

# 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, House Cocktail	
DEVEILED EGGS 	\$1.50 ea.
Dijon Mustard, Liverwurst	
KENTUCKY HAM BOARD	\$8
Cherry-Pecan Toast, Jezebel Sauce, Spiced Pecans, House Pickles	
PIMENTO CHEESE FUNDIDO 	\$8
Corn Relish, Caramelized Onion, Seed Crackers, Grilled Flatbread	
PULLED PORK	\$7
Buttered Toast, BBQ Vinegar Dip, House Pickles	
WEISENBURGER MILLS SKILLET CORNBREAD 	\$6
Traditional Unsweetened Cornbread, Sorghum Bitter, 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 CREEK

CULINARY DIRECTOR: EDWARD LEE  
FOLLOW US   / SUCCOTASHRESTAURANT

SUMMER/FALL 2017



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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 2014, 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



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Vegetarian



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### COCKTAILS

#### HEY PEACHES

\$6

Frozen Jim Beam Bourbon, Fresh 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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A **KNEAD** RESTAURANT  
BY THE SEASIDE

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