

# SUCCOTASH<sup>®</sup>

## LUNCH

### STARTERS

DEVILED EGGS 	(EACH)	\$1.50
Dijon Mustard, Liverwurst		
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 		\$10
Goat Cheese, Arugula, Buttermilk Dressing		
GRILLED ROMAINE SALAD 		\$9
House Ricotta, Grapefruit, Crispy Capers, Sunflower Seeds, Grapefruit Vinaigrette		
KALE SALAD 		\$10
Spiced Pecans, Candy Striped Beets, Parmesan, Golden Raisins, Bourbon Vinaigrette		
TODAY'S SEASONAL SOUP		\$9
PEEL'N'EAT SHRIMP 		\$27
3/4 lb., Green Goddess, Remoulade, House Cocktail		
*LOCAL OYSTERS ON THE HALF SHELL 	(HALF DOZEN)	\$15
Cheerwine Mignonette, House Cocktail		
	(DOZEN)	\$29

### 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

FRIED CHICKEN & WAFFLES	\$16
All Dark, Bourbon Maple Syrup, Shaved Manchego	
FRIED OYSTER PO BOY	\$14
Duke's Remoulade, Chow Chow, BBQ Potato Chips	
DIRTY CHICKEN COBB	\$16
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	
*SMOKED ATLANTIC SALMON 	\$22
Strawberry-Tamarind Glaze, Grilled Romaine Salad, Crispy Onions	
WEST VIRGINIA CHILI SLAW DOG	\$12
French Fries	
PULLED PORK SANDWICH	\$13
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	
*PIMENTO CHEESE BURGER	\$15
Brioche Bun, Slab Bacon Jam, French Fries	
SHRIMP'N'GRITS 	\$21
Runny Egg, Portobello, Arugula, Red-Eye Gravy	

### SIDES

HAND CUT FRENCH FRIES 	\$4	WATERMELON & FRIED 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			
HUMMINGBIRD CAKE 	\$10	BUTTER PECAN COOKIES 	\$7
Toasted Coconut, Citrus Crème Anglaise			
Vanilla Whipped Cream			

### NON-ALCOHOLIC LIBATIONS

CHEERWINE CHERRY SODA	\$4	BOYLAN'S CREAM SODA	\$4
DR. ENUF LEMON LIME	\$4	ABITA ROOT BEER	\$4
NE-HI GRAPE SODA	\$4	FRESH SQUEEZED LEMONADE	\$4
VIRGIN BELLE'S PUNCH \$5			

Vegetarian  Vegan 

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.

\*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.

PLEASE NOTIFY US OF ANY ALLERGIES

CULINARY DIRECTOR: EDWARD LEE  
FOLLOW US   /SUCCOTASHRESTAURANT

A **KNEAD** RESTAURANT  
HOSPITALITY + DESIGN

PLEASE, NO MORE THAN FOUR CREDIT CARDS PER TABLE

SUMMER 2017