SUCCOTASH

SNACKS

DEVILED EGGS — $2 EA
Nashville Hot OR Bacon Jam

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

STARTERS

PECAN STICKY BUNS — $10
Deliciousness

SMOKED CHICKEN WINGS — $13
Topped with White BBQ Sauce, Celery Slaw

PIMENTO CORNBREAD — $10
Sorghum Butter

KIMCHI CRAB DIP — $26
Jumbo Lump, Grilled Sally Lunn

PICKLED SHRIMP — $12
Cucumber, Radish, Avocado, Carrot-Ginger Purée, Benne Crackers

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

TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9

$33/ADULT | $16/CHILD {12 AND UNDER}

NASHVILLE HOT DEVILED EGGS / FRIED GREEN TOMATO SALAD
KENTUCKY HOT BROWN / CHICKEN & WAFFLES
CHOICE OF SIDE / PECAN STICKY BUNS

No substitutions please

MAINS

SERVED A LA CARTE

FRENCH TOAST — $16
Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup

HANGOVER SPECIAL* — $19
Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy
Buttermilk Biscuit

CRAB HASH* — $35
Crab Cake, Poached Egg, Home Fried Potatoes, Red Bells,
Kimchi Hollandaise

CHICKEN & WAFFLES — $24
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego

KENTUCKY HOT BROWN — $17
Roasted Turkey, Slab Bacon, Grilled Sally Lunn, Mornay,
Tomatoes, Jalapeño Oil

BARLEY-BROWN RICE RISOTTO — $16
Crispy Tofu, Grilled Eggplant, Mushrooms, Bourbon Doenjang,
Green Beans, Tomatoes, Breadcrumbs

SHRIMP'N'GRITS — $29
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 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!!!

PIMENTO CHEESE BURGER* — $19
Bacon Jam, House Pickles, French Fries, Gochujang Ketchup

AVOCADO TOAST BLT — $17
Bacon, Sally Lunn Bread, Smashed Avocado, Tomato
• ADD FRIED EGG +$2

STEAK'N'EGGS* — $39
Skirt Steak, Eggs Your Way, Warm Potato Salad

SIDES

MAPLE-GLAZED SLAB BACON — $9

TATER TOTS, GOCHUJANG MAYO, FURIKAKE — $9

MUSHROOM DIRTY RICE — $6

BUTTERMILK BISCUITS — $5

FRENCH FRIES — $6

SEASONAL SIDE — $6

COLLARDS, KIMCHI & SMOKED TURKEY — $8

MAC'N'CHEESE — $10

BOURBON-PICKLED JALAPEÑOS — $5

SUCCOTASH CURRY — $8

BRUNCH COCKTAILS

GOCHUJANG BLOODY MARY — $12
Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish

SOUTHERN BLOODY — $12
Old Forrester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish

NUTS ABOUT NANA — $14
Old Bardstown Bourbon, Banane du Brésil, Brown Sugar, Black Walnut & Chocolate Bitters

BELLINI — $10
Blood Peach, Peach Bitters, Ginger, Egg White

MIMOSA — $10
Fresh-Squeezed Orange, Regan's Orange Bitters

BELLE'S PUNCH — SINGLE $13 PITCHER (serves 5) $59
Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles

SPRIT-FREE LIBATIONS

CHEERWINE CHERRY SODA — $5

SPRECHER GRAPE SODA — $5

SPICED APPLE CIDER — $11
Warm Apple Cider, Cinnamon, Cardamom, Demerara

BOYLAN'S CREAM SODA — $5

ABITA ROOT BEER — $5

BELLE'S KISS — $11
Blood Peach, Ginger, Pineapple, Mint, Bubbles

SCAN ME
WHAT'S NEW

BRUNCH
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.