

--- STARTERS ----

POPCORN SHRIMP Cajun Buttermilk, Bourbon-Pickled Fresnos, Garlic Chili Oil	\$17
MARYLAND CRAB CAKE Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette	\$27
SMOKED CHICKEN WINGS 🥓 Spice Rub, Celery Slaw, Alabama White BBQ Sauce	\$13
HOT FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	\$17
TUNA TARTARE* 🖋 Avocado, Smoked Soy, Rice Crackers	\$23

- SALADS -FRIED GREEN TOMATOES Arugula, Feta Cheese, Buttermilk Dressing ROASTED ACORN SQUASH Brussels Sprouts, Smoked Walnuts, Bourbon Currants, Goat Cheese

ICEBERG WEDGE # Gooey Egg, Pork Belly Lardons, Blistered Tomato, Smoked Blue Cheese Dressing



Legs & Thighs, Honey Gochujang Sauce, Blue Cheese, Pickles, Nori Flakes STARTER \$16 | MAIN \$30

MAINS	
DELTA RICE BOWL V Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi	\$21
 ADD FRIED EGG + \$2 ≠ PIMENTO CHEESE BURGER* 	\$19
Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchu SHRIMP'N'GRITS <i>#</i> Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$27
	\$25

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		\$19

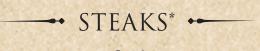


SERVED FAMILY STYLE

Must Be Ordered By Entire Table / Minimum 2 Guests / Required For Parties Of 7 Or More \$59/ADULT | \$24/CHILD {12 AND UNDER}

PICKLED GREEN TOMATO DEVILED EGGS / SMOKED CHICKEN WINGS FRIED GREEN TOMATO SALAD / CORNBREAD CAKES SMOKED & SLICED RIBEYE* / CHICKEN & WAFFLES / SHRIMP'N'GRITS CHOICE OF TWO SIDES

CHOCOLATE BOURBON PECAN PIE / HUMMINGBIRD CAKE TRUFFLES no substitutions please



FROM OUR PRIDE SMOKER

MAKE IT NICE

ONE INCLUDED / ADDITIONAL + \$3

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

KIRT STEAK / 12 Oz / Creekstone Farms / KS	\$49
ETIT FILET MIGNON / 8 Oz / 28-Day / 7 Hills / VA	\$49
JEW YORK STRIP / 16 Oz / 28-Day Dry / E3 / KS	\$54
LIBEYE / 14 Oz / 28-Day Dry / Roseda Farm / MD	\$60
ILET MIGNON / 12 Oz / 28-Day Dry / 7 Hills / VA	\$67

Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon

APPLE CIDER BBQ PORK RIBS Dirty Rice, Creamy Slaw

TODAY'S CATCH Broccolini, Mint Chimichurri, Burnt Lemon \$32

\$31

\$15

\$16

\$18

BONE-IN TOMAHAWK (SERVES 2) / 42 Oz / 45-Day Wet / Creekstone Farms / KS \$139

--- MAKE IT FANCY +---

ADD CRABCAKE \$19 / ADD SHRIMP \$12

SIDES --

COLLARDS, KIMCHI & COUNTRY HAM 🗯	\$8	CHEESY GRITS & SAUSAGE GRAVY	\$9
OLD BAY MAC'N'CHEESE 💋	\$10	CITRUS, BLUE CHEESE & SPICY PEANUTS 🕬	\$8
FRENCH FRIES V	\$5	CREAMY CORN SUCCOTASH 🜌	\$9
GARLIC SMASHED POTATOES 🕬 🖋	\$7	GOCHUJANG BRUSSELS SPROUTS V	\$9

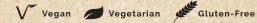
SUPPER

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

SERVICE @ SUCCOTASH

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



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.