

SUCCOTASH

PRIME

STARTERS

MARYLAND CRAB CAKE	\$26
Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette	
SMOKED CHICKEN WINGS	\$13
Spice Rub, Celery Slaw, Alabama White BBQ Sauce	
HOT FRIED OYSTERS	\$16
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
TOMATO BISQUE	\$9
Cheddar Cheese Crisp, Basil	
TUNA TARTARE*	\$21
Avocado, Smoked Soy, Rice Crackers	

SALADS

ADD FRIED CHICKEN THIGH \$5 / GRILLED SHRIMP \$8
SKIRT STEAK* \$12

ROASTED ACORN SQUASH	\$15
Brussels Sprouts, Smoked Walnuts, Bourbon Currants, Goat Cheese	
FRIED GREEN TOMATOES	\$14
Arugula, Feta Cheese, Buttermilk Dressing	
ICEBERG WEDGE	\$16
Gooley Egg, Pork Belly Lardons, Blistered Tomato, Smoked Blue Cheese Dressing	
DIRTY CHICKEN COBB	\$18
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	

FRIED CHICKEN

CHICKEN & WAFFLES \$20

Legs & Thighs, Bourbon Maple Syrup,
Pickled Okra, Aged Manchego

DIRTY CHICKEN \$21

Legs & Thighs, Spicy Honey Gochujang, Blue Cheese, Pickles, Nori

MAINS

CRISPY CHICKEN SANDWICH	\$16
Sesame Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries	
DELTA RICE BOWL	\$19
Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi	
• ADD FRIED EGG + \$2	
PIMENTO CHEESE BURGER*	\$18
Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	
SHRIMP'N'GRITS	\$24
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	
SMOKED PORTABELLA SANDWICH	\$16
Ciabatta, Vegan Mozzarella, Heirloom Tomato, Red Pepper Aioli, Pickled Red Onion, Alfalfa Sprouts	
CRISPY CATFISH SANDWICH	\$18
Sesame Bun, Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	
TODAY'S CATCH	\$29
Broccolini, Mint Chimichurri, Burnt Lemon	

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	

EXPRESS

SKIRT STEAK* OR TODAY'S CATCH

SALAD / FRENCH FRIES

MINT JULEP ICE CREAM

no substitutions please

\$29

STEAKS*

FROM OUR **Southern PRIDE** SMOKER

MAKE IT NICE

ONE INCLUDED / ADDITIONAL + \$3

Bourbon Bordelaise	Horseradish Cream
Peppercorn-Caper Gravy	Blue Cheese-Furikake
Habanero-Lemongrass Sauce	Cajun Butter
Mint Chimichurri	Onion-Bacon Jam

SKIRT STEAK / 12 Oz / Creekstone Farms / KS	\$46
PETIT FILET MIGNON / 8 Oz / 28-Day / 7 Hills / VA	\$45
NEW YORK STRIP / 16 Oz / 28-Day Dry / E3 / KS	\$54
RIBEYE / 14 Oz / 28-Day Dry / Roseda Farm / MD	\$59
FILET MIGNON / 12 Oz / 28-Day Dry / 7 Hills / VA	\$65
BONE-IN TOMAHAWK (SERVES 2) / 42 Oz / 45-Day Wet / Creekstone Farms / KS	\$129



MAKE IT FANCY

ADD CRABCAKE \$19 / ADD SHRIMP \$12

SIDES

COLLARDS, KIMCHI & COUNTRY HAM	\$8	CHEESY GRITS & SAUSAGE GRAVY	\$8
OLD BAY MAC'N'CHEESE	\$9	CITRUS, BLUE CHEESE & SPICY PEANUTS	\$7
FRENCH FRIES	\$5	CREAMY CORN SUCCOTASH	\$8
GARLIC SMASHED POTATOES	\$6	GOCHUJANG BRUSSELS SPROUTS	\$8

LUNCH

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.