




SUCCOTASH



FOODUARY BRUNCH

FEBRUARY 22ND - 28TH | \$25 Per Guest

APPETIZER Choose One

FRIED PICKLES

Lemon-Sriracha Aioli

DEVEILED 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 22ND - 28TH | \$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 22ND - 28TH | \$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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FOODUARY



COCKTAILS

SOJUTO

Chum Churum Soju, Mint Syrup,
Fresh Mint, Bubbles

\$13.00

GOLD RUSH

Old Bardstown Bourbon,
Fresh-Squeezed Lemon, Honey

\$13.00