

SUCCOTASH PRIME

STARTERS

HOT-FRIED OYSTERS	\$16
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
SMOKED CHICKEN WINGS	\$12
Spice Rub, Celery Slaw, Alabama 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

FRIED CHICKEN

\$22

CHICKEN & WAFFLES

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

DIRTY CHICKEN

Legs & Thighs, Spicy Honey Gochujang, Blue Cheese, Pickles, Nori

MAINS

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!!!	
BARLEY-BROWN RICE RISOTTO	\$18
Grilled Eggplant, Oyster Mushrooms, Bourbon Doenjang, Green Beans, Tomatoes	
PIMENTO CHEESE BURGER*	\$19
Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	
SHRIMP'N'GRITS	\$28
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 CATFISH SANDWICH	\$20
Sesame Bun, Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	
ROASTED SEABASS	\$37
Gochujang-Carrot Beurre Blanc, Potato Gratin, Roasted Asparagus	

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	

EXPRESS

SKIRT STEAK* OR ATLANTIC SALMON*
SALAD / FRENCH FRIES
MINT JULEP ICE CREAM
no substitutions please

\$31

FROM OUR SOUTHERN PRIDE SMOKER*

MAKE IT NICE

ONE INCLUDED / ADDITIONAL + \$3

Bourbon Bordelaise	Horseradish Cream
Peppercorn-Caper Gravy	Blue Cheese-Furikake
Mint Chimichurri	Cajun Butter

MAKE IT FANCY

ADD CRABCAKE \$15 / ADD SHRIMP \$13

ORA KING SALMON / 7 oz	\$37
AUSTRALIAN WAGYU FLAT IRON / 8 oz	\$41
PETIT FILET MIGNON / 6 oz	\$44
SORGHUM-BULGOGI BAVETTE /10 oz	\$59
RIBEYE / 16 oz	\$74
FILET MIGNON / 12 oz	\$75
AUSTRALIAN WAGYU NY STRIP / 14 oz	\$79
BONE-IN TOMAHAWK (SERVES TWO) / 42 oz	\$149

STEAKS ORDERED MEDIUM-WELL & ABOVE ARE NOT RECOMMENDED OR GUARANTEED

SIDES

COLLARDS, KIMCHI & SMOKED TURKEY	\$10	MUSHROOM DIRTY RICE	\$7
OLD BAY MAC'N'CHEESE	\$10	CREAMY CORN SUCCOTASH	\$9
FRENCH FRIES	\$6	SAUTÉED GREENS	\$8
TATER TOTS, GOCHUJANG MAYO, FURIKAKE	\$9	SEASONAL SIDE	\$7



LUNCH

A KNEAD RESTAURANT

CULINARY DIRECTOR: EDWARD LEE

FOLLOW US /SUCCOTASHRESTAURANT

VIEW SPECIALS

SERVICE @ SUCCOTASH PRIME

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.