



SUCCOTASH[®]

WEDNESDAY



WINGSDAY

SERVED UNTIL 7PM

SUBJECT TO AVAILABILITY

\$1 ea.

SMOKED CHICKEN WINGS

Spice Rub, Celery Slaw, Alabama White BBQ Sauce

DIRTY WINGS

Crumbled Blue Cheese, Pickled Chow Chow

MISO MUSTARD HONEY-GLAZED WINGS

Sesame Seeds, Korean Chile



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

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   / SUCCOTASHRESTAURANT

SUMMER 2018



SUCCOTASH[®]

HAPPY HOUR

SERVED DAILY 3-7PM
SUBJECT TO AVAILABILITY

WINE

PROSECCO, SCARPETTA 2016, VENETO, IT	\$8
PINOT GRIGIO, LAGARIA 2016, SÜDTIROL ALTO ADIGE, IT	\$6
CHATEAU D'OUPIA, 'LES HERETIQUES' CARIGNAN 2016, 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/Washington, DC/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/Washington, DC/6.2%	\$5	TIGER Asian Lager/Singapore/4.8%	\$5

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A **KNEAD** RESTAURANT
RESTAURANT • BISTRO

CULINARY DIRECTOR: EDWARD LEE
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SUMMER 2018




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HAPPY HOUR

SERVED DAILY 3-7PM
SUBJECT TO AVAILABILITY

FROM THE KITCHEN

DEVILED EGGS  **\$1.50 ea.** (ADD CAVIAR) **\$1**

Chef's Selection

SMOKED CHICKEN WINGS **\$1 ea.**

Spice Rub, Celery Slaw, Alabama White BBQ Sauce

PULLED PORK SLIDERS (TWO) **\$6**

Sesame Bun, Apple Cider Vinegar BBQ

WEISENBERGER MILLS CORNBREAD CAKES  **\$5**

Cornbread Crisps, Sorghum Butter, Peach Jam

NASHVILLE-STYLE HOT FRIED OYSTERS **\$10**

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

COUNTRY HAM & PIMENTO CHEESE CRUDITE **\$9**

Col. Newsome's Ham, House Pickles, Buttermilk Biscuits, Green Goddess

COCKTAILS

HEY PEACHES **\$6**

Frozen Jim Beam Bourbon, Peach, Iced Tea, Lemonade

MILK PUNCH **\$7**

Old Forester Bourbon, Aged Rum, Clarified Milk,
Pineapple, Lemon, Creole Bitters

BELLE'S PUNCH **\$6**



Mango-infused Vodka, Jim Beam Bourbon,
Ginger, Peach, Mint, Bubbles
Pitcher (serves 5) **\$29**

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A **KNEAD** RESTAURANT
BY THE COUNTRY CLUB

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   / SUCCOTASHRESTAURANT

SUMMER 2018