

# SUCCOTASH

## PRIME

### SNACKS

DEVILED EGGS 	\$1.75 EA
Pickled Green Tomato  OR Bacon Jam	
CRISPY KOREAN CAULIFLOWER 	\$13.50
Pickled Beech Mushrooms, Daikon-Carrot Slaw, Toasted Sesames	
JAMIE'S CORNBREAD	\$8.00
Hot Honey-Brown Butter	
KIMCHI CRAB DIP	\$23.00
Jumbo Lump, Grilled Sally Lunn	

### STARTERS

PECAN STICKY BUNS 	\$9.50
Deliciousness	
SMOKED CHICKEN WINGS 	\$14.00
Spice Rub, Celery Slaw, White BBQ Sauce	
FRIED GREEN TOMATO SALAD 	\$15.00
Arugula, Feta Cheese, Buttermilk Dressing	
SEASONAL HOUSE SALAD 	\$18.00
HAMACHI CRUDO* 	\$21.00
Shiro Miso Ponzu, Pickled Mustard Seeds, Shiso	

### TASTE THE SOUTH

SERVED FAMILY STYLE

Must Be Ordered By Entire Table / Minimum 2 Guests

Required For Parties Of 7 Or More

\$31.00/ADULT | \$15.00/CHILD {12 AND UNDER}

PICKLED GREEN TOMATO DEVILED EGGS / FRIED GREEN TOMATOES

CHICKEN & WAFFLES / SHRIMP'N'GRITS

SEASONAL SIDE OR COLLARDS, KIMCHI & SMOKED TURKEY









PECAN STICKY BUNS


*No substitutions please*

### MAINS

KENTUCKY HOT BROWN	\$17.00
Roasted Turkey, Slab Bacon, Grilled Sally Lunn, Mornay, Tomatoes, Jalapeño Oil	
CHICKEN & WAFFLES	\$23.00
Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego	
SHRIMP'N'GRITS	\$29.00
Hominy, Crab Étouffée, Smoked Paprika Oil	
FRENCH TOAST 	\$16.50
Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup	
CRAB HASH*	\$33.00
Crab Cake, Poached Egg, Home Fried Potatoes, Onions, Red Bells, Kimchi Hollandaise	
BLACKENED TROUT SANDWICH	\$22.00
Open-Faced Grilled Sally Lunn, Caper Aioli, Apple-Frisée Salad, Apple Cider Vinaigrette	
HANGOVER SPECIAL*	\$20.00
Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuit	
DELTA RICE BOWL 	\$22.00
Smoked Tofu, Bulgogi Mushrooms, Soy-Pickled Cucumbers, Kimchi	
• ADD FRIED EGG + \$2.00 	
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>	
AVOCADO TOAST BLT	\$17.00
Bacon, Smashed Avocado, Sally Lunn Bread, Tomato	
• ADD POACHED EGG* +\$2.00	
PIMENTO CHEESE BURGER*	\$19.00
Sesame Bun, Slab Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	
SMOKED STEAK'N'EGGS*	\$48.00
12 Oz Skirt Steak, Eggs Your Way, Warm Potato Salad, Cajun Butter	

### SIDES

COLLARDS, KIMCHI & SMOKED TURKEY 	\$6.50	SEASONAL SIDE 	\$6.50
OLD BAY MAC'N'CHEESE 	\$9.25	BUTTERMILK BISCUITS 	\$4.25
FRENCH FRIES 	\$5.00	MAPLE-GLAZED SLAB BACON 	\$9.00
MUSHROOM DIRTY RICE 	\$6.50	CREAMY CORN SUCCOTASH 	\$8.75

TATER TOTS, GOCHUJANG MAYO, FURIKAKE  \$6.50



### BRUNCH COCKTAILS


GOCHUJANG BLOODY MARY	\$12.50	BELLINI	\$10.50
Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Blood Peach, Peach Bitters, Ginger, Egg White	
SOUTHERN BLOODY	\$12.50	MIMOSA	\$10.50
Old Forester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Fresh-Squeezed Orange, Regan's Orange Bitters	
NUTS ABOUT NANA	\$14.50	BELLE'S PUNCH	SINGLE \$13.75 PITCHER (serves 5) \$63.75
Old Bardstown Bourbon, Banane du Brésil, Brown Sugar, Black Walnut & Chocolate Bitters		Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	

### SPIRIT-FREE LIBATIONS

GARDEN MULE \$10.50	GRAPEFRUIT COOLER \$10.50	BELLE'S KISS \$10.50	THE RIGHT PATH \$10.50
Basil, Ginger, Lime, Elderflower Tonic	Grapefruit, Cinnamon, Pink Grapefruit Soda	Blood Peach, Ginger, Pineapple, Mint, Bubbles	The Pathfinder Herbal Spirit, Demerara, Lemon




### BRUNCH

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

SERVICE @ 

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE. PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY. 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.