

SUCCOTASH

SNACKS

DEVILED EGGS 	\$2 EA
Nashville Hot OR Miso-Crab	
FRIED PICKLES 	\$7
Lemon-Sriracha Aioli	
CRAB & CORN HUSHPUPPIES	\$12
Old Bay Remoulade	
ALL THE BITES	\$21
Nashville Hot Deviled Eggs, Fried Pickles, Crab & Corn Hushpuppies Serves 3 / Serves 4 +\$6 /Serves 5 +\$12	

STARTERS

PECAN STICKY BUNS 	\$10
Deliciousness	
SMOKED CHICKEN WINGS 	\$13
Topped with White BBQ Sauce, Celery Slaw	
PIMENTO CORNBREAD 	\$10
Sorghum Butter	
KIMCHI CRAB DIP	\$26
Jumbo Lump, Grilled Sally Lunn	
PICKLED SHRIMP	\$12
Cucumber, Radish, Avocado, Carrot-Ginger Purée, Benne Crackers	
FRIED GREEN TOMATO SALAD 	\$13
Arugula, Radishes, Buttermilk Dressing, Goat Cheese ADD FRIED CHICKEN THIGH +\$5 / GRILLED SHRIMP +\$8 / SKIRT STEAK* +\$12	
STRAWBERRY SALAD 	\$13
Walnuts, Blue Cheese, Bacon, Bourbon Vinaigrette ADD FRIED CHICKEN THIGH +\$5 / GRILLED SHRIMP +\$8 / SKIRT STEAK* +\$12	

TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9

\$33/ADULT | \$16/CHILD (12 AND UNDER)

NASHVILLE HOT DEVILED EGGS / FRIED GREEN TOMATO SALAD
KENTUCKY HOT BROWN / CHICKEN & WAFFLES
CHOICE OF SIDE / PECAN STICKY BUNS

No substitutions please

MAINS

SERVED A LA CARTE

FRENCH TOAST 	\$16
Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup	
HANGOVER SPECIAL*	\$19
Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy Buttermilk Biscuit	
CRAB HASH*	\$35
Crab Cake, Poached Egg, Home Fried Potatoes, Red Bells, Kimchi Hollandaise	
CHICKEN & WAFFLES	\$24
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
KENTUCKY HOT BROWN	\$17
Roasted Turkey, Slab Bacon, Grilled Sally Lunn, Mornay, Tomatoes, Jalapeño Oil	
BARLEY-BROWN RICE RISOTTO 	\$16
Crispy Tofu, Grilled Eggplant, Mushrooms, Bourbon Doenjang, Green Beans, Tomatoes, Breadcrumbs	
SHRIMP'N'GRITS	\$29
Stone-Ground Cheddar Grits, Red Eye Gravy, Charred Shiitakes, King Trumpets, Crispy Virginia Ham, Smoked Paprika Oil, Nori	
BLACKENED TROUT SANDWICH	\$22
Open-Faced Grilled Sally Lunn, Caper Aioli, Apple-Frisée Salad, Apple Cider Vinaigrette	
CRISPY CHICKEN SANDWICH 	\$19
Sesame Bun, Edward's Nashville Sauce, Snow Onion Slaw, Blue Cheese, Pickled Okra, French Fries, Gochujang Ketchup. WARNING: It Bites! CHOOSE YOUR HEAT—SPICY! / VERY SPICY!! / OMG SPICY!!!	
PIMENTO CHEESE BURGER*	\$19
Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	
AVOCADO TOAST BLT	\$17
Bacon, Sally Lunn Bread, Smashed Avocado, Tomato • ADD FRIED EGG +\$2	
STEAK'N'EGGS* 	\$39
Skirt Steak, Eggs Your Way, Warm Potato Salad	

SIDES

MAPLE-GLAZED SLAB BACON 	\$9	SEASONAL SIDE 	\$6
TATER TOTS, GOCHUJANG MAYO, FURIKAKE 	\$9	COLLARDS, KIMCHI & SMOKED TURKEY 	\$8
MUSHROOM DIRTY RICE 	\$6	MAC'N'CHEESE 	\$10
BUTTERMILK BISCUITS 	\$5	BOURBON-PICKLED JALAPEÑOS 	\$5
FRENCH FRIES 	\$6	SUCCOTASH CURRY 	\$8

BRUNCH COCKTAILS

GOCHUJANG BLOODY MARY	\$12	BELLINI	\$10
Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Blood Peach, Peach Bitters, Ginger, Egg White	
SOUTHERN BLOODY	\$12	MIMOSA	\$10
Old Forrester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Fresh-Squeezed Orange, Regan's Orange Bitters	
NUTS ABOUT NANA	\$14	BELLE'S PUNCH	SINGLE \$13 PITCHER (serves 5) \$59
Old Bardstown Bourbon, Banane du Brésil, Brown Sugar, Black Walnut & Chocolate Bitters		Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	

SPRIT-FREE LIBATIONS

CHEERWINE CHERRY SODA	\$5	BOYLAN'S CREAM SODA	\$5
SPRECHER GRAPE SODA	\$5	ABITA ROOT BEER	\$5
SPICED APPLE CIDER	\$11	BELLE'S KISS	\$11
Warm Apple Cider, Cinnamon, Cardamom, Demerara		Blood Peach, Ginger, Pineapple, Mint, Bubbles	



WHAT'S NEW

BRUNCH

A **KNEAD** RESTAURANT

CULINARY DIRECTOR: EDWARD LEE

FOLLOW US   /SUCCOTASHRESTAURANT

SERVICE @ 

A 20% GRATUITY IS CUSTOMARY
AND APPROPRIATE. PARTIES OF 5+ WILL
BE CHARGED A 20% GRATUITY. PLEASE, NO
MORE THAN 4 CREDIT CARDS PER TABLE.

PLEASE NOTIFY US OF ANY ALLERGIES

 Plant-Based  Vegetarian  Gluten-Free

Gluten-Free indicates recipes that do not include flour or wheat.
However, all items are prepared in a common kitchen where the possibility
of cross-contact gluten exposure exists. All fried items are prepared in the
same oil, including those indicated as 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.