



SUCCOTASH

PRIME

STARTERS

SMOKED CHICKEN WINGS 	\$14
Spice Rub, Celery Slaw, Alabama White BBQ Sauce	
HOT-FRIED OYSTERS	\$17
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
KIMCHI CRAB DIP	\$24
Jumbo Lump, Grilled Sally Lunn	
PICKLED SHRIMP	\$15
Cucumber, Radish, Avocado, Carrot-Ginger Purée, Benne Crackers	
CRISPY SMOKED PORK BELLY BAO	\$18
Citron Tea BBQ, Daikon-Carrot Slaw, Bourbon-Pickled Jalapeños, Crispy Shallots, Toasted Sesames	
FRIED GREEN TOMATO SALAD 	\$16
Arugula, Feta, Buttermilk Dressing ADD FRIED CHICKEN THIGH +\$5 / GRILLED SHRIMP +\$8 / STEAK* +\$12	
STRAWBERRY SALAD 	\$15
Walnuts, Blue Cheese, Bacon, Bourbon Vinaigrette ADD FRIED CHICKEN THIGH +\$5 / GRILLED SHRIMP +\$8 / STEAK* +\$12	
TODAY'S SOUP	\$12



FRIED CHICKEN

\$29

CHICKEN & WAFFLES

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

DIRTY CHICKEN

Legs & Thighs, Honey Gochujang Sauce,
Blue Cheese, Pickles, Nori Flakes

MAINS

BARLEY-BROWN RICE RISOTTO 	\$21
Crispy Tofu, Grilled Eggplant, Mushrooms, Bourbon Doenjang, Green Beans, Tomatoes, Breadcrumbs	
PIMENTO CHEESE BURGER*	\$22
Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	
SHRIMP'N'GRITS	\$30
Stone-Ground Cheddar Grits, Red Eye Gravy, Charred Shiitakes, King Trumpets, Crispy Virginia Ham, Smoked Paprika Oil, Nori	
CRISPY LOCAL BLUE CATFISH 	\$26
Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	
APPLE CIDER BBQ PORK RIBS	\$33
Dirty Rice, Creamy Slaw	
ROASTED SEABASS	\$39
Gochujang-Carrot Beurre Blanc, Potato Gratin, Roasted Asparagus	

SIDES

COLLARDS, KIMCHI & SMOKED TURKEY 	\$11
OLD BAY MAC'N'CHEESE 	\$11
FRENCH FRIES 	\$7
TATER TOTS, GOCHUJANG MAYO, FURIKAKE 	\$10

SNACKS

DEVILED EGGS 	\$2 EA
Nashville Hot OR Miso-Crab	
CRAB & CORN HUSHPUPPIES	\$12
Old Bay Remoulade	
PICKLED FRIED OKRA 	\$10
Gochujang Ranch	
PIMENTO CORNBREAD 	\$10
Sorghum Butter	
ALL THE BITES	\$27
Nashville Hot Deviled Eggs, Crab & Corn Hushpuppies, Picked Fried Okra, Pimento Cornbread Serves 3 / Serves 4 +\$9 / Serves 5 +\$18	



TASTE THE SOUTH

SERVED FAMILY STYLE

Must Be Ordered By Entire Table / Minimum 2 Guests / Required For Parties Of 7 Or More
\$60/ADULT | \$30/CHILD {12 AND UNDER}

NASHVILLE HOT DEVILED EGGS / SMOKED CHICKEN WINGS
FRIED GREEN TOMATO SALAD / CORNBREAD
SMOKED & SLICED FLAT IRON* / CHICKEN & WAFFLES / SHRIMP'N'GRITS
CHOICE OF TWO SIDES
CHOCOLATE BOURBON PECAN PIE / HUMMINGBIRD CAKE TRUFFLES
no substitutions please







FROM OUR 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	\$39
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

SUPPER

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.



VIEW SPECIALS