

# SUCCOTASH

## SNACKS

DEVILED EGGS 	\$1.50 EA
Green Tomato-Kimchi  OR Bacon Jam	
FRIED PICKLES 	\$6.00
Lemon-Sriracha Aioli	
CRISPY KOREAN CAULIFLOWER 	\$12.00
Pickled Beech Mushrooms, Daikon-Carrot Slaw, Toasted Sesames	
ALL THE BITES	\$15.00
Deviled Eggs, Crispy Korean Cauliflower, Fried Pickles	
Serves 3 / Serves 4 +\$3 /Serves 5 +\$6	

## STARTERS

PECAN STICKY BUNS 	\$11.00
Deliciousness	
SMOKED CHICKEN WINGS 	\$13.00
Topped with White BBQ Sauce, Celery Slaw	
JAMIE’S CORNBREAD	\$9.00
Hot Honey-Brown Butter	
FRIED GREEN TOMATO SALAD 	\$12.00
Arugula, Buttermilk Dressing, Goat Cheese	
KIMCHI CRAB DIP	\$26.00
Jumbo Lump, Grilled Sally Lunn	
SHRIMP’N’OYSTERS 	(3 OF EACH) \$18.00
All The Fixins (6 OF EACH) \$35.00	

## TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9

\$29/ADULT | \$14/CHILD (12 AND UNDER)











GREEN TOMATO-KIMCHI DEVILED EGGS / FRIED GREEN TOMATO SALAD  
KENTUCKY HOT BROWN / CHICKEN & WAFFLES  
TATER TOTS, GOCHUJANG MAYO, FURIKAKE  
OR COLLARDS, KIMCHI & SMOKED TURKEY  
PECAN STICKY BUNS  
*No substitutions please*

## MAINS

SERVED A LA CARTE

FRENCH TOAST 	\$15.00
Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup	
HANGOVER SPECIAL*	\$19.00
Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy Buttermilk Biscuit	
CRAB HASH*	\$33.00
Crab Cake, Poached Egg, Home Fried Potatoes, Red Bells, Kimchi Hollandaise	
CHICKEN & WAFFLES	\$21.00
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
KENTUCKY HOT BROWN	\$17.00
Roasted Turkey, Slab Bacon, Grilled Sally Lunn, Mornay, Tomatoes, Jalapeño Oil	
DELTA RICE BOWL 	\$19.00
Smoked Tofu, Bulgogi Mushrooms, Soy-Pickled Cucumbers, Kimchi • ADD FRIED EGG +\$2.00 • ADD SALMON POKE* +\$3.00	
SHRIMP’N’GRITS	\$29.00
Hominy, Crab Étouffée, Smoked Paprika Oil	
BLACKENED TROUT SANDWICH	\$22.00
Open-Faced Grilled Sally Lunn, Caper Aioli, Apple-Frisée Salad, Apple Cider Vinaigrette	
CRISPY CHICKEN SANDWICH 	\$19.00
Sesame Bun, Edward's Nashville Sauce, Snow Onion Slaw, Blue Cheese, Pickled Okra, French Fries, Gochujang Ketchup. <b>WARNING: It Bites!</b> <b>CHOOSE YOUR HEAT—SPICY! / VERY SPICY!! / OMG SPICY!!!</b>	
PIMENTO CHEESE BURGER*	\$19.00
Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	
AVOCADO TOAST BLT	\$17.00
Bacon, Sally Lunn Bread, Smashed Avocado, Tomato • ADD FRIED EGG +\$2.00	
STEAK’N’EGGS* 	\$49.00
Blackened Ribeye, Eggs Your Way, Warm Potato Salad	

## SIDES

MAPLE-GLAZED SLAB BACON 	\$8.00	SEASONAL SIDE 	\$6.50
TATER TOTS, GOCHUJANG MAYO, FURIKAKE 	\$9.00	COLLARDS, KIMCHI & SMOKED TURKEY 	\$6.50
MUSHROOM DIRTY RICE 	\$6.50	MAC’N’CHEESE 	\$10.00
BUTTERMILK BISCUITS 	\$5.00	BOURBON-PICKLED JALAPEÑOS 	\$4.00
FRENCH FRIES 	\$6.00	SUCCOTASH CURRY 	\$8.00



## BRUNCH COCKTAILS

GOCHUJANG BLOODY MARY	\$11.00	BELLINI	\$9.00
Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Blood Peach, Peach Bitters, Ginger, Egg White	
SOUTHERN BLOODY	\$11.00	MIMOSA	\$9.00
Old Forrester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Fresh-Squeezed Orange, Regan's Orange Bitters	
NUTS ABOUT NANA	\$14.00	BELLE’S PUNCH	SINGLE \$13.00 PITCHER (serves 5) \$59.00
Old Bardstown Bourbon, Banane du Brésil, Brown Sugar, Black Walnut & Chocolate Bitters		Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	

## SPRIT-FREE LIBATIONS

CHEERWINE CHERRY SODA	\$5.00	BOYLAN’S CREAM SODA	\$5.00
SPRECHER GRAPE SODA	\$5.00	ABITA ROOT BEER	\$5.00
THE RIGHT PATH	\$10.50	BELLE’S KISS	\$10.50
The Pathfinder Herbal Spirit, Demerara, Lemon		Blood Peach, Ginger, Pineapple, Mint, Bubbles	


## BRUNCH

A **KNEAD** RESTAURANT  
CULINARY DIRECTOR: EDWARD LEE  
FOLLOW US   /SUCCOTASHRESTAURANT

SERVICE @ 

A 20% GRATUITY WILL BE ADDED  
FOR PARTIES OF FIVE OR MORE.  
PLEASE, NO MORE THAN  
4 CREDIT CARDS PER TABLE.

PLEASE NOTIFY US OF ANY ALLERGIES

 **Plant-Based**  **Vegetarian**  **Gluten-Free**

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.