

SUCCOTASH PRIME

STARTERS

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

SALADS

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

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

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

SNACKS

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

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
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SERVICE @ **SUCCOTASH**
PRIME

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.