



SUCCOTASH®

RESTAURANT WEEK | SUPPER

Feb 2-11 | \$40 Per Guest

Served Family-Style | Must Be Ordered By Entire Table
Minimum 2 Guests

STARTERS

DEVEILED EGGS  

Green Tomato-Kimchi

WEISENBERGER MILLS SKILLET CORNBREAD 

Traditional Unsweetened Cornbread, Sorghum Butter, Scallions

SMOKED CHICKEN WINGS 

Topped with White BBQ Sauce, Celery Slaw

FRIED GREEN TOMATOES  

Arugula, Radishes, Buttermilk Dressing, Goat Cheese

MAINS

CRISPY LOCAL BLUE CATFISH 

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

FRIED CHICKEN & WAFFLES

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

SPICE-RUBBED BBQ PORK RIBS

Apple Cider Vinegar BBQ, Pickled Peppers, Crispy Black Eyed Pea

SIDES

COLLARDS, KIMCHI & COUNTRY HAM 

MAC'N'CHEESE 

DESSERTS

BUTTER PECAN COOKIES

Vanilla Whipped Cream

CHOCOLATE BOURBON PECAN PIE

Orange Whipped Cream

