



SUCCOTASH

PRIME



RESTAURANT WEEK | BRUNCH

\$35 Per Guest

STARTER Choose One

WINTER SALAD

Blue Cheese, Toasted Pecans, Perilla, Bourbon + Maple-Roasted Persimmon,
Smoked Honey Vinaigrette

BUTTERNUT SQUASH BISQUE

Cardamom-Spiced Crème Fraîche, Smoked Apple Cider Syrup

CORN & CRAB HUSHPUPPIES

Hot Honey, Miso Mustard, Bourbon-Pickled Fresno

MAIN Choose One

SHRIMP'N'GRITS

Andouille Sausage, Holy Trinity, Jalapeño Oil

SMOKED SHORT RIB HASH

Poached Egg, Kimchi Hollandaise

CHICKEN & WAFFLES

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

DESSERT

ORANGE-GINGER STICKY ROLL

Miso Butterscotch Glaze



Plant-Based



Vegetarian



Gluten-Free



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RESTAURANT WEEK | LUNCH

\$35 Per Guest

STARTER Choose One

WINTER SALAD

Blue Cheese, Toasted Pecans, Perilla, Bourbon + Maple-Roasted Persimmon,
Smoked Honey Vinaigrette

BUTTERNUT SQUASH BISQUE

Cardamom-Spiced Crème Fraîche, Smoked Apple Cider Syrup

MAIN Choose One

CRISPY FLOUNDER

Crab Dirty Rice, Caper Vinaigrette

SMOKED SHORT RIB

Rosemary Potato Purée, Nori-Roasted Carrots

CHICKEN & WAFFLES

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

DESSERT Choose One

BLACK CHERRY TART

Soju Curd, Smoked Cocoa Nibs

GINGERBREAD PUDDING

Butterscotch Gelato, Miso-Orange Caramel





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RESTAURANT WEEK | DINNER

\$55 Per Guest

STARTER Choose One

WINTER SALAD

Blue Cheese, Toasted Pecans, Perilla, Bourbon + Maple-Roasted Persimmon,
Smoked Honey Vinaigrette

BUTTERNUT SQUASH BISQUE

Cardamom-Spiced Crème Fraîche, Smoked Apple Cider Syrup

CORN & CRAB HUSHPUPPIES

Hot Honey, Miso Mustard, Bourbon-Pickled Fresno

MAIN Choose One

PAN-SEARED SEA SCALLOPS

King Crab Étouffée, Toasted Delta Rice

GOCHUGARU-ROASTED CHICKEN

Kimchi Dumplings, Leeks, King Trumpet Mushroom

SMOKED SHORT RIB

Rosemary Potato Purée, Nori-Roasted Carrots

DESSERT Choose One

BLACK CHERRY TART

Soju Curd, Smoked Cocoa Nibs

GINGERBREAD PUDDING

Butterscotch Gelato, Miso-Orange Caramel





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RESTAURANT WEEK



COCKTAILS



SOJUTO \$13.00

Chum Churum Soju, Mint Syrup, Fresh Mint, Bubbles

GOLD RUSH \$14.00

Old Bardstown Bourbon, Fresh-Squeezed Lemon, Honey



SPIRIT-FREE LIBATION



MOCKINGBIRD MULE \$13.00

Pathfinder Non Alcoholic, Blackberry, Ginger, Bubbles



WINE



SPARKLING

CHARDONNAY \$52.00

Tripoz, 'Crémant de Bourgogne', Burgundy, FR

WHITE

VERDEJO \$62.00

Naia, Rueda, SP

SAUVIGNON BLANC

Domaine Foucher-Lebrun, 'Le Mont', Sancerre, SP

ROSÉ

TROUSSEAU \$48.00

Stolpmann Vineyards Combe, 'Vin Gris', Ballard Canyon, CA

RED

MENCIA \$38.00

Benito Santos, Monterrei, SP

PINOT NOIR \$52.00

Bouchard Père & Fils, Burgundy, FR

TEMPRANILLO \$42.00

Ramirez de la Piscina, Rioja, SP