



SUCCOTASH®

STARTERS

NASHVILLE-STYLE HOT FRIED OYSTERS	\$16
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$18
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	
SMOKED CHICKEN WINGS	\$13
Topped with White BBQ Sauce, Celery Slaw	
MARYLAND CRAB CAKE	\$26
Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette	
WEISENBERGER MILLS SKILLET CORNBREAD	\$10
Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	
PEEL'N'EAT SHRIMP	(HALF DOZEN) \$15 (DOZEN) \$29
Sambal Cocktail, Green Goddess, Remoulade	
LOCAL OYSTERS ON THE HALF SHELL*	(HALF DOZEN) \$16 (DOZEN) \$31
Cheerwine Mignonette, Sambal Cocktail	

SALADS

FRIED GREEN TOMATOES	\$13
Arugula, Radishes, Buttermilk Dressing, Goat Cheese	
ICEBERG WEDGE	\$17
Gooley Egg, Pork Belly Lardons, Blistered Tomato, Smoked Blue Cheese Dressing	
ROASTED ACORN SQUASH	\$16
Brussels Sprouts, Smoked Walnuts, Bourbon Currants, Goat Cheese	

SNACKS

DEVEILED EGGS	(EACH) \$1.50
Green Tomato-Kimchi OR Bacon Jam	
PIMENTO CHEESE HUSH PUPPIES	\$9
Cajun Aioli	
FRIED PICKLES	\$6
Lemon-Sriracha Aioli	
JALAPEÑO POPPERS	\$8
Bacon Jam, Swiss Cheese, Buttermilk Dressing	
PUPPIES, PICKLES & POPPERS	\$15

TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9
\$43/ADULT | \$21/CHILD {12 AND UNDER}

GREEN TOMATO-KIMCHI DEVEILED EGGS / SKILLET CORNBREAD
SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD
CRISPY LOCAL BLUE CATFISH / FRIED CHICKEN & WAFFLES
SPICE-RUBBED BBQ PORK RIBS
MAC'N'CHEESE / COLLARDS, KIMCHI & COUNTRY HAM
BUTTER PECAN COOKIES'N'CREAM / CHOCOLATE BOURBON PECAN PIE

no substitutions please

MAINS

SERVED A LA CARTE

SHRIMP'N'GRITS	\$23	FRIED CHICKEN & WAFFLES	\$26
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil		Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
ROASTED SALMON*	\$26	CRISPY LOCAL BLUE CATFISH	\$23
Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots		Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	
SPICE-RUBBED BBQ PORK RIBS	\$26	DIRTY FRIED CHICKEN	\$27
Apple Cider Vinegar BBQ, Pickled Peppers, Crispy Black Eyed Peas		Legs & Thighs, Spicy Gochujang Honey, Blue Cheese, Pickles	
PIMENTO CHEESE BURGER*	\$18	22 OZ. BONE-IN SMOKED BEEF SHORT RIB	\$41
Bacon Jam, House Pickles, French Fries, Gochujang Ketchup		Black BBQ Sauce, House Pickles	
TODAY'S CATCH	\$32	ROSEDA FARM 20 OZ. DRY AGED BONE-IN RIBEYE*	\$49
Broccolini, Mint Chimichurri, Burnt Lemon		Bulgogi Mushrooms, Green Beans, Charred Vidalia Onion Butter	

DELTA RICE BOWL ✓ \$20



Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi

• ADD FRIED EGG + \$2

SIDES

FRENCH FRIES ✓	\$4	BOURBON-PICKLED JALAPEÑOS ✓	\$4
COLLARDS, KIMCHI & COUNTRY HAM	\$6	CITRUS, BLUE CHEESE & SPICY PEANUTS	\$8
MAC'N'CHEESE	\$10	SUCCOTASH CURRY	\$7
CHEESY GRITS & SAUSAGE GRAVY	\$8	GOCHUJANG BRUSSELS SPROUTS ✓	\$9

SUPPER

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

SERVICE @ 

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.