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# SUCCOTASH

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## FOODUARY BRUNCH

FEBRUARY 22<sup>ND</sup> - 28<sup>TH</sup> | \$25 Per Guest

### APPETIZER Choose One

#### FRIED PICKLES

Lemon-Sriracha Aioli

#### DEVILED EGGS

Green Tomato-Kimchi  OR Bacon Jam

#### ACORN SQUASH SOUP

Crème Fraîche, Cornbread Croutons, Chives

### ENTRÉE Choose One

#### FRENCH TOAST

Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup

#### AVOCADO TOAST BLT

Bacon, Sally Lunn Bread, Smashed Avocado, Tomato

ADD FRIED EGG +\$2

#### CHICKEN & WAFFLES

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

### DESSERT

#### RICE PUDDING

Bourbon-Maple Syrup



Plant-Based



Vegetarian



Gluten-Free

# SUCCOTASH

## FOODUARY LUNCH

FEBRUARY 22<sup>ND</sup> - 28<sup>TH</sup> | \$25 Per Guest

### APPETIZER Choose One

#### FRIED PICKLES

Lemon-Sriracha Aioli

#### ACORN SQUASH SOUP

Crème Fraîche, Cornbread Croutons, Chives

#### SMOKED CHICKEN WINGS

Topped with White BBQ Sauce, Celery Slaw

### ENTRÉE Choose One

#### WINTER SALAD

Roasted Acorn Squash, Cranberries, Spiced Soy-Candied Pecans,  
Goat Cheese, Bourbon Dressing

ADD FRIED CHICKEN THIGH +\$5 / GRILLED SHRIMP +\$8 / SALMON\* +\$10

#### CRISPY CATFISH SANDWICH

Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries

#### PULLED PORK SANDWICH

Collards, House Pickles, French Fries

### DESSERT Choose One

#### CHOCOLATE BOURBON PECAN PIE

Orange Whipped Cream

#### RICE PUDDING

Bourbon-Maple Syrup



Plant-Based



Vegetarian



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.

# SUCCOTASH

## FOODUARY DINNER

FEBRUARY 22<sup>ND</sup> - 28<sup>TH</sup> | \$55 Per Guest

### APPETIZER Choose One

#### WINTER SALAD

Roasted Acorn Squash, Cranberries, Spiced Soy-Candied Pecans, Goat Cheese, Bourbon Dressing

#### ACORN SQUASH SOUP

Crème Fraîche, Cornbread Croutons, Chives

#### SMOKED CHICKEN WINGS

Topped with White BBQ Sauce, Celery Slaw

### ENTRÉE Choose One

#### TODAY'S CATCH\*

Gochugaru-Lime Butter, Smoked Soy, Baby Bok Choy

#### CHICKEN & WAFFLES

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

#### APPLE CIDER BBQ PORK RIBS

Pickled Peppers, Crispy Black Eyed Peas

#### GRILLED NY STEAK\*

12 oz. NY Strip Steak, Dirty Rice, Garlic Sautéed Cauliflower

+\$10 Supplemental

### DESSERT Choose One

#### CHOCOLATE BOURBON PECAN PIE

Orange Whipped Cream

#### RICE PUDDING

Bourbon-Maple Syrup



Plant-Based



Vegetarian



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# SUCCOTASH

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## FOODUARY

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### COCKTAILS



#### SOJUTO

Chum Churum Soju, Mint Syrup,

Fresh Mint, Bubbles

\$13.00

#### GOLD RUSH

Old Bardstown Bourbon,

Fresh-Squeezed Lemon, Honey

\$13.00