



# SUCCOTASH

## PRIME



## RESTAURANT WEEK | BRUNCH

\$35 Per Guest

### STARTER Choose One

#### WINTER SALAD

Blue Cheese, Toasted Pecans, Perilla, Bourbon Maple-Roasted Persimmon,  
Smoked Honey Vinaigrette

#### BUTTERNUT SQUASH BISQUE

Cardamom-Spiced Crème Fraîche, Smoked Apple Cider Syrup

#### CHICKEN FRIED SWEETBREADS

Smoky Fennel Beignets, Black Pepper-Lemon Sorghum

### MAIN Choose One

#### SHRIMP'N'GRITS

Andouille Sausage, Holy Trinity, Jalapeño Oil

#### SMOKED SHORT RIB HASH

Poached Egg, Kimchi Hollandaise

#### CHICKEN & WAFFLES

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

### DESSERT

#### ORANGE-GINGER STICKY ROLL

Miso Butterscotch Glaze



Vegan



Vegetarian



Gluten-Free



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## RESTAURANT WEEK | LUNCH

\$35 Per Guest

### STARTER Choose One

#### WINTER SALAD

Blue Cheese, Toasted Pecans, Perilla, Bourbon Maple-Roasted Persimmon,  
Smoked Honey Vinaigrette

#### BUTTERNUT SQUASH BISQUE

Cardamom-Spiced Crème Fraîche, Smoked Apple Cider Syrup

### MAIN Choose One

#### GOCHUGARA-ROASTED CHICKEN

Kimchi Dumplings, Leek, King Trumpet Mushroom

#### SMOKED SHORT RIB

Rosemary Potato Purée, Nori Roasted Carrots

#### CHICKEN & WAFFLES

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

### DESSERT Choose One

#### BLACK CHERRY TART

Soju Curd, Smoked Cocoa Nibs

#### GINGERBREAD PUDDING

Butterscotch Gelato, Miso-Orange Caramel





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## RESTAURANT WEEK | DINNER

\$55 Per Guest

### STARTER Choose One

#### WINTER SALAD

Blue Cheese, Toasted Pecans, Perilla, Bourbon Maple-Roasted Persimmon, Smoked Honey Vinaigrette

#### BUTTERNUT SQUASH BISQUE

Cardamom-Spiced Crème Fraîche, Smoked Apple Cider Syrup

#### CHICKEN FRIED SWEETBREADS

Smoky Fennel Beignets, Black Pepper-Lemon Sorghum

### MAIN Choose One

#### PAN-SEARED SEA SCALLOPS

King Crab Etoufee, Toasted Delta Rice

#### GOCHUGARA-ROASTED CHICKEN

Kimchi Dumplings, Leek, King Trumpet Mushroom

#### SMOKED SHORT RIB

Rosemary Potato Purée, Nori Roasted Carrots

### DESSERT Choose One

#### BLACK CHERRY TART

Soju Curd, Smoked Cocoa Nibs

#### GINGERBREAD PUDDING

Butterscotch Gelato, Miso-Orange Caramel





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PRIME



## RESTAURANT WEEK



### COCKTAILS

SOJUTO \$13.00

Chum Churum Soju, Mint Syrup, Fresh Mint, Bubbles

GOLD RUSH \$13.00

Old Bardstown Bourbon, Fresh-Squeezed Lemon, Honey



### WINE

#### SPARKLING

SAUVIGNON BLANC, LAKE CHALICE, 'SKYE'  
NV, MARLBOROUGH, NZ \$36.00

#### WHITE

VERDEJO, NAIA,  
2019, RUEDA, SP \$42.00

#### ROSÉ

TROUSSEAU, COMBE, 'VIN GRIS',  
2021, BALLARD CANYON, CA \$48.00

#### RED

SCHIAVA, ELENA WALCH  
2021, ALTO ADIGE, IT \$42.00