

SUCCOTASH SUPPER

TO SHARE

SMOKED CHICKEN WINGS
Spice Rub, Celery Slaw, White BBQ Sauce

PIMENTO CHEESE

Tomato Jam, Pork Rinds, Pickled Okra, Cucumbers, Popcorn Bread

\$11

KENTUCKY COUNTRY HAM BOARD

Col. Newsome's & Father's, Buttermilk Biscuits, Peach Jam, Bourbon Washed Butter

\$14

\$14

WEISENBERGER MILLS CORNBREAD CAKES

Cornbread Crisps, Sorghum Butter, Strawberry-Rhubarb Jam

\$9

PEEL'N'EAT SHRIMP

Gochujang Cocktail, Green Goddess, Remoulade (HALF DOZEN) **\$13** (DOZEN) **\$24**

APPETIZERS

FRIED GREEN TOMATO SALAD

Arugula, Pickled Ramps, Radishes, Buttermilk Dressing, Feta Cheese

\$12

FRESH BURRATA

Crispy Pig Ears, Shaved Brussels Sprouts, Toasted Baguette with Miso Honey

\$14

NASHVILLE-STYLE HOT FRIED OYSTERS

Bread & Butter Cukes, Sally Lunn Bread, Dill Ranch Dressing

\$15

MARYLAND GOAT CHEESE SALAD

Mirliton Pepper Relish, Figs, Crispy Collards, Bourbon Vinaigrette

\$13

SWEET CORN PANNA COTTA

Spoonbill Caviar, Chow-Chow, Bacon Bits, Nasturtium Leaf

\$18

BLACKENED OCTOPUS

Smashed Red Potato, Broccoli Salad, Plum BBQ Sauce, Sour Cream, Chives

\$17

TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties 7+
\$42 ADULTS | \$21 CHILDREN (12 AND UNDER)

DEVILED EGGS, SMOKED CHICKEN WINGS,
FRIED GREEN TOMATO SALAD, CORNBREAD CAKES
FRIED CHICKEN & WAFFLES, BBQ PORK RIBS, CRISPY BLUE CATFISH
COLLARDS, KIMCHI & COUNTRY HAM, DAILY SEASONAL SIDE

BEIGNETS WITH GREEN TEA-POWDERED SUGAR AND
CASHEW-WHITE CHOCOLATE PURÉE
HUMMINGBIRD TRUFFLES, FRUIT, WHIPPED CREAM

no substitutions please

MAINS

SERVED A LA CARTE

FRIED CHICKEN & WAFFLES

Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego

\$23

SHRIMP'N'GRITS

Gulf Shrimp, Zucchini, Portobello, Runny Egg, Red-Eye Gravy

\$24

DIRTY FRIED CHICKEN

Legs & Thighs, Honey Gochujang Sauce, Blue Cheese, Pickles, Nori Flakes

\$23

CRISPY BLUE CATFISH

Mint-Jalapeño Aioli, Scuppernong Grapes, Lettuce Slaw, Burnt Lemon

\$22

***ROASTED SALMON**

Southern XO, Edamame Grits, White Kimchi, Cilantro Sauce

\$26

BLACKENED REDFISH

Mushroom Dirty Rice, Frog Legs, Creole Cream Sauce, Smoked Soy

\$29

SPICE RUB BBQ PORK RIBS

Apple Cider Vinegar BBQ Sauce, Pickled Peppers, Fried Black Eyed Peas

\$26

***20 OZ. DRY AGED BONE-IN RIBEYE**

Gochujang Butter, Delta Rice, Bulgogi Mushrooms

\$48

***PIMENTO CHEESE BURGER**

Sesame Bun, Slab Bacon Jam, House Pickles, French Fries

\$17

***DUCK SCHNITZEL**

Country Ham, Mushroom Duxelle, Pickled Cherries, Celery Root Purée, Gravy

\$32

DELTA RICE BOWL

BBQ Leeks, Roasted Carrots, Pickled Peppers, Daily Veggies, Salted Blueberries (ADD FRIED EGG) **\$20** **\$2**

SIDES

HAND CUT FRENCH FRIES

\$5

WATERMELON & FRIED PEANUTS

\$6

COLLARDS, KIMCHI AND COUNTRY HAM

\$7

SUCCOTASH CURRY

\$7

BACON MAC'N'CHEESE

\$9

BOURBON-PICKLED JALAPEÑOS

\$4

CHEESY GRITS

\$7

DAILY SEASONAL SIDE

\$7

SWEETS

CHOCOLATE BOURBON PECAN PIE

Orange Whipped Cream, Flowers

\$8

BOURBON MILKSHAKE

Whipped Butterscotch, Butter Cake, Dried Corn, Barrel-Aged Maple Syrup

\$10

CHESS PIE COOKIE

Fresh Citrus, Buttermilk-Jasmine Curd, Torn Mint

\$9

HUMMINGBIRD CAKE

\$10

SEASONAL ICE CREAM

Chunky Peach Ice Cream, Blueberry Sauce, Pink Peppercorns, Benne Cracker **\$7**

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

SUMMER/FALL 2017

CULINARY DIRECTOR: EDWARD LEE
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