



# SUCCOTASH®

## HAPPY HOUR

MONDAY - FRIDAY / 4-7PM

SUBJECT TO AVAILABILITY

### FROM THE KITCHEN

SMOKED CHICKEN WINGS	\$1 ea.
Topped with White BBQ Sauce, Celery Slaw	
*LOCAL OYSTERS ON THE HALF SHELL 	\$1.50 ea.
Cheerwine Mignonette, Gochujang Cocktail	
PEEL'N'EAT SHRIMP  (HALF DOZEN)	\$9
Gochujang Cocktail, Green Goddess, Remoulade (DOZEN)	\$17
DEVEILED EGGS  	\$1.50 ea.
PIMENTO CHEESE	\$8
Tomato Jam, Pork Rinds, Seed Crackers, Grilled Flatbread	
PULLED PORK SLIDERS (TWO)	\$6
Brioche Bun, Apple Cider Vinegar BBQ	
WEISENBURGER MILLS SKILLET CORNBREAD 	\$6
Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	

 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



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### WINE BY THE GLASS

CHARDONNAY, DOMAINE DE BERNIER 2015, LOIRE VALLEY, FRANCE	\$5
MOSCATO, CENTORRI 2016, PIEMONTE, ITALY	\$5
MERLOT, H3 HORSE HEAVEN HILLS 2015, COLUMBIA VALLEY, WA	\$6

### DRAFT BEER

SUCCOTASH RYE Rye/Upper Marlboro, MD/5.8%	\$5
BLUE MOON Belgian White/Golden, CO/5.4%	\$4
LOT #3 IPA/Salisbury, MD/6.8%	\$5
COORS LIGHT Light Lager/Golden, CO/4.2%	\$4



Vegan



Vegetarian




Gluten-Free

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A **KNEAD** RESTAURANT  
BY THE CREEK

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### COCKTAILS

#### HEY PEACHES

\$6

Frozen Jim Beam Bourbon, Peach, Iced Tea,  
Lemonade

#### MILK PUNCH

\$6

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)

\$25



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Gluten-Free

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FALL 2017