



# SUCCOTASH

## STARTERS

SMOKED CHICKEN WINGS 	\$14.00
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	\$26.00
Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette	
JAMIE’S CORNBREAD	\$9.00
Hot Honey-Brown Butter	
KIMCHI CRAB DIP	\$29.00
Jumbo Lump, Grilled Sally Lunn	
SMOKED & GRILLED PORK BELLY SSAM 	\$18.00
Butterleaf, Spicy Cucumber Salad, Daikon, Crispy Shallots, Citron Tea BBQ	
FRIED GREEN TOMATO SALAD 	\$13.00
Arugula, Radishes, Buttermilk Dressing, Goat Cheese	
SHRIMP’N’OYSTERS 	(3 OF EACH) \$18.00
All The Fixins	
	(6 OF EACH) \$35.00

## SNACKS

DEVILED EGGS 	\$1.50 EA
Green Tomato-Kimchi  OR Bacon Jam	
FRIED PICKLES 	\$6.00
Lemon-Sriracha Aioli	
CRISPY KOREAN CAULIFLOWER 	\$13.00
Pickled Beech Mushrooms, Daikon-Carrot Slaw, Toasted Sesames	
ALL THE BITES	\$16.00
Deviled Eggs, Crispy Korean Cauliflower, Fried Pickles	
Serves 3 / Serves 4 +\$3 / Serves 5 +\$6	

## TASTE THE SOUTH

### SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9  
\$49.00/ADULT | \$24.00/CHILD {12 AND UNDER}

GREEN TOMATO-KIMCHI DEVILED EGGS / CORNBREAD  
SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD  
CRISPY LOCAL BLUE CATFISH / CHICKEN & WAFFLES  
APPLE CIDER BBQ PORK RIBS  
MAC’N’CHEESE / COLLARDS, KIMCHI & SMOKED TURKEY  
HUMMINGBIRD CAKE TRUFFLES / CHOCOLATE BOURBON PECAN PIE


*No substitutions please*

## MAINS









### SERVED A LA CARTE

SHRIMP’N’GRITS	\$33.00	CHICKEN & WAFFLES	\$27.00
Hominy, Crab Étouffée, Smoked Paprika Oil		Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
ROASTED SALMON* 	\$26.00	CRISPY LOCAL BLUE CATFISH 	\$23.00
Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots		Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	
APPLE CIDER BBQ PORK RIBS	\$27.00	DIRTY FRIED CHICKEN	\$28.00
Pickled Peppers, Crispy Black Eyed Peas		Legs & Thighs, Spicy Gochujang Honey, Blue Cheese, Pickles	
PIMENTO CHEESE BURGER*	\$19.00	22 OZ. BONE-IN SMOKED BEEF SHORT RIB	\$42.00
Bacon Jam, House Pickles, French Fries, Gochujang Ketchup		Black BBQ Sauce, House Pickles	
TODAY’S CATCH* 	\$33.00	BONE-IN 20 OZ. BLACKENED RIBEYE* 	\$49.00
Gochugaru-Lime Butter, Smoked Soy, Baby Bok Choy		Dirty Rice, Grilled Caulilini	

### DELTA RICE BOWL \$20.00



Smoked Tofu, Bulgogi Mushrooms, Soy-Pickled Cucumbers, Kimchi  
• ADD FRIED EGG +\$2.00  • ADD SALMON POKE\* +\$3.00

## SIDES

FRENCH FRIES 	\$6.00	BOURBON-PICKLED JALAPEÑOS 	\$4.00
COLLARDS, KIMCHI & SMOKED TURKEY 	\$7.50	SEASONAL SIDE 	\$7.50
MAC’N’CHEESE 	\$11.00	SUCCOTASH CURRY 	\$8.00
MUSHROOM DIRTY RICE 	\$7.50	TODAY’S GREENS 	\$10.00

TATER TOTS, GOCHUJANG MAYO, FURIKAKE  \$10.00




## SUPPER

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

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

 **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.