SUCCOTASH

STARTERS

SMOKED CHICKEN WINGS — $13
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 — $28
Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette

PIMENTO CORNBREAD — $10
Sorghum Butter

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

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

CRISPY SMOKED PORK BELLY BAO — $18
Citron Tea BBQ, Daikon-Carrot Slaw, Bourbon-Pickled Jalapeños, Crispy Shallots, Toasted Sesames

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

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

EXPRESS

SKIRT STEAK* OR ATLANTIC SALMON*
SALAD / FRENCH FRIES
HUMMINGBIRD CAKE TRUFFLES
no substitutions please
$31

MAINS

SERVED A LA CARTE

DIRTY CHICKEN COBB — $19
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing

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

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

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

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

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

CRISPY CATFISH SANDWICH — $19
Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries

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

ROASTED SALMON* — $25
Strawberry-Tamarind Glaze, Farmer's Market Salad, Crispy Shallots

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!!!

SIDES

FRENCH FRIES V — $6

COLLARDS, KIMCHI & SMOKED TURKEY — $8

MAC'N'CHEESE — $10

MUSHROOM DIRTY RICE V — $6

BOURBON-PICKLED JALAPEÑOS V — $5

SUCCOTASH CURRY — $8

SEASONAL SIDE — $6

SAUTÉED COLLARDS, SESAME, GARLIC, SOY V — $8

TATER TOTS, GOCHUJANG MAYO, FURIKAKE — $9

SPIRIT-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

LUNCH
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
V 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.