

# SUCCOTASH<sup>®</sup>

## SUPPER

### TO SHARE

<b>KENTUCKY HAM BOARD</b>	<b>\$13</b>	<b>PIMENTO CHEESE FUNDIDO</b> 🌿	<b>\$13</b>
Cherry-Pecan Toast, Jezebel Sauce, Spiced Pecans, House Pickles		Corn Relish, Caramelized Onion, Seed Crackers, Grilled Flatbread	
<b>PULLED PORK</b>	<b>\$13</b>	<b>WEISENBERGER MILLS SKILLET CORNBREAD</b> 🌿	<b>\$10</b>
Buttered Toast, BBQ Vinegar Dip, House Pickles		Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	
<b>SMOKED CHICKEN WINGS</b> 🌿	<b>\$10</b>	<b>PEEL'N'EAT SHRIMP</b> 🌿	<b>\$27</b>
Topped with White BBQ Sauce, Celery Slaw		3/4 lb., Green Goddess, Remoulade, House Cocktail	
<b>DEVEILED EGGS</b> 🌿	<b>\$1.50</b>	<b>*LOCAL OYSTERS ON THE HALF SHELL</b> 🌿	<b>\$15</b>
Dijon Mustard, Liverwurst	(EACH)	Cheerwine Mignonette, House Cocktail	(HALF DOZEN) <b>\$29</b> (DOZEN)

### APPETIZERS

<b>FRIED GREEN TOMATOES</b> 🌿🌿	<b>\$11</b>
Goat Cheese, Arugula, Buttermilk Dressing	
<b>GRILLED ROMAINE SALAD</b> ✓🌿	<b>\$10</b>
House Ricotta, Grapefruit, Crispy Capers, Sunflower Seeds, Grapefruit Vinaigrette	
<b>FRIED OYSTER "RICH BOY"</b>	<b>\$12</b>
Trout Roe, Duke's Remoulade, Pear Slaw	
<b>KALE SALAD</b> 🌿🌿	<b>\$11</b>
Spiced Pecans, Candy Striped Beets, Parmesan, Golden Raisins, Bourbon Vinaigrette	
<b>TODAY'S SEASONAL SOUP</b>	<b>\$9</b>

### TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties 7+  
\$39 ADULTS | \$18 CHILDREN {12 AND UNDER}

SMOKED CHICKEN WINGS, PIMENTO CHEESE FUNDIDO  
FRIED GREEN TOMATOES, WEISENBERGER MILLS SKILLET CORNBREAD  
FRIED CHICKEN & WAFFLES, BABY BACK RIBS, CRISPY LOCAL BLUE CATFISH  
BACON MAC'N'CHEESE, COLLARDS, KIMCHI AND COUNTRY HAM  
BUTTER PECAN COOKIES'N'CREAM AND CHOCOLATE BOURBON PECAN PIE

*no substitutions please*

### MAINS

SERVED A LA CARTE

<b>FRIED CHICKEN &amp; WAFFLES</b>	<b>\$22</b>	<b>SHRIMP'N'GRITS</b> 🌿	<b>\$22</b>
All Dark, Bourbon Maple Syrup, Shaved Manchego		Runny Egg, Portobello, Arugula, Red-Eye Gravy	
<b>*SMOKED ATLANTIC SALMON</b> 🌿	<b>\$24</b>	<b>CAST-IRON TROUT FILETS</b> 🌿	<b>\$22</b>
Strawberry-Tamarind Glaze, Succotash Curry, Crispy Onions		Pecan Butter, Roasted Grapes, Herb Salad	
<b>SLAB OF BABY BACK RIBS WITH HOUSE RUB</b> 🌿	<b>\$25</b>	<b>DIRTY FRIED CHICKEN</b>	<b>\$22</b>
Apple Cider Vinegar BBQ		All Dark, Spicy Gochujang Honey, Blue Cheese, Pickles	
<b>*PIMENTO CHEESE BURGER</b>	<b>\$17</b>	<b>*ROSEDA FARM 20 OZ. DRY AGED BONE-IN RIBEYE</b> 🌿	<b>\$45</b>
Brioche Bun, Slab Bacon Jam, French Fries		Cheesy Grits, Roasted Veggies, Lemongrass Chimichurri	
<b>CRISPY LOCAL BLUE CATFISH</b> 🌿	<b>\$19</b>	<b>*WAGON WHEEL RANCH SMOKED PORK LOIN</b>	<b>\$32</b>
Topped with Jalapeño-Mint Aioli, Burnt Lemon		Grilled Vegetable Salad, Pickled Peaches, Charred Cipollini Onion Jus, Cracklins	
<b>22 OZ. BONE-IN SMOKED BEEF SHORT RIB \$38</b>			
Black BBQ Sauce, Pickles			

### SIDES

<b>HAND CUT FRENCH FRIES</b> ✓🌿	<b>\$4</b>	<b>WATERMELON &amp; FRIED PEANUTS</b> ✓🌿	<b>\$6</b>
<b>CHILI CHEESE FRIES</b> 🌿	<b>\$6</b>	<b>CRISPY BRUSSELS SPROUTS, SPICED PECANS</b> 🌿🌿	<b>\$7</b>
<b>COLLARDS, KIMCHI AND COUNTRY HAM</b> 🌿	<b>\$6</b>	<b>SUCCOTASH CURRY</b> 🌿🌿	<b>\$7</b>
<b>BACON MAC'N'CHEESE</b>	<b>\$9</b>	<b>TODAY'S FARMER'S MARKET VEGETABLE</b> 🌿🌿	<b>\$6</b>
<b>CHEESY GRITS</b> 🌿🌿	<b>\$7</b>	<b>BOURBON-PICKLED JALAPEÑOS</b> ✓🌿	<b>\$3</b>
<b>BRIOCHE DINNER ROLLS</b> 🌿	<b>\$4</b>	<b>DIRTY RICE</b> 🌿	<b>\$6</b>
Black Pepper Butter			

### SWEETS

<b>CHOCOLATE BOURBON PECAN PIE</b> 🌿	<b>\$8</b>	<b>RED VELVET AFFOGATO</b> 🌿	<b>\$6</b>
Orange Whipped Cream		Vanilla Ice Cream, Café Du Monde Chicory Coffee	
<b>HUMMINGBIRD CAKE</b> 🌿	<b>\$10</b>	<b>BUTTER PECAN COOKIES</b> 🌿	<b>\$7</b>
Toasted Coconut, Citrus Crème Anglaise		Vanilla Whipped Cream	

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.

PLEASE NOTIFY US OF ANY ALLERGIES

CULINARY DIRECTOR: EDWARD LEE  
FOLLOW US   /SUCCOTASHRESTAURANT

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

SUMMER 2017