

# SUCCOTASH PRIME

## WEDNESDAY WINGSDAY

SERVED UNTIL 7PM  
SUBJECT TO AVAILABILITY

**\$2.00 ea.** / *minimum 4 per style*

SMOKED CHICKEN WINGS   
Topped with White BBQ Sauce, Celery Slaw



DIRTY WINGS  
Crumbled Blue Cheese, Pickled Chow Chow

MISO-MUSTARD HONEY-GLAZED WINGS   
Sesames, Korean Chile

 Plant-Based  Vegetarian  Gluten-Free

PLEASE NOTIFY US OF ANY ALLERGIES

A **KNEAD** RESTAURANT

CULINARY DIRECTOR: EDWARD LEE  
FOLLOW US   / SUCCOTASHRESTAURANT

# SUCCOTASH PRIME

## HAPPY HOUR

MON-FRI 11:30AM-7PM | SUN 4PM-7PM

(SUBJECT TO AVAILABILITY)

### WINE

#### SPARKLING

SANTA MARINA, PROSECCO **\$9.00**  
VENETO, IT

#### WHITE

ANNALISA, PINOT GRIGIO **\$7.00**  
VENETO, IT

#### ROSÉ

PETIT BALTHAZAR, CINSULT **\$7.00**  
LANGUEDOC, FR

#### RED

VIÑA TEMPRANA, GARNACHA **\$8.00**  
CAMPO DE BORJA, SP

### BEER

#### DRAFT

RIGHT PROPER SENATE **\$5.00**  
Lager/Washington, DC/4.7%

ASLIN ORANGE STARFISH **\$6.00**  
New England IPA/Herndon, VA/6.5%

PORT CITY OPTIMAL WIT **\$6.00**  
Wheat Ale/ Alexandria, VA/4.9%

SUCCOTASH ALE **\$5.00**  
Red Ale/Salisbury, MD/5.9%



#### BOTTLE

DC BRAU THE CORRUPTION **\$6.00**  
India Pale Ale/Washington, DC/6.5%

CORONA EXTRA **\$5.00**  
German Lager/Mexico/4.7%

MILLER LITE **\$4.00**  
Light Lager/Milwaukee, WI/4.2%

A **KNEAD** RESTAURANT

CULINARY DIRECTOR: EDWARD LEE  
FOLLOW US   / SUCCOTASHRESTAURANT



# SUCCOTASH PRIME

## HAPPY HOUR

MON-FRI 11:30AM-7PM | SUN 4PM-7PM

(SUBJECT TO AVAILABILITY)

### FROM THE KITCHEN

DEVILED EGGS 	\$1.50 EA
Pickled Green Tomato  OR Bacon Jam	
SMOKED CHICKEN WINGS 	\$2.00 EA
Spice Rub, Celery Slaw, Alabama White BBQ Sauce (min. 4 per order)	
JAMIE'S CORNBREAD	\$5.00
Hot Honey-Brown Butter	
CRISPY KOREAN CAULIFLOWER 	\$9.00
Pickled Beech Mushrooms, Daikon-Carrot Slaw, Toasted Sesames	
CHICKEN & WAFFLES (HALF)	\$13.00
Leg & Thigh, Bourbon Maple Syrup, Pickled Okra, Aged Manchego	
HOT-FRIED OYSTERS	\$13.00
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
PIMENTO CHEESE BURGER*	\$16.00
Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	

### COCKTAILS

MILK PUNCH	\$8.00
Old Forester Bourbon, Aged Rum, Clarified Milk, Pineapple, Lemon, Creole Bitters	
SOUTHERN SANGRÍA	\$7.00
Jim Beam Bourbon, Orange Liqueur, Red Wine, Watermelon	
	Pitcher (serves 5) \$35.00
BELLE'S PUNCH	\$8.00
Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	
	Pitcher (serves 5) \$39.00



Plant-Based



Vegetarian



Gluten-Free

PLEASE NOTIFY US OF ANY ALLERGIES