

# SUCCOTASH PRIME

## WEDNESDAY WINGS DAY

SERVED UNTIL 7PM  
SUBJECT TO AVAILABILITY

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

### SMOKED CHICKEN WINGS

Topped with White BBQ Sauce, Celery Slaw

### DIRTY WINGS

Crumbled Blue Cheese, Pickled Chow Chow



### MISO-MUSTARD HONEY-GLAZED WINGS

Sesame Seeds, Korean Chile

 Vegan  Vegetarian  Gluten-Free

PLEASE NOTIFY US OF ANY ALLERGIES

A **KNEAD** RESTAURANT

CULINARY DIRECTOR: EDWARD LEE  
FOLLOW US   / SUCCOTASHRESTAURANT

# SUCCOTASH PRIME

## HAPPY HOUR

MON-FRI 11:30AM-7PM | SUN 4PM-7PM

(SUBJECT TO AVAILABILITY)

### WINE

#### SPARKLING

SANTA MARINA, PROSECCO \$9.00  
VENETO, IT

#### WHITE

ANNALISA, PINOT GRIGIO \$7.00  
VENETO, IT

#### ROSÉ

PETIT BALTHAZAR, 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%

ASLIN ORANGE STARFISH \$6.00  
New England IPA/Herndon, VA/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%

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)	
JAMIE'S CORNBREAD	\$5.00
Hot Honey-Brown Butter	
CRISPY KOREAN CAULIFLOWER 	\$9.00
Pickled Beech Mushrooms, Daikon-Carrot Slaw, Toasted Sesame Seeds	
CHICKEN & WAFFLES (HALF)	\$13.00
Leg & Thigh, 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 SANGRÍA	\$7.00
Jim Beam 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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