



SUCCOTASH®

STARTERS

SMOKED CHICKEN WINGS 	\$12
Topped with White BBQ Sauce, Celery Slaw	
NASHVILLE-STYLE HOT FRIED OYSTERS	\$16
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$17
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	
MARYLAND CRAB CAKE	\$25
Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette	
WEISENBERGER MILLS SKILLET CORNBREAD 	\$9
Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	
PEEL'N'EAT SHRIMP 	(HALF DOZEN) \$15
Sambal Cocktail, Green Goddess, Remoulade	
	(DOZEN) \$29
LOCAL OYSTERS ON THE HALF SHELL* 	(HALF DOZEN) \$16
Cheerwine Mignonette, Sambal Cocktail	
	(DOZEN) \$31

SALADS

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

FRIED GREEN TOMATOES 	\$12
Arugula, Radishes, Buttermilk Dressing, Goat Cheese	
ICEBERG WEDGE 	\$15
Gooley Egg, Pork Belly Lardons, Blistered Tomato, Smoked Blue Cheese Dressing	
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

SNACKS








DEVILED 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

MAINS

SERVED A LA CARTE

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



SIDES

FRENCH FRIES 	\$5	BOURBON-PICKLED JALAPEÑOS 	\$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 	\$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	\$7
		Blood Peach, Ginger, Pineapple, Mint, Bubbles	
SPICED APPLE CIDER \$7			
Warm Apple Cider, Cinnamon, Cardamom, Demerara			

LUNCH

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

SERVICE @ 

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.