

SUCCOTASH

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

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	

MAINS

SERVED A LA CARTE

DIRTY CHICKEN COBB	\$19.00
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	
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	
AVOCADO TOAST BLT	\$17.00
Bacon, Sally Lunn Bread, Smashed Avocado, Tomato	
• ADD FRIED EGG +\$2.00	
CHICKEN & WAFFLES	\$21.00
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
CRISPY CATFISH SANDWICH	\$19.00
Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	
SHRIMP’N’GRITS	\$29.00
Hominy, Crab Étouffée, Smoked Paprika Oil	
PIMENTO CHEESE BURGER*	\$19.00
Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	
CRISPY CHICKEN SANDWICH 	\$19.00
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!!!	
ROASTED SALMON* 	\$25.00
Strawberry-Tamarind Glaze, Farmer’s Market Salad, Crispy Shallots	
BLACKENED TROUT SANDWICH	\$22.00
Open-Faced Grilled Sally Lunn, Caper Aioli, Apple-Frisée Salad, Apple Cider Vinaigrette	



SIDES

FRENCH FRIES 	\$6.00	BOURBON-PICKLED JALAPEÑOS 	\$4.00
COLLARDS, KIMCHI & SMOKED TURKEY 	\$6.50	SUCCOTASH CURRY  	\$8.00
MAC’N’CHEESE 	\$10.00	SEASONAL SIDE  	\$6.50
MUSHROOM DIRTY RICE  	\$6.50	TODAY’S GREENS 	\$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	\$10.50	BELLE’S KISS	\$10.50
The Pathfinder Herbal Spirit, Demerara, Lemon		Blood Peach, Ginger, Pineapple, Mint, Bubbles	

LUNCH

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.