



SUCCOTASH

PRIME



RESTAURANT WEEK | BRUNCH

\$35 Per Guest

STARTER Choose One

CORN FRITTERS

Hot Honey, Miso Mustard, Bourbon-Pickled Fresnos

MAITAKE SSAM

Spicy Cucumber Salad, Daikon, Citron Tea BBQ

MAIN Choose One

CHICKEN & WAFFLES

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

SHRIMP'N'GRITS

Hominy, Crab Étouffée, Smoked Paprika Oil

KENTUCKY HOT BROWN

Roasted Turkey, Slab Bacon, Grilled Sally Lunn,
Mornay, Tomatoes, Jalapeño Oil

DESSERT Choose One

APPLE PUDDING CAKE

Honey-Roasted Sunflower Seeds, Pineapple-Cheesecake Sorbet,
Bourbon Butterscotch

WHITE CHOCOLATE PUDDING

Watermelon, Coconut Crumble, Kiwi Caramel



Plant-Based



Vegetarian



Gluten-Free



SUCCOTASH

PRIME



RESTAURANT WEEK | LUNCH

\$35 Per Guest

STARTER Choose One

CORN FRITTERS

Hot Honey, Miso Mustard, Bourbon-Pickled Fresnos

MAITAKE SSAM

Spicy Cucumber Salad, Daikon, Citron Tea BBQ

MAIN Choose One

FRIED FLOUNDER

crab dirty rice, caper vinaigrette

LION'S MANE MUSHROOM "CRAB" CAKES

Succotash, Pepperpress Salad, Curry Remoulade

CHICKEN & WAFFLES

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

DESSERT Choose One

APPLE PUDDING CAKE

Honey-Roasted Sunflower Seeds, Pineapple-Cheesecake Sorbet,
Bourbon Butterscotch

WHITE CHOCOLATE PUDDING

Watermelon, Coconut Crumble, Kiwi Caramel



Plant-Based



Vegetarian



Gluten-Free



SUCCOTASH

PRIME



RESTAURANT WEEK | DINNER

\$55 Per Guest

STARTER Choose One

CORN FRITTERS

Hot Honey, Miso Mustard, Bourbon-Pickled Fresnos

MAITAKE SSAM

Spicy Cucumber Salad, Daikon, Citron Tea BBQ

SEOUL SHRIMP

Garlic-Butter Grilled Shrimp, Kimchi Potato, Bulgogi Corn, Sesame

MAIN Choose One

FRIED FLOUNDER

crab dirty rice, caper vinaigrette

LION'S MANE MUSHROOM "CRAB" CAKES

Succotash, Peppergrass Salad, Curry Remoulade

SMOKY PORK CHOP*

Swiss Chard Potato Hash, Buttermilk-Onion Gravy

CHICKEN & WAFFLES

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

DESSERT Choose One

APPLE PUDDING CAKE

Honey-Roasted Sunflower Seeds, Pineapple-Cheesecake Sorbet,
Bourbon Butterscotch

WHITE CHOCOLATE PUDDING

Watermelon, Coconut Crumble, Kiwi Caramel



Plant-Based



Vegetarian



Gluten-Free



SUCCOTASH

PRIME



RESTAURANT WEEK



COCKTAILS



SOJUTO \$13.00
San Soju, Mint Syrup, Fresh Mint, Bubbles

GOLDEN SESAME \$14.00
Old Bardstown Bourbon, Toasted Sesame, Honey, Bitters



WINE



SPARKLING

CHARDONNAY/PINOT, J VINEYARDS, 'CUVÉE 20'
BRUT, NV, RUSSIAN RIVER VALLEY, CA \$58.00

PINOT/CHARDONNAY, 'BEAU JOIE'
BRUT, NV, CHAMPAGNE, FR \$72.00

WHITE

CHARDONNAY, NEWTON WINES, 'SKYSIDE'
SONOMA, CA \$46.00

PINOT GRIGIO, ABBAZIA DI NOVACELLA, ISCARDO
ALTO ADIGE, IT \$38.00

ROSÉ

TROUSSEAU, STOLPMAN VINEYARDS, 'VIN GRIS',
BALLARD CANYON, CA \$48.00

RED

GRENACHE DOMAINE DE LA CHARBONNIÈRE, 2021,
RHÔNE VALLEY, FR \$52.00

TEMPRANILLO, RAMIREZ DE LA PISCINA
RESERVA, RIOJA, SP \$68.00