



SUCCOTASH®

FROM THE KITCHEN

DEVILED EGGS 	\$1.50 ea. (ADD CAVIAR)	\$1
COFFEE & SORGHUM-GLAZED BACON Crushed Wasabi Peas		\$6
DIY PIMENTO CHEESE SANDWICHES White Bread, Bacon Jam, Tomatoes		\$8
BENEDICTINE SPREAD Fried Artichokes, Benne Seed Crackers		\$8

HAPPY HOUR

Monday - Friday / 4-7PM
SUBJECT TO AVAILABILITY

SMOKED CHICKEN WINGS Spice Rub, Celery Slaw, White BBQ Sauce		\$1 ea.
PULLED PORK SLIDER	(TWO)	\$6
PIMENTO CHEESE Tomato Jam, Pork Rinds, Pickled Okra, Cucumbers, Popcorn Bread		\$9
PEEL'N'EAT SHRIMP 	(HALF DOZEN)	\$9
Gochujang Cocktail, Green Goddess, Remoulade	(DOZEN)	\$17



Vegan



Vegetarian



Gluten-Free

PLEASE NOTIFY US OF ANY ALLERGIES

**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.*

A **KNEAD** RESTAURANT
BY THE SEASIDE

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   / SUCCOTASHRESTAURANT

SUMMER/FALL 2017



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WINE BY THE GLASS

PROSECCO, SCARPETTA 2016, VENETO, IT	\$8
PINOT GRIGIO, LAGARIA 2015, SÜDTIROL ALTO ADIGE, IT	\$6
CHATEAU D'OUPIA, "LES HERETIQUES" CARIGNAN 2015, VIN DE PAYS DE L'HÉRAULT, FR	\$6

BEER

DRAFT



BOTTLE

SLY FOX HELLES Golden Lager/Phoenixville, PA/4.9%	\$5	DC BRAU PUBLIC Pale Ale/Washington, DC/6%	\$6
PORT CITY OPTIMAL WIT White/Alexandria, VA/4.9%	\$5	3 STARS PEPPERCORN Saison/Alexandria, VA/4.9%	\$6
RAR NANTICOKE NECTAR IPA/Cambridge, MD/7.4%	\$5	OLD OX HOPPY PLACE IPA/Ashburn, VA/6.5%	\$6
SUCCOTASH RYE Rye/Upper Marlboro, MD/5.8%	\$5	TIGER Asian Lager/Singapore/4.8%	\$5

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KNEAD RESTAURANT
BY THE CREEK

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HAPPY HOUR

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COCKTAILS

HEY PEACHES

\$6

Frozen Jim Beam Bourbon, Peach, Iced Tea,
Lemonade

MILK PUNCH

\$7

Old Forester Bourbon, Aged Rum, Clarified Milk,
Pineapple, Lemon, Creole Bitters

BELLE'S PUNCH

\$6

Mango-infused Vodka, Jim Beam Bourbon,
Ginger, Peach, Mint, Bubbles



Pitcher (serves 5)

\$29

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