

SUCCOTASH

STARTERS

SMOKED CHICKEN WINGS 	\$13
Topped with White BBQ Sauce, Celery Slaw	
NASHVILLE-STYLE HOT-FRIED OYSTERS	\$16
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
MARYLAND CRAB CAKE	\$28
Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette	
PIMENTO CORNBREAD 	\$10
Sorghum Butter	
PICKLED SHRIMP	\$12
Cucumber, Radish, Avocado, Carrot-Ginger Purée, Benne Crackers	
KIMCHI CRAB DIP	\$26
Jumbo Lump, Grilled Sally Lunn	
CRISPY SMOKED PORK BELLY BAO	\$18
Citron Tea BBQ, Daikon-Carrot Slaw, Bourbon-Pickled Jalapeños, Crispy Shallots, Toasted Sesames	
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	

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	

EXPRESS

SKIRT STEAK* OR ATLANTIC SALMON*

SALAD / FRENCH FRIES

HUMMINGBIRD CAKE TRUFFLES

no substitutions please

\$31

MAINS

SERVED A LA CARTE

DIRTY CHICKEN COBB	\$19	CHICKEN & WAFFLES	\$24
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing		Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
KENTUCKY HOT BROWN	\$17	CRISPY CATFISH SANDWICH	\$19
Roasted Turkey, Slab Bacon, Grilled Sally Lunn, Mornay, Tomatoes, Jalapeño Oil		Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	
BARLEY-BROWN RICE RISOTTO 	\$16	SHRIMP'N'GRITS	\$29
Crispy Tofu, Grilled Eggplant, Mushrooms, Bourbon Doenjang, Green Beans, Tomatoes, Breadcrumbs		Stone-Ground Cheddar Grits, Red Eye Gravy, Charred Shiitakes, King Trumpets, Crispy Virginia Ham, Smoked Paprika Oil, Nori	
AVOCADO TOAST BLT	\$17	BLACKENED TROUT SANDWICH	\$22
Bacon, Sally Lunn Bread, Smashed Avocado, Tomato		Open-Faced Grilled Sally Lunn, Caper Aioli, Apple-Frisée Salad, Apple Cider Vinaigrette	
• ADD FRIED EGG +\$2		ROASTED SALMON* 	\$25
PIMENTO CHEESE BURGER*	\$19	Strawberry-Tamarind Glaze, Farmer's Market Salad, Crispy Shallots	
Bacon Jam, House Pickles, French Fries, Gochujang Ketchup			

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!!!

SIDES

FRENCH FRIES 	\$6	BOURBON-PICKLED JALAPEÑOS 	\$5
COLLARDS, KIMCHI & SMOKED TURKEY 	\$8	SUCCOTASH CURRY  	\$8
MAC'N'CHEESE 	\$10	SEASONAL SIDE  	\$6
MUSHROOM DIRTY RICE  	\$6	SAUTÉED COLLARDS, SESAME, GARLIC, SOY  	\$8

TATER TOTS, GOCHUJANG MAYO, FURIKAKE  \$9

SPIRIT-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

LUNCH

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.