SUCCOTASH PRIME

STARTERS

HOT-FRIED OYSTERS $16
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing

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

FRIED CHICKEN

$22

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

DIRTY CHICKEN
Legs & Thighs, Spicy Honey Gochujang, Blue Cheese, Pickles, Nori

MAINS

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!!!

BARLEY-BROWN RICE RISOTTO V $18
Grilled Eggplant, Oyster Mushrooms, Bourbon Doenjang, Green Beans, Tomatoes

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

SHRIMP'N'GRITS $28
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 CATFISH SANDWICH $20
Sesame Bun, Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries

ROASTED SEABASS $37
Gochujang-Carrot Beurre Blanc, Potato Gratin, Roasted Asparagus

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

EXPRESS

FLAT IRON STEAK* OR ATLANTIC SALMON*
SALAD / FRENCH FRIES
MINT JULEP ICE CREAM
no substitutions please

$31

FROM OUR Southern PRIDE SMOKER*

MAKE IT NICE

ONE INCLUDED / ADDITIONAL + $3

Bourbon Bordelaise
Peppercorn-Caper Gravy
Mint Chimichurri V
Horseradish Cream
Blue Cheese-Furikake
Cajun Butter

MAKE IT FANCY

ADD CRABCAKE $15 / ADD SHRIMP $13

ORA KING SALMON / 7 oz	$37
AUSTRALIAN WAGYU FLAT IRON / 8 oz	$42
PETIT FILET MIGNON / 6 oz	$42
SORGHUM-BULGOGI BAVETTE /10 oz	$53
RIBEYE / 16 oz	$72
FILET MIGNON / 12 oz	$69
AUSTRALIAN WAGYU NY STRIP / 14 oz	$77
BONE-IN TOMAHAWK (SERVES TWO) / 42 oz	$159

STEAKS ORDERED MEDIUM-WELL & ABOVE ARE NOT RECOMMENDED OR GUARANTEED

SIDES

COLLARDS, KIMCHI & SMOKED TURKEY	$10
OLD BAY MAC'N'CHEESE	$10
FRENCH FRIES V	$6
TATER TOTS, GOCHUJANG MAYO, FURIKAKE	$9
MUSHROOM DIRTY RICE V	$7
CREAMY CORN SUCCOTASH	$9
SAUTÉED GREENS V	$8
SEASONAL SIDE	$7

SCAN ME
VIEW SPECIALS

LUNCH

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.