

SUCCOTASH PRIME

STARTERS

SMOKED CHICKEN WINGS 	\$14.00
Spice Rub, Celery Slaw, Alabama White BBQ Sauce	
CHILLED SHRIMP SUMMER ROLL	\$18.00
Perilla, Red Leaf, Daikon, Gochujang, Cucumber, Gyeoja-Mustard	
HOT-FRIED OYSTERS	\$17.50
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
HAMACHI CRUDO* 	\$22.00
Shiro Miso Ponzu, Pickled Mustard Seeds, Shiso	
SMOKED & GRILLED PORK BELLY SSAM 	\$18.00
Butterleaf, Spicy Cucumber Salad, Daikon, Crispy Shallots, Citron Tea BBQ	
FRIED GREEN TOMATO SALAD 	\$16.00
Arugula, Feta Cheese, Buttermilk Dressing	
SEASONAL HOUSE SALAD 	\$19.00

FRIED CHICKEN

CHICKEN & WAFFLES
Legs & Thighs, Bourbon Maple Syrup,
Pickled Okra, Aged Manchego
\$29.00

DIRTY CHICKEN
Legs & Thighs, Honey Gochujang Sauce,
Blue Cheese, Pickles, Nori Flakes
\$31.00

MAINS

DELTA RICE BOWL 	\$23.00
Smoked Tofu, Bulgogi Mushrooms, Soy-Pickled Cucumbers, Kimchi • ADD FRIED EGG + \$2.25 	
PIMENTO CHEESE BURGER*	\$19.50
Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	
SHRIMP'N'GRITS	\$33.00
Hominy, Crab Étouffée, Smoked Paprika Oil	
CRISPY LOCAL BLUE CATFISH 	\$25.75
Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	
APPLE CIDER BBQ PORK RIBS	\$33.00
Dirty Rice, Creamy Slaw	
TODAY'S CATCH* 	\$33.00
Gochugaru-Lime Butter, Smoked Soy, Baby Bok Choy	

SNACKS

DEVEILED EGGS 	\$1.75 EA
Pickled Green Tomato  OR Bacon Jam	
CRISPY KOREAN CAULIFLOWER 	\$14.00
Pickled Beech Mushrooms, Daikon-Carrot Slaw, Toasted Sesames	
JAMIE'S CORNBREAD	\$8.00
Hot Honey-Brown Butter	
KIMCHI CRAB DIP	\$24.00
Jumbo Lump, Grilled Sally Lunn	

TASTE THE SOUTH

SERVED FAMILY STYLE






Must Be Ordered By Entire Table / Minimum 2 Guests / Required For Parties Of 7 Or More
\$60.00/ADULT | \$30.00/CHILD (12 AND UNDER)

PICKLED GREEN TOMATO DEVEILED EGGS / SMOKED CHICKEN WINGS
FRIED GREEN TOMATO SALAD / CORNBREAD
SMOKED & SLICED RIBEYE* / CHICKEN & WAFFLES / SHRIMP'N'GRITS
CHOICE OF TWO SIDES
CHOCOLATE BOURBON PECAN PIE / HUMMINGBIRD CAKE TRUFFLES
no substitutions please

STEAKS* FROM OUR 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	\$47.00
PETIT FILET MIGNON / 8 Oz / 28-Day / 7 Hills / VA	\$48.00
SKIRT STEAK / 12 Oz / Creekstone Farms / KS	\$50.00
RIBEYE / 14 Oz / 28-Day Dry / Roseda Farm / MD	\$62.00
FILET MIGNON / 12 Oz / 28-Day Dry / 7 Hills / VA	\$68.00
BONE-IN TOMAHAWK (SERVES 2) 42 Oz / 45-Day Wet / Creekstone Farms / KS	\$145.00

SIDES

COLLARDS, KIMCHI & SMOKED TURKEY 	\$7.50	MUSHROOM DIRTY RICE 	\$7.50
OLD BAY MAC'N'CHEESE 	\$10.50	SEASONAL SIDE 	\$7.50
FRENCH FRIES 	\$5.25	CREAMY CORN SUCCOTASH 	\$9.50
TATER TOTS, GOCHUJANG MAYO, FURIKAKE 	\$7.50	GINGER-CHILI CAULILINI 	\$10.00

SUPPER

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.