

STARTERS ••			
SMOKED CHICKEN WINGS * Topped with White BBQ Sauce, Celery Slaw		\$12	
NASHVILLE-STYLE HOT FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing		\$16	
COUNTRY HAM & PIMENTO CHEESE CRUICCOL. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green		\$17	
MARYLAND CRAB CAKE Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette			
WEISENBERGER MILLS SKILLET CORNBREAT Traditional Unsweetened Cornbread, Sorghum Butter, Scallio		\$9	
PEEL'N'EAT SHRIMP 🧨 Sambal Cocktail, Green Goddess, Remoulade	(HALF DOZEN) (DOZEN)	\$15 \$29	
LOCAL OYSTERS ON THE HALF SHELL* Cheerwine Mignonette, Sambal Cocktail	(HALF DOZEN) (DOZEN)	\$16 \$31	

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

SNACKS

-- SALADS --ADD FRIED CHICKEN THIGH \$5 / GRILLED SHRIMP \$8 SALMON \$10

FRIED GREEN TOMATOES	\$12
Arugula, Radishes, Buttermilk Dressing, Goat Cheese	

ICEBERG WEI	OGE 🎤							\$15
Gooey Egg, Pork Be	lly Lardons,	Blistered	Tomato,	Smoked	Blue	Cheese Dress	ing	

ROASTED ACORN SQUASH	\$15
Brussels Sprouts, Smoked Walnuts, Bourbon Currants, Goat Cheese	

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}

SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD CRISPY LOCAL BLUE CATFISH / FRIED CHICKEN & WAFFLES MAC'N'CHEESE OR COLLARDS, KIMCHI & COUNTRY HAM BUTTER PECAN COOKIES'N'CREAM

no substitutions please

MAINS —	
SERVED A LA CARTE	
FRIED CHICKEN & WAFFLES Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	\$20
PULLED PORK SANDWICH Collards, House Pickles, French Fries	\$16
DELTA RICE BOWL V [*] Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi · ADD SALMON POKE* + \$3	\$19
AVOCADO TOAST BLT Sally Lunn Bread, Bacon, Smashed Avocado, Tomato · ADD FRIED EGG + \$2	\$16
DIRTY CHICKEN COBB Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk	\$18 Dressing
CRISPY CATFISH SANDWICH Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	\$18
SHRIMP'N'GRITS 🧨 Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$23
PIMENTO CHEESE BURGER* Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	\$17
CRISPY CHICKEN SANDWICH Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries	\$16
ROASTED SALMON* 🧨 Strawberry-Tamarind Glaze, Farmer's Market Salad, Crispy Shallots	\$25

- SIDES --

FRENCH FRIES V	\$5	BOURBON-PICKLED JALAPEÑOS V 🥦	\$4			
COLLARDS, KIMCHI & COUNTRY HAM 🥦	\$6	SUCCOTASH CURRY	\$8			
MAC'N'CHEESE	\$9	CITRUS, BLUE CHEESE & SPICY PEANUTS	\$7			
CHEESY GRITS & SAUSAGE GRAVY	\$8	GOCHUJANG BRUSSELS SPROUTS V	\$8			
SPIRIT-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 Blood Peach, Ginger, Pineapple, Mint, Bubbles	\$7			

SPICED APPLE CIDER \$7

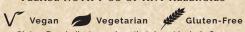
Warm Apple Cider, Cinnamon, Cardamom, Demerara

LUNCH

A KNEEAD 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



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.