



# SUCCOTASH<sup>®</sup>

## HAPPY HOUR

SERVED DAILY 3-7PM  
SUBJECT TO AVAILABILITY

### FROM THE KITCHEN

- DEVEILED EGGS  **\$1.50 ea.** (ADD CAVIAR) **\$1**
- SMOKED CHICKEN WINGS **\$1 ea.**  
Spice Rub, Celery Slaw, White BBQ Sauce
- PULLED PORK SLIDER (TWO) **\$6**
- PIMENTO CHEESE **\$9**  
Tomato Jam, Pork Rinds, Pickled Okra, Cucumbers,  
Popcorn Bread
- PEEL'N'EAT SHRIMP  (HALF DOZEN) **\$9**  
Gochujang Cocktail, Green Goddess, Remoulade (DOZEN) **\$17**



Vegan



Vegetarian





Gluten-Free

PLEASE NOTIFY US OF ANY ALLERGIES

*\*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.*

A **KNEAD** RESTAURANT  
BY THE CROWN

CULINARY DIRECTOR: EDWARD LEE  
FOLLOW US   / SUCCOTASHRESTAURANT

WINTER 2017/2018



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### WINE BY THE GLASS

PROSECCO, SCARPETTA 2016, VENETO, IT	\$8
PINOT GRIGIO, LAGARIA 2015, SÜDTIROL ALTO ADIGE, IT	\$6
CHATEAU D'OUPIA, "LES HERETIQUES" CARIGNAN 2015, VIN DE PAYS DE L'HÉRAULT, FR	\$6

### BEER

#### DRAFT

#### BOTTLE

SLY FOX HELLES Golden Lager/Phoenixville, PA/4.9%	\$5	DC BRAU PUBLIC Pale Ale/Washington, DC/6%	\$6
PORT CITY OPTIMAL WIT White/Alexandria, VA/4.9%	\$5	3 STARS PEPPERCORN Saison/Alexandria, VA/4.9%	\$6
RAR NANTICOKE NECTAR IPA/Cambridge, MD/7.4%	\$5	OLD OX HOPPY PLACE IPA/Ashburn, VA/6.5%	\$6
SUCCOTASH RYE Rye/Upper Marlboro, MD/5.8%	\$5	TIGER Asian Lager/Singapore/4.8%	\$5

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BY THE COMMONS

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### COCKTAILS

<b>KENTUCKY WINTER</b>	<b>\$6</b>
Frozen Jim Beam Bourbon, Vanilla, Cardamom, Cinnamon, Almond	
<b>MILK PUNCH</b>	<b>\$7</b>
Old Forester Bourbon, Aged Rum, Clarified Milk, Pineapple, Lemon, Creole Bitters	
<b>BELLE'S PUNCH</b>	<b>\$6</b>
Mango-infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	
Pitcher (serves 5)	<b>\$29</b>

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