

SUCCOTASH PRIME

STARTERS

MARYLAND CRAB CAKE Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette	\$26.75
SMOKED CHICKEN WINGS Spice Rub, Celery Slaw, Alabama White BBQ Sauce	\$13.50
HOT FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	\$16.50
TOMATO BISQUE Cheddar Cheese Crisp, Basil	\$9.25
TUNA TARTARE* Avocado, Smoked Soy, Rice Crackers	\$21.75

SALADS

ADD FRIED CHICKEN THIGH \$5 / GRILLED SHRIMP \$8
SKIRT STEAK* \$12

ROASTED ACORN SQUASH Brussels Sprouts, Smoked Walnuts, Bourbon Currants, Goat Cheese	\$15.50
FRIED GREEN TOMATOES Arugula, Feta Cheese, Buttermilk Dressing	\$14.50
ICEBERG WEDGE Goey Egg, Pork Belly Lardons, Blistered Tomato, Smoked Blue Cheese Dressing	\$16.50
DIRTY CHICKEN COBB Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	\$18.50

FRIED CHICKEN

CHICKEN & WAFFLES \$20.75

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

DIRTY CHICKEN \$21.75

Legs & Thighs, Spicy Honey Gochujang, Blue Cheese, Pickles, Nori

MAINS

CRISPY CHICKEN SANDWICH Sesame Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries	\$19.50
DELTA RICE BOWL Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi • ADD FRIED EGG + \$2	\$19.50
PIMENTO CHEESE BURGER* Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	\$18.50
SHRIMP'N'GRITS Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$24.75
SMOKED PORTABELLA SANDWICH Ciabatta, Vegan Mozzarella, Heirloom Tomato, Red Pepper Aioli, Pickled Red Onion, Alfalfa Sprouts	\$16.50
CRISPY CATFISH SANDWICH Sesame Bun, Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	\$19.50
TODAY'S CATCH Broccolini, Mint Chimichurri, Burnt Lemon	\$29.75

SNACKS

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

EXPRESS

SKIRT STEAK* OR TODAY'S CATCH

SALAD / FRENCH FRIES

MINT JULEP ICE CREAM

no substitutions please

\$30.00

STEAKS*

FROM OUR **Southern PRIDE** SMOKER

MAKE IT NICE

ONE INCLUDED / ADDITIONAL + \$3.25

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	\$47.00
PETIT FILET MIGNON / 8 Oz / 28-Day / 7 Hills / VA	\$46.00
NEW YORK STRIP / 16 Oz / 28-Day Dry / E3 / KS	\$44.00
RIBEYE / 14 Oz / 28-Day Dry / Roseda Farm / MD	\$60.00
FILET MIGNON / 12 Oz / 28-Day Dry / 7 Hills / VA	\$66.00
BONE-IN TOMAHAWK (SERVES 2) / 42 Oz / 45-Day Wet / Creekstone Farms / KS	\$140.00



MAKE IT FANCY

ADD CRABCAKE \$19.50 / ADD SHRIMP \$12.50

SIDES

COLLARDS, KIMCHI & COUNTRY HAM	\$8.25	CHEESY GRITS & SAUSAGE GRAVY	\$8.25
OLD BAY MAC'N'CHEESE	\$9.25	CITRUS, BLUE CHEESE & SPICY PEANUTS	\$8.25
FRENCH FRIES ✓	\$5.25	CREAMY CORN SUCCOTASH	\$8.25
GARLIC SMASHED POTATOES	\$6.25	GOCHUJANG BRUSSELS SPROUTS ✓	\$8.25

LUNCH

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

SERVICE @ **SUCCOTASH PRIME**

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.