

# SUCCOTASH PRIME

## SNACKS

DEVEILED EGGS  Pickled Green Tomato  OR Bacon Jam	(EACH) \$1.75
PIMENTO CHEESE HUSH PUPPIES Cajun Aioli	\$9.25
WEISENBERGER MILLS CORNBREAD CAKES 	\$8.25
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	\$18.50

## STARTERS

PECAN STICKY BUNS 	\$8.25
Deliciousness	
SMOKED CHICKEN WINGS 	\$13.50
Spice Rub, Celery Slaw, White BBQ Sauce	
FRIED GREEN TOMATO SALAD  	\$14.50
Arugula, Feta Cheese, Buttermilk Dressing	
TUNA TARTARE* 	\$21.75
Avocado, Smoked Soy, Rice Crackers	

## TASTE THE SOUTH

SERVED FAMILY STYLE

Must Be Ordered By Entire Table / Minimum 2 Guests / Required For Parties Of 7 Or More

\$29/ADULT | \$13.50/CHILD {12 AND UNDER}

PICKLED GREEN TOMATO DEVEILED EGGS / FRIED GREEN TOMATOES

CHICKEN & WAFFLES / SHRIMP'N'GRITS

CITRUS, BLUE CHEESE & SPICY PEANUTS OR COLLARDS, KIMCHI & COUNTRY HAM











STICKY BUNS

*no substitutions please*

## MAINS

BISCUITS & GRAVY Buttermilk Biscuits, Black Pepper-Sausage Gravy	\$15.50
CHICKEN & WAFFLES Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego	\$20.75
SHRIMP'N'GRITS 	\$24.75
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	
FRENCH TOAST 	\$16.50
Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup	
CRAB CAKE BENEDICT* Old Bay Hollandaise, Parmesan-Herb Biscuit, Warm Potato Salad	\$26.75
DIRTY CHICKEN COBB Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	\$18.50
HANGOVER SPECIAL Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuit	\$19.50
DELTA RICE BOWL 	\$20.75
Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi • ADD FRIED EGG + \$2 	
FRIED CHICKEN SANDWICH Sesame Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries, Gochujang Ketchup	\$16.50
AVOCADO TOAST BLT Bacon, Smashed Avocado, Sally Lunn Bread, Tomato • ADD POACHED EGG* +\$2	\$16.50
PIMENTO CHEESE BURGER* Sesame Bun, Slab Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	\$18.50
SMOKED STEAK'N'EGGS* 12 Oz Skirt Steak, Eggs Your Way, Warm Potato Salad, Cajun Butter	\$40.00

## SIDES

COLLARDS, KIMCHI & COUNTRY HAM 	\$8.25	CITRUS, BLUE CHEESE & SPICY PEANUTS  	\$8.25
OLD BAY MAC'N'CHEESE 	\$9.25	BUTTERMILK BISCUITS 	\$4.25
FRENCH FRIES 	\$4.25	MAPLE-GLAZED SLAB BACON 	\$8.25
CHEESY GRITS & SAUSAGE GRAVY	\$9.25	GARLIC SMASHED POTATOES  	\$5.25
CREAMY CORN SUCCOTASH   \$8.25			



## BRUNCH COCKTAILS


GOCHUJANG BLOODY MARY Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish	\$12.50	BELLINI Blood Peach, Peach Bitters, Ginger, Egg White	\$10.50
SOUTHERN BLOODY Old Forester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish	\$12.50	MIMOSA Fresh-Squeezed Orange, Regan's Orange Bitters	\$10.50
OLD SMOKEY House Smoked-Maker's Mark, Coffee-Demerara Syrup, Regan's Orange Bitters	\$14.50	BELLE'S PUNCH Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	SINGLE \$13.50 PITCHER (serves 5) \$60.00

## SPIRIT-FREE LIBATIONS \$10.50

GARDEN MULE Basil, Ginger, Lime, Elderflower Tonic	GRAPEFRUIT COOLER Grapefruit, Cinnamon, Pink Grapefruit Soda	SPICED APPLE CIDER Warm Apple Cider, Cinnamon, Cardamom, Demerara	BELLE'S KISS Blood Peach, Ginger, Pineapple, Mint, Bubbles
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## BRUNCH

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

SERVICE @ 

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE. PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY. 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.