



SUCCOTASH

PRIME

SNACKS

DEVILED EGGS 	\$2 EA
Nashville Hot OR Miso-Crab	
CRAB & CORN HUSHPUPPIES	\$11
Old Bay Remoulade	
PICKLED FRIED OKRA 	\$9
Gochujang Ranch	
PIMENTO CORNBREAD 	\$9
Sorghum Butter	
ALL THE BITES	\$25
Nashville Hot Deviled Eggs, Crab & Corn Hushpuppies, Picked Fried Okra, Pimento Cornbread. Serves 3 / Serves 4 +\$7 / Serves 5 +\$14	

STARTERS

PECAN STICKY BUNS 	\$10
Deliciousness	
SMOKED CHICKEN WINGS 	\$12
Spice Rub, Celery Slaw, White BBQ Sauce	
KIMCHI CRAB DIP	\$23
Jumbo Lump, Grilled Sally Lunn	
PICKLED SHRIMP	\$14
Cucumber, Radish, Avocado, Carrot-Ginger Purée, Benne Crackers	
CRISPY SMOKED PORK BELLY BAO	\$16
Citron Tea BBQ, Daikon-Carrot Slaw, Bourbon-Pickled Jalapeños, Crispy Shallots, Toasted Sesames	
FRIED GREEN TOMATO SALAD 	\$14
Arugula, Feta, Buttermilk Dressing	
ADD FRIED CHICKEN THIGH +\$5 / GRILLED SHRIMP +\$8 / STEAK* +\$12	
STRAWBERRY SALAD 	\$14
Walnuts, Blue Cheese, Bacon, Bourbon Vinaigrette	
ADD FRIED CHICKEN THIGH +\$5 / GRILLED SHRIMP +\$8 / STEAK* +\$12	
TODAY'S SOUP	\$11



TASTE THE SOUTH

SERVED FAMILY STYLE

Must Be Ordered By Entire Table / Minimum 2 Guests
Required For Parties Of 7 Or More

\$31/ADULT | \$15/CHILD {12 AND UNDER}

NASHVILLE HOT DEVILED EGGS / FRIED GREEN TOMATOES
CHICKEN & WAFFLES / SHRIMP'N'GRITS
CHOICE OF SIDE / PECAN STICKY BUNS

no substitutions please

MAINS

KENTUCKY HOT BROWN	\$17
Roasted Turkey, Slab Bacon, Grilled Sally Lunn, Mornay, Tomatoes, Jalapeño Oil	
CHICKEN & WAFFLES	\$23
Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego	
SHRIMP'N'GRITS	\$28
Stone-Ground Cheddar Grits, Red Eye Gravy, Charred Shiitakes, King Trumpets, Crispy Virginia Ham, Smoked Paprika Oil, Nori	
FRENCH TOAST 	\$16
Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup	
CRAB HASH*	\$33
Crab Cake, Poached Egg, Home Fried Potatoes, Onions, Red Bells, Kimchi Hollandaise	
BLACKENED TROUT SANDWICH	\$22
Open-Faced Grilled Sally Lunn, Caper Aioli, Apple-Frisée Salad, Apple Cider Vinaigrette	
HANGOVER SPECIAL*	\$20
Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuit	
BARLEY-BROWN RICE RISOTTO 	\$18
Crispy Tofu, Pickled Garlic, Green Beans, Bread Crumbs	
CRISPY CHICKEN SANDWICH 	\$19
Sesame Bun, Edward's Nashville Hot Sauce, Snow Onion Slaw, Blue Cheese, Pickled Okra, French Fries, Gochujang Ketchup	
WARNING: It Bites!	
CHOOSE YOUR HEAT — SPICY! / VERY SPICY!! / OMG SPICY!!!	
AVOCADO TOAST BLT	\$17
Bacon, Smashed Avocado, Sally Lunn Bread, Tomato	
• ADD POACHED EGG* +\$2	
PIMENTO CHEESE BURGER*	\$19
Sesame Bun, Slab Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	
SMOKED STEAK'N'EGGS*	\$48
8oz Flat Iron, Eggs Your Way, Warm Potato Salad, Cajun Butter	

SIDES

COLLARDS, KIMCHI & SMOKED TURKEY 	\$10	BUTTERMILK BISCUITS 	\$5
OLD BAY MAC'N'CHEESE 	\$10	MAPLE-GLAZED SLAB BACON 	\$9
FRENCH FRIES 	\$6	CREAMY CORN SUCCOTASH 	\$9
MUSHROOM DIRTY RICE 	\$7	SEASONAL SIDE	\$7

TATER TOTS, GOCHUJANG MAYO, FURIKAKE  \$9

BRUNCH COCKTAILS

GOCHUJANG BLOODY MARY	\$13	BELLINI	\$11
Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Blood Peach, Peach Bitters, Ginger, Egg White	
SOUTHERN BLOODY	\$13	MIMOSA	\$11
Old Forester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Fresh-Squeezed Orange, Regan's Orange Bitters	
NUTS ABOUT NANA	\$15	BELLE'S PUNCH	SINGLE \$14 PITCHER (serves 5) \$65
Old Bardstown Bourbon, Banane du Brésil, Brown Sugar, Black Walnut & Chocolate Bitters		Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	

SPIRIT-FREE LIBATIONS

GARDEN MULE \$11	GRAPEFRUIT COOLER \$11	BELLE'S KISS \$11	SPICED APPLE CIDER \$11
Basil, Ginger, Lime, Elderflower Tonic	Grapefruit, Cinnamon, Pink Grapefruit Soda	Blood Peach, Ginger, Pineapple, Mint, Bubbles	Warm Apple Cider, Cinnamon, Cardamom, Demerara



BRUNCH

A **KNEAD** RESTAURANT

CULINARY DIRECTOR: EDWARD LEE

FOLLOW US   /SUCCOTASHRESTAURANT

VIEW SPECIALS

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.