



# SUCCOTASH



## BRUNCH | LUNCH

\$25 Per Guest

### STARTER

Choice Of

#### PIMENTO HUSH PUPPIES

Stone-Ground Cornmeal Fritters, Pimento Cheese, Cajun Aioli

#### DIRTY WINGS (4)

Crumbled Blue Cheese, Pickled Chow Chow

### ENTRÉE

Choice Of

#### GRILLED TROUT & DIRTY RICE

Grilled Trout, Carolina Dirty Rice,  
Charred Scallion, Creole Tartar Sauce

#### CHICKEN & WAFFLES

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

### DESSERT

#### NANA'S BANANA PUDDING

House Made Vanilla Wafers, Bourbon Caramel





# SUCCOTASH



## DINNER

\$50 Per Guest

### STARTER

Choice Of

#### HAMACHI CRUDO TARTARE\*

Yuzu Kosho Vinaigrette, Cucumber, Radish, Sesame, Crispy Rice

#### MAITAKE SSAM

Crispy Maitake Mushrooms, Bibb Lettuce, Ssamjang, Pickled Vegetables

### ENTRÉE

Choice Of

#### FILET MIGNON\* (6 OZ)

Carolina Red Rice, Shallot-Tomato Jam, Charred Scallion

#### CRISPY CATFISH

Anson Mills Grits, Smoked Tomato Gravy, Braised Greens

### DESSERT

Choice Of

#### CHOCOLATE BOURBON PECAN PIE

Orange Whipped Cream, Flowers

#### NANA'S BANANA PUDDING

House Made Vanilla Wafers, Bourbon Caramel

