

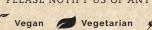
SNACKS +-		MAINS —	
	\$1.50		
Green Tomato-Kimchi OR Bacon Jam	\$8	FRENCH TOAST	\$14
PIMENTO CHEESE HUSH PUPPIES Cajun Aioli	ФО	Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup	Ψ''
FRIED PICKLES	\$6	HANGOVER SPECIAL	\$18
Lemon-Sriracha Aioli JALAPEÑO POPPERS	\$7	Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuit	
Bacon Jam, Swiss Cheese, Buttermilk Dressing		CRAB CAKE BENEDICT*	\$26
PUPPIES, PICKLES & POPPERS	\$15	Old Bay Hollandaise, Parmesan-Herb Biscuit, Warm Potato Salad	
STARTERS ••		FRIED CHICKEN & WAFFLES	\$20
PECAN STICKY BUNS	\$10	Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
SMOKED CHICKEN WINGS **	\$12	BISCUITS & GRAVY	\$14
Topped with White BBQ Sauce, Celery Slaw	Ψ12	Buttermilk Biscuits, Black Pepper-Sausage Gravy	
WEISENBERGER MILLS SKILLET CORNBREAD Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	\$9	DELTA RICE BOWL V	\$19
ICEBERG WEDGE SALAD	\$15	Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi • ADD SALMON POKE* + \$3	
Gooey Egg, Pork Belly Lardons, Blistered Tomato, Smoked Blue Cheese Dressing			
FRIED GREEN TOMATO SALAD ** Arugula, Radishes, Buttermilk Dressing, Goat Cheese	\$12	SHRIMP'N'GRITS Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$23
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$17	nejario e il mipi, macamo e accago, noi, mini, ratapono e il	
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	\$15	DIRTY CHICKEN COBB Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	\$18
PEEL'N'EAT SHRIMP (HALF DOZEN Sambal Cocktail, Green Goddess, Remoulade (DOZEN	\$29		
LOCAL OYSTERS ON THE HALF SHELL* (HALF DOZEN		PULLED PORK SANDWICH Collards, House Pickles, French Fries	\$16
Cheerwine Mignonette, Sambal Cocktail (DOZEN) \$31		
TASTE THE SOUTH —	(2)	PIMENTO CHEESE BURGER* Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	\$17
SERVED FAMILY STYLE			
Must be ordered by entire table / Minimum 2 guests / Required for parties \$25/ADULT \$12/CHILD {12 AND UNDER}	of 7-9	AVOCADO TOAST BLT Sally Lunn Bread, Smashed Avocado, Bacon, Tomato	\$16
GREEN TOMATO-KIMCHI DEVILED EGGS / FRIED GREEN TOMATO S	SALAD	· ADD POACHED EGG + \$2	
BISCUITS & GRAVY / FRIED CHICKEN & WAFFLES WARM POTATO SALAD OR COLLARDS, KIMCHI & COUNTRY HAM		STEAK'N'EGGS* 🧨	\$49
PECAN STICKY BUNS		Roseda Farms 20 oz. Bone-In Ribeye, Charred Vidalia Onion Butter, Warm Potato Salad	
no substitutions please			
SIDES **			
MAPLE-GLAZED SLAB BACON	\$7	CITRUS, BLUE CHEESE & SPICY PEANUTS	\$7
WARM POTATO SALAD 🖋 CHEESY GRITS & SAUSAGE GRAVY	\$5 \$8	COLLARDS, KIMCHI & COUNTRY HAM MAC'N'CHEESE	\$6 \$9
UMBER'S BUTTERMILK BISCUITS	\$4	BOURBON-PICKLED JALAPEÑOS V	\$4
FRENCH FRIES V	\$4	SUCCOTASH CURRY	\$7
RRIINIO	TH	COCKTAILS +-	
GOCHUJANG BLOODY MARY	\$11	BELLINI	\$9
Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Blood Peach, Peach Bitters, Ginger, Egg White	
SOUTHERN BLOODY Old Forrester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish	\$11	MIMOSA Fresh-Squeezed Orange, Regan's Orange Bitters	\$9
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 SPICED APPLE CIDER	\$5 \$7	BELLE'S KISS Blood Peach, Ginger, Pineapple, Mint, Bubbles	\$7
Warm Apple Cider, Cinnamon, Cardamom, Demerara	Φ/		
	TO SECURE		

BRUNCH

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



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.