SUCCOTASH

STARTERS

SMOKED CHICKEN WINGS — $14
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 — $29
Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette

PIMENTO CORNBREAD — $10
Sorghum Butter

KIMCHI CRAB DIP — $29
Jumbo Lump, Grilled Sally Lunn

CRISPY SMOKED PORK BELLY BAO — $19
Citron Tea BBQ, Daikon-Carrot Slaw, Bourbon-Pickled Jalapeños, Crispy Shallots, Toasted Sesames

FRIED GREEN TOMATO SALAD — $14
Arugula, Radishes, Buttermilk Dressing, Goat Cheese
ADD FRIED CHICKEN THIGH +$5 / GRILLED SHRIMP +$8 / SKIRT STEAK* +$12

STRAWBERRY SALAD — $14
Walnuts, Blue Cheese, Bacon, Bourbon Vinaigrette
ADD FRIED CHICKEN THIGH +$5 / GRILLED SHRIMP +$8 / SKIRT STEAK* +$12

PICKLED SHRIMP — $13
Cucumber, Radish, Avocado, Carrot-Ginger Purée, Benne Crackers

SNACKS

DEVILED EGGS — $2 EA
Nashville Hot OR Bacon Jam

FRIED PICKLES — $8
Lemon-Sriracha Aioli

CRAB & CORN HUSHPUPPIES — $13
Old Bay Remoulade

ALL THE BITES — $23
Nashville Hot Deviled Eggs, Fried Pickles, Crab & Corn Hushpuppies
Serves 3 / Serves 4 +$7 /Serves 5 +$14

TASTE THE SOUTH

SERVED FAMILY STYLE

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

$51/ADULT | $25/CHILD {12 AND UNDER}

NASHVILLE HOT DEVILED EGGS / CORNBREAD
SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD
CRISPY LOCAL BLUE CATFISH / CHICKEN & WAFFLES
APPLE CIDER BBQ PORK RIBS
CHOICE OF TWO SIDES
HUMMINGBIRD CAKE TRUFFLES / CHOCOLATE BOURBON PECAN PIE

No substitutions please

MAINS

SERVED A LA CARTE

ROASTED SALMON* — $26
Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots

APPLE CIDER BBQ PORK RIBS — $28
Pickled Peppers, Crispy Black Eyed Peas

PIMENTO CHEESE BURGER* — $21
Bacon Jam, House Pickles, French Fries, Gochujang Ketchup

SHRIMP'N'GRITS — $31
Stone-Ground Cheddar Grits, Red Eye Gravy, Charred Shiitakes, King Trumpets, Crispy Virginia Ham, Smoked Paprika Oil, Nori

ROASTED SEABASS — $39
Gochujang-Carrot Beurre Blanc, Potato Gratin, Roasted Asparagus

CHICKEN & WAFFLES — $29
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego

CRISPY LOCAL BLUE CATFISH — $24
Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon

DIRTY FRIED CHICKEN — $29
Legs & Thighs, Spicy Gochujang Honey, Blue Cheese, Pickles

PETIT FILET* — $39
Gochujang Bordelaise, Kimchi Marrow Butter, Hominy Grit Cake, Pickled Green Tomato & Shiso

WAGYU FLAT IRON* — $49
Yuzu-Sorghum Pan Sauce, Creamed Corn, Furikake Onion Strings, Citron Tea Vinaigrette

BARLEY-BROWN RICE RISOTTO V — $17
Crispy Tofu, Grilled Eggplant, Mushrooms, Bourbon Doenjang, Green Beans, Tomatoes, Breadcrumbs

SIDES

FRENCH FRIES V — $6

COLLARDS, KIMCHI & SMOKED TURKEY — $9

MAC'N'CHEESE — $11

MUSHROOM DIRTY RICE V — $7

BOURBON-PICKLED JALAPEÑOS V — $5

SEASONAL SIDE — $7

SUCCOTASH CURRY — $9

SAUTÉED COLLARDS, SESAME, GARLIC, SOY V — $9

TATER TOTS, GOCHUJANG MAYO, FURIKAKE — $10

SCAN ME
WHAT'S NEW

SUPPER

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.