

SUCCOTASH®

BRUNCH

SATURDAY & SUNDAY | 10AM-3PM

STARTERS

PECAN STICKY BUNS 🍃	\$10
Deliciousness	
PIMENTO CHEESE FUNDIDO 🍃	\$11
Corn Relish, Caramelized Onion, Seed Crackers, Grilled Flatbread	
SMOKED CHICKEN WINGS 🍷	\$10
Topped with White BBQ Sauce, Celery Slaw	
WEISENBERGER MILLS SKILLET CORNBREAD 🍃	\$9
Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	
FRIED GREEN TOMATOES 🍃 🍷	\$9
Goat Cheese, Arugula, Buttermilk Dressing	
KENTUCKY HAM BOARD	\$13
Cherry-Pecan Toast, Jezebel Sauce, Spiced Pecans, House Pickles	
TODAY'S SEASONAL SOUP	\$9
DAILY FARMER'S MARKET SALAD ✓ 🍷	\$9
Bourbon Vinaigrette	
*LOCAL OYSTERS ON THE HALF SHELL 🍷	
Cheerwine Mignonette, House Cocktail (HALF DOZEN) \$15 (DOZEN) \$29	
DEILED EGGS 🍷	
Dijon Mustard, Liverwurst (EACH) \$1.50	

TASTE THE SOUTH

Must be ordered by entire table / Minimum 2 guests / Required for parties 7+

\$22 ADULTS | \$11 CHILDREN (12 AND UNDER)

STICKY BUNS, FRIED GREEN TOMATOES

FRIED CHICKEN & WAFFLES, BISCUITS & GRAVY

WARM POTATO SALAD OR COLLARDS, KIMCHI AND COUNTRY HAM

BUTTER PECAN COOKIES'N'CREAM

no substitutions please

MAINS

HANGOVER SPECIAL	\$17
Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuit	
SOUTHERN BENEDICT	\$16
Buttermilk Biscuits, Country Ham, Collards, Spicy Hollandaise, Warm Potato Salad	
BISCUITS & GRAVY	\$11
Buttermilk Biscuits, Black Pepper-Sausage Gravy	
FRENCH TOAST 🍃	\$12
Corn-Crusted Brioche, Sweet Lemon Curd, Berries	
SHRIMP'N'GRITS 🍷	\$21
Runny Egg, Portobello, Arugula, Red-Eye Gravy	
DIRTY CHICKEN COBB	\$16
Bacon Jam, Avocado, Egg, Blue Cheese, Cornbread Croutons, Buttermilk Dressing	
FRIED CHICKEN & WAFFLES	\$16
All Dark, Bourbon Maple Syrup, Shaved Manchego	
PULLED PORK SANDWICH	\$13
House Pickles, Collards, French Fries	
*PIMENTO CHEESE BURGER	\$15
Brioche Bun, Slab Bacon Jam, French Fries	
*STEAK'N'EGGS	\$45
Roseda Farms 20 oz. Bone-In Ribeye, Lemongrass Chimichurri, Warm Potato Salad	

SIDES

MAPLE-GLAZED SLAB BACON	\$6	CITRUS SALAD, COCONUT, BLUE CHEESE, PEANUTS	\$6
WARM POTATO SALAD 🍃 🍷	\$4	HAND CUT FRENCH FRIES ✓ 🍷	\$4
CHEESY GRITS 🍃 🍷	\$7	COLLARDS, KIMCHI AND COUNTRY HAM 🍷	\$6
BUTTERMILK BISCUITS 🍃	\$4	BACON MAC'N'CHEESE	\$8
FRESH FRUIT BOWL ✓	\$7	BOURBON-PICKLED JALAPEÑOS ✓ 🍷	\$3

SUCCOTASH CURRY 🍃 🍷 \$6

SWEETS

CHOCOLATE BOURBON PECAN PIE 🍃	\$8	RED VELVET AFFOGATO 🍃	\$6
Orange Whipped Cream		Vanilla Ice Cream, Café Du Monde Chicory Coffee	
HUMMINGBIRD CAKE 🍃	\$10	BUTTER PECAN COOKIES 🍃	\$7
Toasted Coconut, Citrus Crème Anglaise		Vanilla Whipped Cream	

BRUNCH COCKTAILS

GOCHUJANG-SPIKED BLOODY MARY	\$10	BELLINI	\$9
SOUTHERN BLOODY	\$10	MIMOSA	\$9
OLD FASHIONED BREAKFAST	\$12	BELLE'S PUNCH	SINGLE \$11 PITCHER (serves 5) \$49
Bacon-Washed Buffalo Trace Bourbon, Coffee Cane Syrup, Regan's Orange Bitters			

LIBATIONS

CHEERWINE CHERRY SODA	\$4	ABITA ROOT BEER	\$4
DR. ENUF LEMON LIME	\$4	FRESH SQUEEZED LEMONADE	\$4
NE-HI GRAPE SODA	\$4	PEACH ICED TEA	\$3
BOYLAN'S CREAM SODA	\$4	VIRGIN BELLE'S PUNCH	\$5

Vegetarian 🍃 Vegan ✓

PLEASE NOTIFY US OF ANY ALLERGIES

Gluten-Free 🍷 Gluten-free 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. We do not recommend these items for guests with gluten allergies/sensitivities.

CULINARY DIRECTOR: EDWARD LEE
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A **KNEAD** RESTAURANT
HOSPITALITY + DESIGN

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.

PLEASE, NO MORE THAN FOUR CREDIT CARDS PER TABLE.

WINTER 2016/2017