

SUCCOTASH PRIME

STARTERS

POPCORN SHRIMP Cajun Buttermilk, Bourbon-Pickled Fresnos, Garlic Chili Oil	\$17.50
MARYLAND CRAB CAKE Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette	\$27.75
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	\$17.50
TUNA TARTARE* 🐟 Avocado, Smoked Soy, Rice Crackers	\$23.75

SALADS

FRIED GREEN TOMATOES 🍅 Arugula, Feta Cheese, Buttermilk Dressing	\$15.50
ROASTED ACORN SQUASH 🍂 Brussels Sprouts, Smoked Walnuts, Bourbon Currants, Goat Cheese	\$16.50
ICEBERG WEDGE 🥬 Goopy Egg, Pork Belly Lardons, Blistered Tomato, Smoked Blue Cheese Dressing	\$18.50

FRIED CHICKEN

CHICKEN & WAFFLES

Legs & Thighs, Bourbon Maple Syrup,
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 ✓ Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi · ADD FRIED EGG + \$2.25 🍳	\$21.75
PIMENTO CHEESE BURGER* Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	\$19.50
SHRIMP'N'GRITS 🍤 Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$27.75
CRISPY LOCAL BLUE CATFISH 🐟 Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	\$25.75
APPLE CIDER BBQ PORK RIBS Dirty Rice, Creamy Slaw	\$32.00
TODAY'S CATCH 🐟 Broccolini, Mint Chimichurri, Burnt Lemon	\$33.00

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	\$19.50

TASTE THE SOUTH

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

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	\$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
BONE-IN TOMAHAWK (SERVES 2) / 42 Oz / 45-Day Wet / Creekstone Farms / KS	\$145.00

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 ✓	\$5.25	CREAMY CORN SUCCOTASH 🍷	\$9.25
GARLIC SMASHED POTATOES 🍷	\$7.25	GOCHUJANG BRUSSELS SPROUTS ✓	\$9.25

SUPPER

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.