

SUCCOTASH[®] BRUNCH

SATURDAY & SUNDAY | 10AM-3PM

STARTERS

DEVILED EGGS 🌿	(EACH)	\$1.50
PECAN STICKY BUNS 🌿 Deliciousness		\$10
PIMENTO CHEESE Tomato Jam, Pork Rinds, Seed Crackers, Grilled Flatbread		\$12
SMOKED CHICKEN WINGS Topped with White BBQ Sauce, Celery Slaw		\$10
WEISENBERGER MILLS SKILLET CORNBREAD 🌿 Traditional Unsweetened Cornbread, Sorghum Butter, Scallions		\$9
FRIED GREEN TOMATO SALAD 🌿 Arugula, Radishes, Buttermilk Dressing, Goat Cheese		\$10
KENTUCKY HAM BOARD Buttermilk Biscuits, Seasonal Jam, Bourbon-Washed Butter, House Pickles		\$14
TODAY'S SEASONAL SOUP		\$9
PEEL'N'EAT SHRIMP 🌿 Gochujang Cocktail, Green Goddess, Remoulade	(HALF DOZEN) (DOZEN)	\$11 \$21
*LOCAL OYSTERS ON THE HALF SHELL 🌿 Cheerwine Mignonette, Gochujang Cocktail	(HALF DOZEN) (DOZEN)	\$15 \$29

MAINS

SERVED A LA CARTE

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

TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties 7+
\$22/ADULT | \$11/CHILD (12 AND UNDER)

STICKY BUNS, FRIED GREEN TOMATO SALAD
BISCUITS & GRAVY, FRIED CHICKEN & WAFFLES
WARM POTATO SALAD OR COLLARDS, KIMCHI AND COUNTRY HAM
BUTTER PECAN COOKIES'N'CREAM

no substitutions please

SIDES

MAPLE-GLAZED SLAB BACON 🌿	\$6	CITRUS AMBROSIA SALAD, BLUE CHEESE 🌿	\$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 🌿 Orange Whipped Cream	\$8	BUTTER PECAN COOKIES 🌿 Vanilla Whipped Cream	\$7
RED VELVET AFFOGATO 🌿 Vanilla Ice Cream, Café Du Monde Chicory Coffee	\$6	HUMMINGBIRD CAKE 🌿	\$10

BRUNCH COCKTAILS

BLOODY MARY	\$10	BELLINI	\$9
SOUTHERN BLOODY	\$10	MIMOSA	\$9
OLD FASHIONED BREAKFAST Bacon-Washed Old Forester 100pf, Coffee Cane Syrup, Regan's Orange Bitters	\$12	BELLE'S PUNCH	SINGLE \$11 PITCHER (serves 5) \$49

NON-ALCOHOLIC LIBATIONS

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

PLEASE NOTIFY US OF ANY ALLERGIES



STRAWS AVAILABLE UPON REQUEST



*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

FALL 2017

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US / SUCCOTASHRESTAURANT