

SUCCOTASH®

SNACKS

DEVEILED EGGS 	(EACH)	\$1.50
Green Tomato-Kimchi  OR Bacon Jam		
PIMENTO CHEESE HUSH PUPPIES		\$8
Cajun Aioli		
FRIED PICKLES 		\$6
Lemon-Sriracha Aioli		
JALAPEÑO POPPERS		\$7
Bacon Jam, Swiss Cheese, Buttermilk Dressing		
PUPPIES, PICKLES & POPPERS		\$15

STARTERS

PECAN STICKY BUNS 		\$10
Deliciousness		
SMOKED CHICKEN WINGS 		\$12
Topped with White BBQ Sauce, Celery Slaw		
WEISENBERGER MILLS SKILLET CORNBREAD 		\$9
Traditional Unsweetened Cornbread, Sorghum Butter, Scallions		
ICEBERG WEDGE SALAD 		\$15
Gooley Egg, Pork Belly Lardons, Blistered Tomato, Smoked Blue Cheese Dressing		
FRIED GREEN TOMATO SALAD  		\$12
Arugula, Radishes, Buttermilk Dressing, Goat Cheese		
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ		\$17
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess		
PEEL'N'EAT SHRIMP 	(HALF DOZEN)	\$15
Sambal Cocktail, Green Goddess, Remoulade		
LOCAL OYSTERS ON THE HALF SHELL* 	(HALF DOZEN)	\$16
	(DOZEN)	\$31
Cheerwine Mignonette, Sambal Cocktail		

TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9  
\$25/ADULT | \$12/CHILD {12 AND UNDER}

GREEN TOMATO-KIMCHI DEVEILED EGGS / FRIED GREEN TOMATO SALAD  
BISCUITS & GRAVY / FRIED CHICKEN & WAFFLES  
WARM POTATO SALAD OR COLLARDS, KIMCHI & COUNTRY HAM

PECAN STICKY BUNS














*no substitutions please*

MAINS

SERVED A LA CARTE

FRENCH TOAST 	\$14
Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup	
HANGOVER SPECIAL	\$18
Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuit	
CRAB CAKE BENEDICT*	\$26
Old Bay Hollandaise, Parmesan-Herb Biscuit, Warm Potato Salad	
FRIED CHICKEN & WAFFLES	\$20
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
BISCUITS & GRAVY	\$14
Buttermilk Biscuits, Black Pepper-Sausage Gravy	
DELTA RICE BOWL 	\$19
Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi • ADD SALMON POKE* + \$3	
SHRIMP'N'GRITS 	\$23
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	
DIRTY CHICKEN COBB	\$18
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	
PULLED PORK SANDWICH	\$16
Collards, House Pickles, French Fries	
PIMENTO CHEESE BURGER*	\$17
Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	
AVOCADO TOAST BLT	\$16
Sally Lunn Bread, Smashed Avocado, Bacon, Tomato • ADD POACHED EGG + \$2	
STEAK'N'EGGS* 	\$49
Roseda Farms 20 oz. Bone-In Ribeye, Charred Vidalia Onion Butter, Warm Potato Salad	

SIDES

MAPLE-GLAZED SLAB BACON 	\$7	CITRUS, BLUE CHEESE & SPICY PEANUTS  	\$7
WARM POTATO SALAD  	\$5	COLLARDS, KIMCHI & COUNTRY HAM 	\$6
CHEESY GRITS & SAUSAGE GRAVY	\$8	MAC'N'CHEESE 	\$9
UMBER'S BUTTERMILK BISCUITS 	\$4	BOURBON-PICKLED JALAPEÑOS  	\$4
FRENCH FRIES 	\$4	SUCCOTASH CURRY  	\$7



BRUNCH COCKTAILS

GOCHUJANG BLOODY MARY	\$11	BELLINI	\$9
Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Blood Peach, Peach Bitters, Ginger, Egg White	
SOUTHERN BLOODY	\$11	MIMOSA	\$9
Old Forrester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Fresh-Squeezed Orange, Regan's Orange Bitters	
OLD SMOKEY	\$13	BELLE'S PUNCH	SINGLE \$12 PITCHER (serves 5) \$54
House-Smoked Bulleit Bourbon, Coffee-Demerara Syrup, Regan's Orange Bitter		Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	

SPRIT-FREE LIBATIONS

CHEERWINE CHERRY SODA	\$5	BOYLAN'S CREAM SODA	\$5
FRESH-SQUEEZED LEMONADE	\$4	ABITA ROOT BEER	\$5
SPRECHER GRAPE SODA	\$5	BELLE'S KISS	\$7
SPICED APPLE CIDER	\$7	Blood Peach, Ginger, Pineapple, Mint, Bubbles	
Warm Apple Cider, Cinnamon, Cardamom, Demerara			


BRUNCH

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

SERVICE @ SUCCOTASH

A 20% GRATUITY WILL BE ADDED  
FOR PARTIES OF FIVE OR MORE.  
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.