

→ STARTERS •-

SMOKED CHICKEN WINGS *	\$13.00
Topped with White BBQ Sauce, Celery Slaw	
NASHVILLE-STYLE HOT-FRIED OYSTERS	\$16.00
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	

MARYLAND CRAB CAKE	\$25.00
Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette	

JAMIE'S CORNBREAD	\$9.00
Hot Honey-Brown Butter	

KIMCHI CRAB DIP	\$26.00
Jumbo Lump, Grilled Sally Lunn	

SMOKED & GRILLED PORK BELLY SSAM	\$17.00
Butterleaf, Spicy Cucumber Salad, Daikon,	
Crispy Shallots, Citron Tea BBQ	

FRIED GREEN TOMATO SALAD	\$15.00
Arugula, Feta Cheese, Buttermilk Dressing	
ADD FRIED CHICKEN THIGH +\$5.00 / GRILLED SHRIMP +\$8.00	
SALMON* +\$10.00	

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

\$29.00/ADULT | \$14.00/CHILD {12 AND UNDER}

SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD

CRISPY LOCAL BLUE CATFISH / CHICKEN & WAFFLES

MAC'N'CHEESE **OR** COLLARDS, KIMCHI & SMOKED TURKEY

HUMMINGBIRD CAKE TRUFFLES

No substitutions please

DEVILED EGGS POR Bacon Jam	\$1.50 EA
FRIED PICKLES Lemon-Sriracha Aioli	\$6.00
CRISPY KOREAN CAULIFLOWER Pickled Beech Mushrooms, Daikon-Carrot Slaw, Toasted Sesames	\$12.00

······ SNACKS

ALL THE BITES	\$15.00
Deviled Eggs, Crispy Korean Cauliflower, Fried Pickles	

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9	SERVED A LA CARTE	4
	DIRTY CHICKEN COBB Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	\$19.00
	KENTUCKY HOT BROWN Roasted Turkey, Slab Bacon, Grilled Sally Lunn, Mornay, Tomatoes, Jalapeño Oil	\$17.00
	DELTA RICE BOWL V Smoked Tofu, Bulgogi Mushrooms, Soy-Pickled Cucumbers, Kimchi ADD FRIED EGG +\$2.00 • ADD SALMON POKE* +\$3.00	\$19.00
	AVOCADO TOAST BLT Bacon, Sally Lunn Bread, Smashed Avocado, Tomato · ADD FRIED EGG +\$2.00	\$17.00
	CHICKEN & WAFFLES Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	\$21.00
	CRISPY CATFISH SANDWICH Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	\$19.00
	SHRIMP'N'GRITS Hominy, Crab Étouffée, Smoked Paprika Oil	\$29.00
	PIMENTO CHEESE BURGER* Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	\$19.00
	CRISPY CHICKEN SANDWICH Sesame Bun, Edward's Nashville Sauce, Snow Onion Slaw, Blue Cheese, Pickled Okra, French Fries, Gochujang Ketchup. WARNING: It Bites! CHOOSE YOUR HEAT—SPICY! / VERY SPICY!! / OMG SPICY!!!	\$19.00
	ROASTED SALMON* * Strawberry-Tamarind Glaze, Farmer's Market Salad, Crispy Shallots	\$25.00
	BLACKENED TROUT SANDWICH Open-Faced Grilled Sally Lunn, Caper Aioli, Apple-Frisée Salad, Apple Cider Vinaigrette	\$22.00
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SIDES .-

FRENCH FRIES V	\$6.00	BOURBON-PICKLED JALAPEÑOS V 🥦	\$4.00
COLLARDS, KIMCHI & SMOKED TURKEY 🧨	\$6.50	SUCCOTASH CURRY	\$8.00
MAC'N'CHEESE	\$10.00	SEASONAL SIDE	\$6.50
MUSHROOM DIRTY RICE V	\$6.50	TODAY'S GREENS V	\$9.00

TATER TOTS, GOCHUJANG MAYO, FURIKAKE \$9.00

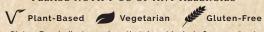
→ SPIRIT-FREE LIBATIONS ↔

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

LUNCH

 SERVICE @ SUCCOTASH

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



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.