

\$19.00

→ STARTERS →

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

SEASONAL HOUSE SALAD



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

MAINS

→ SNACKS →

DEVILED 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
Hot Honey-Brown Butter

KIMCHI CRAB DIP \$24.00

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 DEVILED 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

FROM OUR **Southern** SMOKER

MAKE IT NICE

ONE INCLUDED / ADDITIONAL + \$3.25

Bourbon Bordelaise
Peppercorn-Caper Gravy
Habanero-Lemongrass Sauce V
Mint Chimichurri V

Jumbo Lump, Grilled Sally Lunn

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	\$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 --

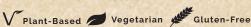
COLLARDS, KIMCHI & SMOKED TURKEY 🥕	\$7.50	MUSHROOM DIRTY RICE V	\$7.50
OLD BAY MAC'N'CHEESE	\$10.50	SEASONAL SIDE	\$7.50
FRENCH FRIES V	\$5.25	CREAMY CORN SUCCOTASH	\$9.50
TATER TOTS, GOCHUJANG MAYO, FURIKAKE	\$7.50	GINGER-CHILI CAULILINI V	\$10.00

SUPPER

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.