SUCCOTASH PRIME

STARTERS

SMOKED CHICKEN WINGS — $14
Spice Rub, Celery Slaw, Alabama White BBQ Sauce

HOT-FRIED OYSTERS — $17
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing

KIMCHI CRAB DIP — $24
Jumbo Lump, Grilled Sally Lunn

PICKLED SHRIMP — $15
Cucumber, Radish, Avocado, Carrot-Ginger Purée, Benne Crackers

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

FRIED GREEN TOMATO SALAD — $16
Arugula, Feta, Buttermilk Dressing
ADD FRIED CHICKEN THIGH +$5 / GRILLED SHRIMP +$8 / STEAK* +$12

STRAWBERRY SALAD — $15
Walnuts, Blue Cheese, Bacon, Bourbon Vinaigrette
ADD FRIED CHICKEN THIGH +$5 / GRILLED SHRIMP +$8 / STEAK* +$12

TODAY'S SOUP — $12

FRIED CHICKEN

$29

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

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

MAINS

BARLEY-BROWN RICE RISOTTO V — $21
Crispy Tofu, Grilled Eggplant, Mushrooms, Bourbon Doenjang, Green Beans, Tomatoes, Breadcrumbs

PIMENTO CHEESE BURGER* — $22
Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup

SHRIMP'N'GRITS — $30
Stone-Ground Cheddar Grits, Red Eye Gravy, Charred Shiitakes, King Trumpets, Crispy Virginia Ham, Smoked Paprika Oil, Nori

CRISPY LOCAL BLUE CATFISH — $26
Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon

APPLE CIDER BBQ PORK RIBS — $33
Dirty Rice, Creamy Slaw

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

SNACKS

DEVILED EGGS — $2 EA
Nashville Hot OR Bacon Jam

CRAB & CORN HUSHPUPPIES — $12
Old Bay Remoulade

PICKLED FRIED OKRA — $10
Gochujang Ranch

PIMENTO CORNBREAD — $10
Sorghum Butter

ALL THE BITES — $27
Nashville Hot Deviled Eggs, Crab & Corn Hushpuppies, Picked Fried Okra, Pimento Cornbread
Serves 3 / Serves 4 +$9 / Serves 5 +$18

TASTE THE SOUTH

SERVED FAMILY STYLE
Must Be Ordered By Entire Table / Minimum 2 Guests / Required For Parties Of 7 Or More
$60/ADULT | $30/CHILD {12 AND UNDER}

NASHVILLE HOT DEVILED EGGS / SMOKED CHICKEN WINGS
FRIED GREEN TOMATO SALAD / CORNBREAD
SMOKED & SLICED FLAT IRON* / CHICKEN & WAFFLES / SHRIMP'N'GRITS
CHOICE OF TWO SIDES
CHOCOLATE BOURBON PECAN PIE / HUMMINGBIRD CAKE TRUFFLES
no substitutions please

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	$39
AUSTRALIAN WAGYU FLAT IRON /8 oz	$44
PETIT FILET MIGNON /6 oz	$44
SORGHUM-BULGOGI BAVETTE /10 oz	$55
RIBEYE / 16 oz	$74
FILET MIGNON /12 oz	$72
AUSTRALIAN WAGYU NY STRIP / 14 oz	$79
BONE-IN TOMAHAWK (SERVES TWO) /42 oz	$159

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

SIDES

COLLARDS, KIMCHI & SMOKED TURKEY	$11	MUSHROOM DIRTY RICE V	$8
OLD BAY MAC'N'CHEESE	$11	CREAMY CORN SUCCOTASH	$10
FRENCH FRIES V	$7	SAUTÉED GREENS V	$9
TATER TOTS, GOCHUJANG MAYO, FURIKAKE	$10	SEASONAL SIDE	$8

SCAN ME
VIEW SPECIALS

SUPPER
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.