



# SUCCOTASH PRIME

## WEDNESDAY



## WINGSDAY

SERVED UNTIL 8PM

(SUBJECT TO AVAILABILITY)

**\$2.00 ea.** / *minimum 4 per style*

SMOKED CHICKEN WINGS 

Spice Rub, Celery Slaw, Alabama White BBQ Sauce


DIRTY WINGS

Crumbled Blue Cheese, Pickled Chow Chow

MISO-MUSTARD HONEY-GLAZED WINGS 

Sesame Seeds, Korean Chile

A **KNEAD** RESTAURANT

CULINARY DIRECTOR: EDWARD LEE  
FOLLOW US   / SUCCOTASHRESTAURANT

 Vegan  Vegetarian  Gluten-Free

PLEASE NOTIFY US OF ANY ALLERGIES

# SUCCOTASH PRIME

## HAPPY HOUR

MON-FRI 11:30AM-8PM | SUN 4PM-8PM

(SUBJECT TO AVAILABILITY)

### WINE

#### SPARKLING

SANTA MARINA, PROSECCO \$9.00  
VENETO, IT

#### WHITE

ANNALISA, PINOT GRIGIO \$7.00  
VENETO, IT

#### ROSÉ

MONT GRAVET, CINSAULT \$7.00  
LANGUEDOC, FR

#### RED

VIÑA TEMPRANA, GARNACHA \$8.00  
CAMPO DE BORJA, SP

### BEER

#### DRAFT

RIGHT PROPER BREWING \$5.00  
Lager/Washington, DC/4.7%

HELLBENDER IGNITE \$6.00  
India Pale Ale/Washington, DC/6.5%

PORT CITY OPTIMAL WIT \$6.00  
Wheat Ale/ Alexandria, VA/4.9%

SUCCOTASH ALE \$5.00  
Red Ale/Salisbury, MD/5.9%

#### BOTTLE



DC BRAU THE CORRUPTION \$6.00  
India Pale Ale/Washington, DC/6.5%

DOGFISH SEAQUENCH ALE \$6.00  
Lime Session Sour/Milton, DE/4.9%

CORONA EXTRA \$4.00  
German Lager/Mexico/4.7%

MILLER LITE \$4.00  
Light Lager/Milwaukee, WI/4.2%

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### FROM THE KITCHEN

DEVILED EGGS 	\$1.50 ea.
Pickled Green Tomato  OR Bacon Jam	
SMOKED CHICKEN WINGS 	\$2.00 ea.
Spice Rub, Celery Slaw, Alabama White BBQ Sauce (min. 4 per order)	
WEISENBERGER MILLS CORNBREAD CAKES 	\$5.00
Sorghum Butter, Seasonal Jam	
PIMENTO CHEESE HUSH PUPPIES	\$5.00
Cajun Aioli	
CHICKEN & WAFFLES (HALF)	\$12.00
Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego	
HOT FRIED OYSTERS	\$13.00
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$14.00
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	
PIMENTO CHEESE BURGER*	\$16.00
Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	

### COCKTAILS

MILK PUNCH	\$8.00
Old Forester Bourbon, Aged Rum, Clarified Milk, Pineapple, Lemon, Creole Bitters	
SOUTHERN SANGRIA	\$7.00
Redemption Bourbon, Orange Liqueur, Red Wine, Watermelon	Pitcher (serves 5) \$35.00
BELLE'S PUNCH	\$8.00
Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	Pitcher (serves 5) \$39.00

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