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# - 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* 🖋	\$21.75

## - SALADS -

ADD FRIED CHICKEN THIGH \$5 / GRILLED SHRIMP \$8			
SKIRT STEAK* \$12			
ROASTED ACORN SQUASH	\$15.50		
FRIED GREEN TOMATOES 🕬 🖋 Arugula, Feta Cheese, Buttermilk Dressing	\$14.50		
ICEBERG WEDGE 🧩 Gooey Egg, Pork Belly Lardons, Blistered Tomato, Smoked Blue Cheese Dressing	\$16.50		
DIRTY CHICKEN COBB Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons,	\$18.50		

Buttermilk Dressing FRIED St 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 \$19.50 Sesame Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries \$19.50 DELTA RICE BOWL V Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi • ADD FRIED EGG + \$2 💋

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

SNACKS			
DEVILED EGGS 🎽 ickled Green Tomato 🗖 OR Bacon Jam	(EACH)	\$1.75	
IMENTO CHEESE HUSH PUPPIES ajun Aioli		\$9.25	
VEISENBERGER MILLS CORNBREAD CAKES 🕿 orghum Butter, Seasonal Jam	•	\$8.25	
COUNTRY HAM & PIMENTO CHEESE CRUDI	ΓÉ	\$18.50	

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Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess



SKIRT STEAK\* OR TODAY'S CATCH

SALAD / FRENCH FRIES

MINT JULEP ICE CREAM

··\$30.00 ···

no substitutions please

➡ STEAKS\* ➡ FROM OUR PRIDE SMOKER

### MAKE IT NICE #

#### **ONE INCLUDED / ADDITIONAL + \$3.25**

**Bourbon Bordelaise** Peppercorn-Caper Gravy Habanero-Lemongrass Sauce V<sup>™</sup> Mint Chimichurri V

Horseradish Cream 💋 Blue Cheese-Furikake 💋 Cajun Butter 💋 **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	\$54.00
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)	\$140.00

коуаl кеd Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil

#### SMOKED PORTABELLA SANDWICH V

Ciabatta, Vegan Mozzarella, Heirloom Tomato, Red Pepper Aioli, Pickled Red Onion, Alfalfa Sprouts

#### CRISPY CATFISH SANDWICH



\$24.75

\$16.50

Sesame Bun, Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries

#### TODAY'S CATCH 🗯

SHRIMP'N'GRITS

Broccolini, Mint Chimichurri, Burnt Lemon

\$29.75

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

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

#### ADD CRABCAKE \$19.50 / ADD SHRIMP \$12.50

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 V	\$5.25	CREAMY CORN SUCCOTASH 🖋	\$8.25
GARLIC SMASHED POTATOES 🕬	\$6.25	GOCHUJANG BRUSSELS SPROUTS V	\$8.25

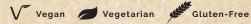
- SIDES -

# LUNCH

A KNEEAD 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



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.