

-- STARTERS --

POPCORN SHRIMP	\$17.50
Cajun Buttermilk, Bourbon-Pickled Fresnos, Garlic Chili Oil	
MARYLAND CRAB CAKE	\$27.75
Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette	
SMOKED CHICKEN WINGS 🖋	\$13.50
Spice Rub, Celery Slaw, Alabama White BBQ Sauce	
HOT FRIED OYSTERS	\$17.50
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
TUNA TARTARE* 🖋	\$23.75
Avocado, Smoked Soy, Rice Crackers	

SALADS	
FRIED GREEN TOMATOES	\$15.50
Arugula, Feta Cheese, Buttermilk Dressing	
ROASTED ACORN SQUASH 🕬	\$16.50
Brussels Sprouts, Smoked Walnuts, Bourbon Currants, Goat Cheese	
ICEBERG WEDGE 🖋	\$18.50
Gooey Egg, Pork Belly Lardons, Blistered Tomato,	



Smoked Blue Cheese Dressing

Pickled Okra, Aged Manchego STARTER \$14.50 | MAIN \$28.00

DIRTY CHICKEN Legs & Thighs, Honey Gochujang Sauce, Blue Cheese, Pickles, Nori Flakes

STARTER \$16.50 | MAIN \$31.00

MAINS	+
DELTA RICE BOWL V Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimcl • ADD FRIED EGG + \$2.25	\$21.75 ^{hi}
PIMENTO CHEESE BURGER* Sesame Bun, Bacon Jam, House Pickles, French Fr	\$19.50 ies, Gochujang Ketchup
SHRIMP'N'GRITS 🖋 Royal Red Shrimp, Andouille Sausage, Holy Trinit	\$27.75 ty, Jalapeño Oil
CRISPY LOCAL BLUE CATFISH 🖋	\$25.75

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 Godd		\$19.50



SERVED FAMILY STYLE

Must Be Ordered By Entire Table / Minimum 2 Guests / Required For Parties Of 7 Or More \$60.00/ADULT | \$30.00/CHILD {12 AND UNDER}

PICKLED GREEN TOMATO DEVILED EGGS / SMOKED CHICKEN WINGS FRIED GREEN TOMATO SALAD / CORNBREAD CAKES SMOKED & SLICED RIBEYE* / CHICKEN & WAFFLES / SHRIMP'N'GRITS CHOICE OF TWO SIDES

CHOCOLATE BOURBON PECAN PIE / HUMMINGBIRD CAKE TRUFFLES no substitutions please



FROM OUR PRIDE SMOKER

MAKE IT NICE 🖋

ONE INCLUDED / ADDITIONAL + \$3.25

Bourbon Bordelaise Peppercorn-Caper Gravy Habanero-Lemongrass Sauce V[™] Mint Chimichurri √

Horseradish Cream 💋 Blue Cheese-Furikake 🗖 Cajun Butter 💋 **Onion-Bacon Jam**

SKIRT STEAK / 12 Oz / Creekstone Farms / KS	\$50.00
PETIT FILET MIGNON / 8 Oz / 28-Day / 7 Hills / VA	\$50.00
NEW YORK STRIP / 16 Oz / 28-Day Dry / E3 / KS	\$46.00
RIBEYE / 14 Oz / 28-Day Dry / Roseda Farm / MD	\$61.00
FILET MIGNON / 12 Oz / 28-Day Dry / 7 Hills / VA	\$68.00

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

APPLE CIDER BBQ PORK RIBS Dirty Rice, Creamy Slaw

TODAY'S CATCH Broccolini, Mint Chimichurri, Burnt Lemon \$32.00

\$33.00

BONE-IN TOMAHAWK (SERVES 2)

/ 42 Oz / 45-Day Wet / Creekstone Farms / KS

---- MAKE IT FANCY +----

ADD CRABCAKE \$19.50 / ADD SHRIMP \$12.50

- SIDES -

COLLARDS, KIMCHI & COUNTRY HAM 🖋	\$9.25	CHEESY GRITS & SAUSAGE GRAVY	\$9.25
OLD BAY MAC'N'CHEESE 🕖	\$10.50	CITRUS, BLUE CHEESE & SPICY PEANUTS 🕬	\$9.25
FRENCH FRIES V	\$5.25	CREAMY CORN SUCCOTASH 🕬	\$9.25
GARLIC SMASHED POTATOES 🕬	\$7.25	GOCHUJANG BRUSSELS SPROUTS V	\$9.25

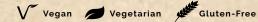
SUPPER

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

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.

PLEASE NOTIFY US OF ANY ALLERGIES



\$145.00

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.