

- STARTERS --

o Truct Eres	
HOT-FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	\$16.50
SMOKED CHICKEN WINGS * Spice Rub, Celery Slaw, Alabama White BBQ Sauce	\$14.00
SMOKED CORN CHOWDER Lobster, Pimento Cheese, Scallions	\$13.00
HAMACHI CRUDO* Shiro Miso Ponzu, Pickled Mustard Seeds, Shiso	\$21.00
SMOKED & GRILLED PORK BELLY SSAM Butterleaf, Spicy Cucumber Salad, Daikon, Crispy Shallots, Citron Tea BBQ	\$17.00
FRIED GREEN TOMATO SALAD FRIED GREEN TOMATO SALAD FRIED CHICKEN THIGH +\$5.00 / GRILLED SHRIMP +\$8.00 SKIRT STEAK* +\$12.00	\$15.00
SEASONAL HOUSE SALAD ** FRIED CHICKEN THIGH +\$5.00 / GRILLED SHRIMP +\$8.00 SKIRT STEAK* +\$12.00	\$18.00



CHICKEN & WAFFLES \$23.00

Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego

DIRTY CHICKEN \$24.00

Legs & Thighs, Spicy Honey Gochujang, Blue Cheese, Pickles, Nori

- MAINS +

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!!!

DELTA RICE BOWL V

\$22.00

Smoked Tofu, Bulgogi Mushrooms, Soy-Pickled Cucumbers, Kimchi

· ADD FRIED EGG +\$2.00 ■

PIMENTO CHEESE BURGER* \$19.00

Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup

SHRIMP'N'GRITS Hominy, Crab Étouffée, Smoked Paprika Oil

BLACKENED TROUT SANDWICH

\$29.00

\$22.00

Open-Faced Grilled Sally Lunn, Caper Aioli, Apple-Frisée Salad,

Apple Cider Vinaigrette

\$17.00

SMOKED PORTABELLA SANDWICH V BBQ Mushrooms, Grilled Onions, Tahini-Ranch Slaw,

Bourbon-Pickled Fresnos, Vegan Brioche Bun CRISPY CATFISH SANDWICH

\$20.00

Sesame Bun, Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries

TODAY'S CATCH* Gochugaru-Lime Butter, Smoked Soy, Baby Bok Choy \$32.00

SNACKS -

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



SKIRT STEAK* OR TODAY'S CATCH SALAD / FRENCH FRIES MINT JULEP ICE CREAM

> no substitutions please •••• \$31.00 •••••

→ STEAKS* ↔ FROM OUR PRIDE SMOKER

MAKE IT NICE

ONE INCLUDED / ADDITIONAL + \$3.25

Bourbon Bordelaise Peppercorn-Caper Gravy

Habanero-Lemongrass Sauce √

Mint Chimichurri √

Horseradish Cream Blue Cheese-Furikake

Cajun Butter

Onion-Bacon Jam

MAKE IT FANCY +-

ADD CRABCAKE \$19.50 / ADD SHRIMP \$12.50

NEW YORK STRIP / 16 Oz / 28-Day Dry / E3 / KS	\$46.00
SKIRT STEAK / 12 Oz / Creekstone Farms / KS	\$47.00
PETIT FILET MIGNON / 8 Oz / 28-Day / 7 Hills / VA	\$47.00
RIBEYE / 14 Oz / 28-Day Dry / Roseda Farm / MD	\$61.00
FILET MIGNON / 12 Oz / 28-Day Dry / 7 Hills / VA	\$67.00
BONE-IN TOMAHAWK (SERVES 2) 42 Oz / 45-Day Wet / Creekstone Farms / KS	\$140.00

SIDES --

COLLARDS, KIMCHI & SMOKED TURKEY 🖊	\$6.50	MUSHROOM DIRTY RICE V	\$6.50
OLD BAY MAC'N'CHEESE	\$9.25	SEASONAL SIDE	\$6.50
FRENCH FRIES V	\$5.00	CREAMY CORN SUCCOTASH	\$8.75
TATER TOTS, GOCHUJANG MAYO, FURIKAKE	\$6.50	GINGER-CHILI CAULILINI V	\$9.00

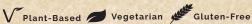
LUNCH

A KNEEAD RESTAURANT CULINARY DIRECTOR: EDWARD LEE FOLLOW US

f /SUCCOTASHRESTAURANT SERVICE @ SUCCOTASH

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



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.