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DEVILED EGGS	(EACH)	\$1.75
Pickled Green Tomato OR Bacon Jam		¢0.05
PIMENTO CHEESE HUSH PUPPIES Cajun Aioli		\$9.25
WEISENBERGER MILLS CORNBREAD CAKES		\$8.25
Sorghum Butter, Seasonal Jam		
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	1	\$18.50
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Godder	55	

STARTERS	.
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PECAN STICKY BUNS Deliciousness	\$8.25
SMOKED CHICKEN WINGS # Spice Rub, Celery Slaw, White BBQ Sauce	\$13.50
FRIED GREEN TOMATO SALAD ** Arugula, Feta Cheese, Buttermilk Dressing	\$14.50
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 DEVILED 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 *** Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$24.75
FRENCH TOAST Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup	\$16.50
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 V [*] Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi ·ADD FRIED EGG + \$2	\$20.75
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 Ke	\$18.50 tchup
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 V	\$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 O	range Bitters	\$10.50
OLD SMOKEY House Smoked-Maker's Mark, Coffee-Demerara Syrup, Regan's Orange Bitter	\$14.50	BELLE'S PUNCH Mango-Infused Vodka, Jim Beam Bo	SINGLE \$13.50 PITCHER (serves 5) purbon, Ginger, Peach, Mint, Bubbles	\$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

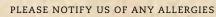
BELLE'S KISS

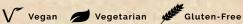
Blood Peach, Ginger, Pineapple, Mint, Bubbles

BRUNCH

A KNEEAD RESTAURANT CULINARY DIRECTOR: EDWARD LEE SERVICE @ SUCCOTASH

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.







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 undercoo meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.