE \$6
Lime Session Sour/Milton, DE/4.9%



CORONA EXTRA \$4
German Lager/Mexico/4.7%

MILLER LITE \$4
Light Lager/Milwaukee, WI/4.2%

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FROM THE KITCHEN

DEVILED EGGS 	\$1.50 ea.
Pickled Green Tomato  OR Bacon Jam	
SMOKED CHICKEN WINGS 	\$2 ea.
Spice Rub, Celery Slaw, Alabama White BBQ Sauce (min. 4 per order)	
WEISENBERGER MILLS CORNBREAD CAKES 	\$5
Cornbread Crisps, Sorghum Butter, Seasonal Jam	
HAM & CHEESE HUSH PUPPIES	\$5
Cajun Aioli	
CHICKEN & WAFFLES (HALF)	\$12
Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego	
HOT FRIED OYSTERS	\$13
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$14
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	
PIMENTO CHEESE BURGER*	\$16
Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	

COCKTAILS

MILK PUNCH	\$8
Old Forester Bourbon, Aged Rum, Clarified Milk, Pineapple, Lemon, Creole Bitters	
SOUTHERN SANGRIA	\$7
Redemption Bourbon, Orange Liqueur, Red Wine, Watermelon Pitcher	(serves 5) \$35
BELLE'S PUNCH	\$8
Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, BubblesPitcher	(serves 5) \$39

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