



# SUCCOTASH

## PRIME

### SNACKS

|  |        |        |
|--|--------|--------|
| DEVILED EGGS                        | (EACH) | \$1.50 |
| Pickled Green Tomato  OR Bacon Jam  |        |        |
| PIMENTO CHEESE HUSH PUPPIES  |        | \$9    |
| Cajun Aioli  |        |        |
| WEISENBERGER MILLS CORNBREAD CAKES  |        | \$8    |
| Sorghum Butter, Seasonal Jam   |        |        |
| COUNTRY HAM & PIMENTO CHEESE CRUDITÉ   |        | \$17   |
| Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess   |        |        |

### STARTERS

|  |      |
|--|------|
| PECAN STICKY BUNS           | \$7  |
| Deliciousness  |      |
| SMOKED CHICKEN WINGS      | \$13 |
| Spice Rub, Celery Slaw, White BBQ Sauce  |      |
| FRIED GREEN TOMATO SALAD  | \$14 |
| Arugula, Feta Cheese, Buttermilk Dressing  |      |
| TUNA TARTARE*             | \$21 |
| Avocado, Smoked Soy, Rice Crackers   |      |



## TASTE THE SOUTH

SERVED FAMILY STYLE

Must Be Ordered By Entire Table / Minimum 2 Guests / Required For Parties Of 7 Or More

\$28/ADULT | \$13/CHILD {12 AND UNDER}









PICKLED GREEN TOMATO DEVILED EGGS / FRIED GREEN TOMATOES  
CHICKEN & WAFFLES / SHRIMP'N'GRITS  
CITRUS, BLUE CHEESE & SPICY PEANUTS OR COLLARDS, KIMCHI & COUNTRY HAM  
STICKY BUNS

*no substitutions please*

### MAINS

|   |      |
|---|------|
| BISCUITS & GRAVY  | \$14 |
| Buttermilk Biscuits, Black Pepper-Sausage Gravy   |      |
| CHICKEN & WAFFLES   | \$20 |
| Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego   |      |
| SHRIMP'N'GRITS           | \$24 |
| Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil   |      |
| FRENCH TOAST             | \$15 |
| Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup  |      |
| CRAB CAKE BENEDICT*   | \$26 |
| Old Bay Hollandaise, Parmesan-Herb Biscuit, Warm Potato Salad   |      |
| DIRTY CHICKEN COBB  | \$18 |
| Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing                               |      |
| HANGOVER SPECIAL  | \$19 |
| Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuit                               |      |
| DELTA RICE BOWL        | \$20 |
| Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi  |      |
| • ADD FRIED EGG + \$2  |      |
| FRIED CHICKEN SANDWICH  | \$16 |
| Sesame Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries, Gochujang Ketchup                    |      |
| AVOCADO TOAST BLT   | \$16 |
| Bacon, Smashed Avocado, Sally Lunn Bread, Tomato  |      |
| • ADD POACHED EGG* +\$2   |      |
| PIMENTO CHEESE BURGER*  | \$18 |
| Sesame Bun, Slab Bacon Jam, House Pickles, French Fries, Gochujang Ketchup                                  |      |
| SMOKED STEAK'N'EGGS*  | \$39 |
| 12 Oz Skirt Steak, Eggs Your Way, Warm Potato Salad, Cajun Butter   |      |

### SIDES

|   |     |   |     |
|---|-----|---|-----|
| COLLARDS, KIMCHI & COUNTRY HAM   | \$8 | CITRUS, BLUE CHEESE & SPICY PEANUTS  | \$7 |
| OLD BAY MAC'N'CHEESE   | \$9 | BUTTERMILK BISCUITS                  | \$4 |
| FRENCH FRIES   | \$4 | MAPLE-GLAZED SLAB BACON              | \$8 |
| CHEESY GRITS & SAUSAGE GRAVY  | \$9 | GARLIC SMASHED POTATOES              | \$5 |
| CREAMY CORN SUCCOTASH   \$8 |     |   |     |



### BRUNCH COCKTAILS

|  |      |   |                                     |
|--|------|---|-------------------------------------|
| GOCHUJANG BLOODY MARY  | \$12 | BELLINI   | \$10                                |
| Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish          |      | Blood Peach, Peach Bitters, Ginger, Egg White                       |                                     |
| SOUTHERN BLOODY  | \$12 | MIMOSA  | \$10                                |
| Old Forester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish  |      | Fresh-Squeezed Orange, Regan's Orange Bitters                       |                                     |
| OLD SMOKEY   | \$14 | BELLE'S PUNCH   | SINGLE \$13 PITCHER (serves 5) \$59 |
| House Smoked-Maker's Mark, Coffee-Demerara Syrup, Regan's Orange Bitters |      | Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles |                                     |

### SPIRIT-FREE LIBATIONS \$10

|  |  |  |   |
|--|--|--|---|
| GARDEN MULE                            | GRAPEFRUIT COOLER                          | SPICED APPLE CIDER                             | BELLE'S KISS                                  |
| Basil, Ginger, Lime, Elderflower Tonic | Grapefruit, Cinnamon, Pink Grapefruit Soda | Warm Apple Cider, Cinnamon, Cardamom, Demerara | Blood Peach, Ginger, Pineapple, Mint, Bubbles |




## BRUNCH

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

SERVICE @ 

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