

SUCCOTASH

STARTERS

SMOKED CHICKEN WINGS 	\$14
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	\$29
Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette	
PIMENTO CORNBREAD 	\$10
Sorghum Butter	
KIMCHI CRAB DIP	\$29
Jumbo Lump, Grilled Sally Lunn	
CRISPY SMOKED PORK BELLY BAO	\$19
Citron Tea BBQ, Daikon-Carrot Slaw, Bourbon-Pickled Jalapeños, Crispy Shallots, Toasted Sesames	
FRIED GREEN TOMATO SALAD 	\$14
Arugula, Radishes, Buttermilk Dressing, Goat Cheese ADD FRIED CHICKEN THIGH +\$5 / GRILLED SHRIMP +\$8 / SKIRT STEAK* +\$12	
STRAWBERRY SALAD 	\$14
Walnuts, Blue Cheese, Bacon, Bourbon Vinaigrette ADD FRIED CHICKEN THIGH +\$5 / GRILLED SHRIMP +\$8 / SKIRT STEAK* +\$12	
PICKLED SHRIMP	\$13
Cucumber, Radish, Avocado, Carrot-Ginger Purée, Benne Crackers	

SNACKS

DEVILED EGGS 	\$2 EA
Nashville Hot OR Miso-Crab	
FRIED PICKLES 	\$8
Lemon-Sriracha Aioli	
CRAB & CORN HUSHPUPPIES	\$13
Old Bay Remoulade	
ALL THE BITES	\$23
Nashville Hot Deviled Eggs, Fried Pickles, Crab & Corn Hushpuppies Serves 3 / Serves 4 +\$7 / Serves 5 +\$14	

TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9
\$51/ADULT | \$25/CHILD {12 AND UNDER}

NASHVILLE HOT DEVILED EGGS / CORNBREAD
SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD
CRISPY LOCAL BLUE CATFISH / CHICKEN & WAFFLES
APPLE CIDER BBQ PORK RIBS
CHOICE OF TWO SIDES
HUMMINGBIRD CAKE TRUFFLES / CHOCOLATE BOURBON PECAN PIE

No substitutions please

MAINS

SERVED A LA CARTE

ROASTED SALMON* 	\$26	CHICKEN & WAFFLES	\$29
Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots		Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
APPLE CIDER BBQ PORK RIBS	\$28	CRISPY LOCAL BLUE CATFISH 	\$24
Pickled Peppers, Crispy Black Eyed Peas		Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	
PIMENTO CHEESE BURGER*	\$21	DIRTY FRIED CHICKEN	\$29
Bacon Jam, House Pickles, French Fries, Gochujang Ketchup		Legs & Thighs, Spicy Gochujang Honey, Blue Cheese, Pickles	
SHRIMP'N'GRITS	\$31	PETIT FILET*	\$39
Stone-Ground Cheddar Grits, Red Eye Gravy, Charred Shiitakes, King Trumpets, Crispy Virginia Ham, Smoked Paprika Oil, Nori		Gochujang Bordelaise, Kimchi Marrow Butter, Hominy Grit Cake, Pickled Green Tomato & Shiso	
ROASTED SEABASS	\$39	WAGYU FLAT IRON* 	\$49
Gochujang-Carrot Beurre Blanc, Potato Gratin, Roasted Asparagus		Yuzu-Sorghum Pan Sauce, Creamed Corn, Furikake Onion Strings, Citron Tea Vinaigrette	
BARLEY-BROWN RICE RISOTTO  \$17			
Crispy Tofu, Grilled Eggplant, Mushrooms, Bourbon Doenjang, Green Beans, Tomatoes, Breadcrumbs			

SIDES

FRENCH FRIES 	\$6	BOURBON-PICKLED JALAPEÑOS 	\$5
COLLARDS, KIMCHI & SMOKED TURKEY 	\$9	SEASONAL SIDE 	\$7
MAC'N'CHEESE 	\$11	SUCCOTASH CURRY 	\$9
MUSHROOM DIRTY RICE 	\$7	SAUTÉED COLLARDS, SESAME, GARLIC, SOY 	\$9
TATER TOTS, GOCHUJANG MAYO, FURIKAKE  \$10			



WHAT'S NEW

SUPPER

A **KNEAD** RESTAURANT

CULINARY DIRECTOR: EDWARD LEE

FOLLOW US   /SUCCOTASHRESTAURANT

SERVICE @ **SUCCOTASH**

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.