

# SUCCOTASH<sup>®</sup>

## LUNCH

### STARTERS

KENTUCKY COUNTRY HAM BOARD	\$13
Col. Newsome's & Father's, Buttermilk Biscuits, Apple-Pear Butter, Bourbon Washed Butter	
SMOKED CHICKEN WINGS	\$10
Spice Rub, Celery Slaw, White BBQ Sauce	
WEISENBERGER MILLS CORNBREAD CAKES 🌿	\$8
Cornbread Crisps, Sorghum Butter, Blackberry-Thyme Jam	
FRIED GREEN TOMATO SALAD 🌿	\$11
Arugula, Radishes, Feta Cheese, Buttermilk Dressing	
DAILY FARMER'S MARKET SALAD 🌿 ✓	\$10
Bourbon Vinaigrette	
PIMENTO CHEESE	\$13
Tomato Jam, Pork Rinds, Pickled Okra, Cucumbers, Popcorn Bread	
SEASONAL SOUP	\$9
PEEL'N'EAT SHRIMP 🌿	
Gochujang Cocktail, Green Goddess, Remoulade (HALF DOZEN) <b>\$13</b> (DOZEN) <b>\$24</b>	

### TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties 7+  
\$24 ADULTS | \$12 CHILDREN (12 AND UNDER)

SMOKED CHICKEN WINGS, FRIED GREEN TOMATOES  
CRISPY LOCAL BLUE CATFISH, FRIED CHICKEN & WAFFLES  
CITRUS AMBROSIA SALAD, BLUE CHEESE OR  
COLLARDS, KIMCHI AND COUNTRY HAM  
HUMMINGBIRD TRUFFLES, FRUIT, WHIPPED CREAM

*no substitutions please*

### MAINS

SERVED A LA CARTE

FRIED CHICKEN & WAFFLES	\$16
Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego	
DIRTY CHICKEN COBB	\$17
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	
DELTA RICE BOWL 🌿 ✓	\$17
BBQ Leeks, Roasted Carrots, Pickled Peppers, Smoked Tofu, Salted Blueberries	
*SALMON POKE + \$3	
HOT BROWN SANDWICH	\$14
Open Faced, Smoked Turkey, Bacon, Tomato, Mornay	
PULLED PORK SANDWICH	\$14
Sesame Bun, Collards, Pickles, French Fries	
*PIMENTO CHEESE BURGER	\$15
Sesame Bun, Slab Bacon Jam, House Pickles, French Fries	
CATFISH SANDWICH	\$14
Sesame Bun, Mint-Jalapeño Aioli, House Pickles, Slaw, French Fries	
*ROASTED SALMON	\$22
Southern XO, Edamame Grits, White Kimchi, Cilantro Sauce	
SHRIMP'N'GRITS	\$21
Gulf Shrimp, Zucchini, Portobello, Runny Egg, Red-Eye Gravy	
FRIED CHICKEN SANDWICH	\$14
Sesame Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries	

### SIDES

HAND CUT FRENCH FRIES 🌿	\$4	CITRUS AMBROSIA SALAD, BLUE CHEESE ✓	\$6
COLLARDS, KIMCHI AND COUNTRY HAM 🌿	\$6	SUCCOTASH CURRY 🌿🌿	\$6
BACON MAC'N'CHEESE	\$9	BOURBON-PICKLED JALAPEÑOS ✓🌿	\$3
CHEESY GRITS 🌿🌿	\$7	DAILY SEASONAL SIDE	\$6

### SWEETS

CHOCOLATE BOURBON PECAN PIE 🌿	\$8	CHOCOLATE GANACHE "WAFFLE" & BANANAS	\$9
Orange Whipped Cream, Flowers		Blackberry Sauce, Old Bay Marshmallow Fluff, Ginger Snap Crumbs	
BOURBON MILKSHAKE 🌿	\$10	RUM RAISIN ICE CREAM 🌿	\$7
Whipped Butterscotch, Butter Cake, Dried Corn, Barrel-Aged Maple Syrup		Cajeta, Red Velvet Cookie, Dragon Fruit	

HUMMINGBIRD CAKE 🌿 \$10

### NON-ALCOHOLIC LIBATIONS

CHEERWINE CHERRY SODA	\$4	BOYLAN'S CREAM SODA	\$4
DR. ENUF LEMON LIME	\$4	DR. BROWN'S 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



Vegan



Vegetarian



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.

\*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