

SUCCOTASH[®]

LUNCH

STARTERS

KENTUCKY HAM BOARD	\$13
Cherry-Pecan Toast, Jezebel Sauce, Spiced Pecans, House Pickles	
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	
ROASTED BEETS 🌿 Ⓞ	\$9
Poached pear, spiced pecans, goat cheese, black pepper vinaigrette	
TODAY'S SEASONAL SOUP	\$9
*LOCAL OYSTERS ON THE HALF SHELL Ⓞ	
Cheerwine Mignonette, House Cocktail (HALF DOZEN) \$15 (DOZEN) \$29	
DEVEILED EGGS Ⓞ	(EACH) \$1.50
Dijon Mustard, Liverwurst	

TASTE THE SOUTH

SERVED FAMILY STYLE

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

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

SMOKED CHICKEN WINGS, FRIED GREEN TOMATOES
CRISPY LOCAL BLUE CATFISH, FRIED CHICKEN & WAFFLES
BACON MAC'N'CHEESE OR COLLARDS, KIMCHI AND COUNTRY HAM
BUTTER PECAN COOKIES'N'CREAM

no substitutions please

MAINS

SERVED A LA CARTE

DIRTY CHICKEN COBB	\$16
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	
FRIED OYSTER PO BOY	\$14
Duke's Remoulade, Chow Chow, BBQ Potato Chips	
WEST VIRGINIA CHILI SLAW DOG	\$12
French Fries	
PULLED PORK SANDWICH	\$13
Apple Cider Vinegar BBQ, Collards, House Pickles, French Fries	
CATFISH SANDWICH	\$14
Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	
FRIED CHICKEN SANDWICH	\$14
Pimento Cheese, Cole Slaw, Jezebel Sauce, Duke's Remoulade, French Fries	
FRIED CHICKEN & WAFFLES	\$16
All Dark, Bourbon Maple Syrup, Shaved Manchego	
*PIMENTO CHEESE BURGER	\$15
Brioche Bun, Slab Bacon Jam, French Fries	
*SMOKED ATLANTIC SALMON Ⓞ	\$22
Persimmon Glaze, Farmer's Salad, Crispy Onions	
SHRIMP'N'GRITS Ⓞ	\$21
Runny Egg, Portobello, Arugula, Red-Eye Gravy	

SIDES

HAND CUT FRENCH FRIES ✓ Ⓞ	\$4	CITRUS SALAD, COCONUT, BLUE CHEESE, PEANUTS	\$6
CHILI CHEESE FRIES Ⓞ	\$6	CRISPY BRUSSELS SPROUTS, SPICED PECANS 🌿 Ⓞ	\$6
COLLARDS, KIMCHI AND COUNTRY HAM Ⓞ	\$6	SUCCOTASH CURRY 🌿 Ⓞ	\$6
BACON MAC'N'CHEESE	\$8	TODAY'S FARMER'S MARKET VEGETABLE 🌿 Ⓞ	\$6
BRIOCHE DINNER ROLLS 🌿	\$4	BOURBON-PICKLED JALAPEÑOS ✓ Ⓞ	\$3
Black Pepper Butter		CHEESY GRITS 🌿 Ⓞ	\$7

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	

NON-ALCOHOLIC 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 V

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