

# SUCCOTASH<sup>®</sup>

## LUNCH

### STARTERS

DEVEILED EGGS 	(EACH)	\$1.50
KENTUCKY HAM BOARD		\$14
Buttermilk Biscuits, Seasonal Jam, Bourbon-Washed Butter, House Pickles		
PIMENTO CHEESE		\$12
Tomato Jam, Pork Rinds, 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 TOMATO SALAD 		\$10
Arugula, Radishes, Buttermilk Dressing, Goat Cheese		
DAILY FARMER'S MARKET SALAD 		\$10
Bourbon Vinaigrette		
FRESH BURRATA		\$13
Crispy Pig Ears, Shaved Brussels Sprouts, Toasted Baguette with Miso Honey		
TODAY'S SEASONAL SOUP		\$9
PEEL'N'EAT SHRIMP 	(HALF DOZEN)	\$11
Gochujang Cocktail, Green Goddess, Remoulade		(DOZEN) \$21
*LOCAL OYSTERS ON THE HALF SHELL 	(HALF DOZEN)	\$15
Cheerwine Mignonette, Gochujang Cocktail		(DOZEN) \$29

### MAINS

SERVED A LA CARTE

FRIED CHICKEN & WAFFLES	\$16
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
DIRTY CHICKEN COBB	\$16
Slab Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	
*SMOKED ATLANTIC SALMON 	\$22
Persimmon Glaze, Farmer's Salad	
PULLED PORK SANDWICH	\$13
Brioche Bun, Collards, House Pickles, French Fries	
CATFISH SANDWICH	\$14
Brioche Bun, Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	
FRIED CHICKEN SANDWICH	\$14
Brioche Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries	
*PIMENTO CHEESE BURGER	\$15
Brioche Bun, Slab Bacon Jam, House Pickles, French Fries	
SHRIMP'N'GRITS	\$21
Runny Egg, Portobello, Arugula, Red-Eye Gravy	







### TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties 7+  
\$22/ADULT | \$11/CHILD (12 AND UNDER)

SMOKED CHICKEN WINGS, FRIED GREEN TOMATO SALAD  
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*

### SIDES

HAND-CUT FRENCH FRIES 	\$4	SUCCOTASH CURRY 	\$6
COLLARDS, KIMCHI AND COUNTRY HAM 	\$6	TODAY'S FARMER'S MARKET VEGETABLE	\$6
BACON MAC'N'CHEESE	\$8	BOURBON-PICKLED JALAPEÑOS 	\$3
CITRUS AMBROSIA SALAD, BLUE CHEESE 	\$6	CHEESY GRITS 	\$7

### SWEETS

CHOCOLATE BOURBON PECAN PIE 	\$8	BUTTER PECAN COOKIES 	\$7
Orange Whipped Cream		Vanilla Whipped Cream	
RED VELVET AFFOGATO 	\$6	HUMMINGBIRD CAKE 	\$10
Vanilla Ice Cream, Café Du Monde Chicory Coffee			

### NON-ALCOHOLIC LIBATIONS

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



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