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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		\$18.50

Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess				
	STARTERS ••			
	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* ** Avocado, Smoked Soy, Rice Crackers	\$21.75		



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

BISCUITS & GRAVY Buttermilk Biscuits, Black Pepper-Sausage Gravy

Warm Potato Salad

Buttermilk Dressing

Buttermilk Biscuit

· ADD FRIED EGG + \$2

\$20.75

\$15.50

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

SHRIMP'N'GRITS \$24.75 Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil

MAINS

FRENCH TOAST \$16.50 Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup

CRAB CAKE BENEDICT* \$26.75 Old Bay Hollandaise, Parmesan-Herb Biscuit,

DIRTY CHICKEN COBB \$18.50 Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons,

HANGOVER SPECIAL \$19.50 Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy,

DELTA RICE BOWL V \$20.75 Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi

FRIED CHICKEN SANDWICH \$16.50 Sesame Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade,

French Fries, Gochujang Ketchup AVOCADO TOAST BLT \$16.50

· ADD POACHED EGG* +\$2

PIMENTO CHEESE BURGER* \$18.50 Sesame Bun, Slab Bacon Jam, House Pickles, French Fries, Gochujang Ketchup

\$40.00 SMOKED STEAK'N'EGGS*

12 Oz Skirt Steak, Eggs Your Way, Warm Potato Salad, Cajun Butter

Bacon, Smashed Avocado, Sally Lunn Bread, Tomato

SIDES --

\$8.25	CITRUS, BLUE CHEESE & SPICY PEANUTS	\$8.25
\$9.25	BUTTERMILK BISCUITS	\$4.25
\$4.25	MAPLE-GLAZED SLAB BACON 🧨	\$8.25
\$9.25	GARLIC SMASHED POTATOES	\$5.25
	\$9.25 \$4.25	\$9.25 BUTTERMILK BISCUITS # \$4.25 MAPLE-GLAZED SLAB BACON #

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	Orange Bitters	\$10.50
OLD CMOREA	¢1/ F0	DELLE'S DUNIOU	a.v.a. = \$17 EO a.zav.za	, ¢62.50

\$14.50 SINGLE \$13.50 PITCHER (serves 5) \$62.50 OLD SMOKEY BELLE'S PUNCH House Smoked-Maker's Mark, Coffee-Demerara Syrup, Regan's Orange Bitters Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles

SPIRIT-FREE LIBATIONS \$10.50 ---

GARDEN MULE

Basil, Ginger, Lime, Elderflower Tonic

GRAPEFRUIT COOLER

Grapefruit, Cinnamon, Pink Grapefruit Soda

SPICED APPLE CIDER

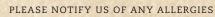
Warm Apple Cider, Cinnamon, Cardamom, Demerara

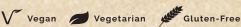
BELLE'S KISS

Blood Peach, Ginger, Pineapple, Mint, Bubbles

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.

BRUNCH

CULINARY DIRECTOR: EDWARD LEE FOLLOW US () /SUCCOTASHRESTAURANT