

SUCCOTASH PRIME

STARTERS

HOT-FRIED OYSTERS	\$16.50
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
SMOKED CHICKEN WINGS	\$14.00
Spice Rub, Celery Slaw, Alabama White BBQ Sauce	
SMOKED CORN CHOWDER	\$13.00
Lobster, Pimento Cheese, Scallions	
HAMACHI CRUDO*	\$21.00
Shiro Miso Ponzu, Pickled Mustard Seeds, Shiso	
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	
SKIRT STEAK* +\$12.00	
SEASONAL HOUSE SALAD	\$18.00
FRIED CHICKEN THIGH +\$5.00 / GRILLED SHRIMP +\$8.00	
SKIRT STEAK* +\$12.00	



FRIED CHICKEN

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	\$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	\$29.00
Hominy, Crab Étouffée, Smoked Paprika Oil	
BLACKENED TROUT SANDWICH	\$22.00
Open-Faced Grilled Sally Lunn, Caper Aioli, Apple-Frisée Salad, Apple Cider Vinaigrette	
SMOKED PORTABELLA SANDWICH	\$17.00
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*	\$32.00
Gochugaru-Lime Butter, Smoked Soy, Baby Bok Choy	

SNACKS

DEVEILED 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	

EXPRESS

SKIRT STEAK* OR TODAY'S CATCH
SALAD / FRENCH FRIES
MINT JULEP ICE CREAM
no substitutions please

\$31.00

STEAKS* FROM OUR SOUTHERN PRIDE SMOKER

MAKE IT NICE

ONE INCLUDED / ADDITIONAL + \$3.25

Bourbon Bordelaise	Horseradish Cream
Peppercorn-Caper Gravy	Blue Cheese-Furikake
Habanero-Lemongrass Sauce	Cajun Butter
Mint Chimichurri	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	\$6.50
OLD BAY MAC'N'CHEESE	\$9.25	SEASONAL SIDE	\$6.50
FRENCH FRIES	\$5.00	CREAMY CORN SUCCOTASH	\$8.75
TATER TOTS, GOCHUJANG MAYO, FURIKAKE	\$6.50	GINGER-CHILI CAULILINI	\$9.00

LUNCH

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

SERVICE @ SUCCOTASH PRIME

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.