

# SUCCOTASH®

## BRUNCH

### STARTERS

DEVILED EGGS 	(EACH) <b>\$1.50</b> (ADD CAVIAR) <b>\$1</b>
<small>Chef's Selection</small>	
PECAN STICKY BUNS 	<b>\$6</b>
<small>Deliciousness</small>	
SMOKED CHICKEN WINGS 	<b>\$11</b>
<small>Spice Rub, Celery Slaw, White BBQ Sauce</small>	
WHITE ASPARAGUS & ENDIVE SALAD 	<b>\$11</b>
<small>Pecans, Blue Cheese, Grapefruit, Black Pepper Vinaigrette, Miso Powder</small>	
FRIED GREEN TOMATO SALAD 	<b>\$11</b>
<small>Arugula, Radishes, Feta Cheese, Buttermilk Dressing</small>	
SEASONAL FRUIT SALAD 	<b>\$8</b>
<small>Ronnybrook Hudson Valley Yogurt, House Made Cornbread Granola, Mint</small>	
HEIRLOOM TOMATO SALAD 	<b>\$10</b>
<small>Chilled Pea Soup, Goat Cheese, Bourbon Vinaigrette</small>	

### MAINS

CHICKEN & WAFFLES	<b>\$16</b>
<small>Legs &amp; Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego</small>	
SHRIMP'N'GRITS 	<b>\$21</b>
<small>Gulf Shrimp, Weisenberger Grits, Sautéed Kale, Corn Relish, Lemon-Pepper Jus</small>	
BISCUITS & GRAVY	<b>\$13</b>
<small>Buttermilk Biscuits, Black Pepper-Sausage Gravy</small>	
FRENCH TOAST 	<b>\$14</b>
<small>Corn Flake-Crusted Brioche, Sweet Lemon Curd, Berries</small>	
DELTA RICE BOWL 	<b>\$17</b>
<small>Smoked Tofu, Roasted Carrots, Pickled Peppers, Seasonal Veggies</small>	
ADD *SALMON POKE OR ROASTED CHICKEN BREAST + <b>\$4</b>	
*SOUTHERN BENEDICT	<b>\$16</b>
<small>Buttermilk Biscuits, Country Ham, Collards, Spicy Hollandaise, Green Beans</small>	
DIRTY CHICKEN COBB	<b>\$17</b>
<small>Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing</small>	
*HANGOVER SPECIAL	<b>\$17</b>
<small>Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuits</small>	
AVOCADO TOAST BLT	<b>\$14</b>
<small>Sally Lunn Bread, Bacon, Smashed Avocado, Tomato * (ADD POACHED EGG) <b>\$2</b></small>	
PULLED PORK SANDWICH	<b>\$14</b>
<small>Sesame Bun, Collards, House Pickles, French Fries</small>	
*PIMENTO CHEESE BURGER	<b>\$15</b>
<small>Sesame Bun, Slab Bacon Jam, House Pickles, French Fries</small>	
*STEAK'N'EGGS	<b>\$38</b>
<small>14 Oz. Ribeye, Warm Potato Salad, Green Beans</small>	

### TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9  
\$24/ADULT | \$12/CHILD {12 AND UNDER}

STICKY BUNS, FRIED GREEN TOMATOES










CHICKEN & WAFFLES; BISCUITS, GRAVY & POACHED EGGS

WARM POTATO SALAD OR COLLARDS, KIMCHI & COUNTRY HAM

MINI CHOCOLATE PECAN PIES

no substitutions please

### SIDES

HAND-CUT FRENCH FRIES 	<b>\$4</b>	WATERMELON & FRIED PEANUTS 	<b>\$6</b>
COLLARDS, KIMCHI AND COUNTRY HAM 	<b>\$6</b>	BUTTERMILK BISCUITS 	<b>\$4</b>
BACON MAC'N'CHEESE	<b>\$9</b>	MAPLE-GLAZED SLAB BACON 	<b>\$6</b>
CHEESY GRITS 	<b>\$7</b>	WARM POTATO SALAD 	<b>\$5</b>
BOURBON-PICKLED JALAPEÑOS 	<b>\$3</b>	SUCCOTASH CURRY 	<b>\$7</b>

### SWEETS

STRAWBERRY SHORTCAKE MILKSHAKE 	<b>\$9</b>	MINT JULEP ICE CREAM 	<b>\$7</b>
<small>Vanilla Ice Cream, Fresh &amp; Pureed Strawberries, Sweet Biscuits</small>		<small>Smoked Sugar, Bourbon Syrup, Tea Cookie</small>	
COCONUT CREAM PIE 	<b>\$9</b>	CHOCOLATE GANACHE "WAFFLE" & BANANAS	<b>\$9</b>
<small>Coconut Custard, Caramel, Whipped Cream, Graham Cracker Crumbles</small>		<small>Blackberry Sauce, Old Bay Marshmallow Fluff, Ginger Snap Crumbs</small>	
HUMMINGBIRD CAKE 		<b>\$10</b>	

### BRUNCH COCKTAILS

GOCHUJANG BLOODY MARY	<b>\$10</b>	BELLINI	<b>\$9</b>
SOUTHERN BLOODY	<b>\$10</b>	MIMOSA	<b>\$9</b>
OLD FASHIONED BREAKFAST	<b>\$12</b>	BELLE'S PUNCH	SINGLE <b>\$11</b> PITCHER (serves 5) <b>\$49</b>
<small>Bacon-Washed Bulleit Bourbon, Coffee Cane Syrup, Regan's Orange Bitters</small>		<small>Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles</small>	
MOËT IMPERIAL ICE CHAMPAGNE, FRANCE (750ml) <b>\$69</b>			

### NON-ALCOHOLIC LIBATIONS

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

PLEASE NOTIFY US OF ANY ALLERGIES



STRAWS AVAILABLE UPON REQUEST



Gluten-Free designation indicates recipes that do not include flour or wheat. However, all 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.

\*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