

SUCCOTASH
PRIME

STARTERS

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

SALADS

FRIED GREEN TOMATOES	\$15
Arugula, Feta Cheese, Buttermilk Dressing	
ROASTED ACORN SQUASH	\$16
Brussels Sprouts, Smoked Walnuts, Bourbon Currants, Goat Cheese	
ICEBERG WEDGE	\$18
Gooley Egg, Pork Belly Lardons, Blistered Tomato, Smoked Blue Cheese Dressing	

FRIED CHICKEN

CHICKEN & WAFFLES

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

STARTER \$14 | MAIN \$26

DIRTY CHICKEN

Legs & Thighs, Honey Gochujang Sauce,
Blue Cheese, Pickles, Nori Flakes

STARTER \$16 | MAIN \$30

MAINS

DELTA RICE BOWL	\$21
Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi	
• ADD FRIED EGG + \$2	
PIMENTO CHEESE BURGER*	\$19
Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	
SHRIMP'N'GRITS	\$27
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	
CRISPY LOCAL BLUE CATFISH	\$25
Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	
APPLE CIDER BBQ PORK RIBS	\$31
Dirty Rice, Creamy Slaw	
TODAY'S CATCH	\$32
Broccolini, Mint Chimichurri, Burnt Lemon	

SNACKS

DEVEILED 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	\$19
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	

TASTE THE SOUTH

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 DEVEILED 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

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	\$49
PETIT FILET MIGNON / 8 Oz / 28-Day / 7 Hills / VA	\$49
NEW YORK STRIP / 16 Oz / 28-Day Dry / E3 / KS	\$54
RIBEYE / 14 Oz / 28-Day Dry / Roseda Farm / MD	\$60
FILET MIGNON / 12 Oz / 28-Day Dry / 7 Hills / VA	\$67
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	\$5	CREAMY CORN SUCCOTASH	\$9
GARLIC SMASHED POTATOES	\$7	GOCHUJANG BRUSSELS SPROUTS	\$9

SUPPER

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

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.