SUCCOTASH PRIME

SNACKS

DEVILED EGGS — $2 EA
Nashville Hot OR Bacon Jam

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

STARTERS

PECAN STICKY BUNS — $10
Deliciousness

SMOKED CHICKEN WINGS — $12
Spice Rub, Celery Slaw, 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

TASTE THE SOUTH

SERVED FAMILY STYLE
Must Be Ordered By Entire Table / Minimum 2 Guests
Required For Parties Of 7 Or More
$31/ADULT | $15/CHILD {12 AND UNDER}

NASHVILLE HOT DEVILED EGGS / FRIED GREEN TOMATOES
CHICKEN & WAFFLES / SHRIMP'N'GRITS
CHOICE OF SIDE / PECAN STICKY BUNS
no substitutions please

MAINS

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

CHICKEN & WAFFLES — $23
Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego

SHRIMP'N'GRITS — $28
Stone-Ground Cheddar Grits, Red Eye Gravy, Charred Shiitakes, King Trumpets, Crispy Virginia Ham, Smoked Paprika Oil, Nori

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

CRAB HASH* — $33
Crab Cake, Poached Egg, Home Fried Potatoes, Onions, Red Bells, Kimchi Hollandaise

BLACKENED TROUT SANDWICH — $22
Open-Faced Grilled Sally Lunn, Caper Aioli, Apple-Frisée Salad, Apple Cider Vinaigrette

HANGOVER SPECIAL* — $20
Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuit

BARLEY-BROWN RICE RISOTTO V — $18
Crispy Tofu, Pickled Garlic, Green Beans, Bread Crumbs

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!!!

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

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

SMOKED STEAK'N'EGGS* — $48
8oz Flat Iron, Eggs Your Way, Warm Potato Salad, Cajun Butter

SIDES

COLLARDS, KIMCHI & SMOKED TURKEY — $10
OLD BAY MAC'N'CHEESE — $10
FRENCH FRIES V — $6
MUSHROOM DIRTY RICE V — $7
BUTTERMILK BISCUITS — $5
MAPLE-GLAZED SLAB BACON — $9
CREAMY CORN SUCCOTASH — $9
SEASONAL SIDE — $7

TATER TOTS, GOCHUJANG MAYO, FURIKAKE — $9

BRUNCH COCKTAILS

GOCHUJANG BLOODY MARY — $13
Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish

SOUTHERN BLOODY — $13
Old Forester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish

NUTS ABOUT NANA — $15
Old Bardstown Bourbon, Banane du Brésil, Brown Sugar, Black Walnut & Chocolate Bitters

BELLINI — $11
Blood Peach, Peach Bitters, Ginger, Egg White

MIMOSA — $11
Fresh-Squeezed Orange, Regan's Orange Bitters

BELLE'S PUNCH — SINGLE $14 PITCHER (serves 5) $65
Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles

SPIRIT-FREE LIBATIONS

GARDEN MULE $11
Basil, Ginger, Lime, Elderflower Tonic

GRAPEFRUIT COOLER $11
Grapefruit, Cinnamon, Pink Grapefruit Soda

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

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

SCAN ME
VIEW SPECIALS

BRUNCH

A KNEAD RESTAURANT
CULINARY DIRECTOR: EDWARD LEE
FOLLOW US /SUCCOTASHRESTAURANT

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

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.