

# SUCCOTASH<sup>®</sup>

## SUPPER

### TO SHARE

#### SMOKED CHICKEN WINGS 🌿

Spice Rub, Celery Slaw, Alabama White BBQ Sauce

\$11

#### COUNTRY HAM & PIMENTO CHEESE CRUDITE

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

\$14

#### PULLED MUSHROOM BBQ 🌿

Johnny Cakes, Radishes, Caramelized Onions, Bok Choy Slaw

\$13

#### WEISENBERGER MILLS CORNBREAD CAKES 🌿

Cornbread Crisps, Sorghum Butter, Peach Jam

\$7

DEVILED EGGS 🌿 (EACH) \$1.50 (ADD CAVIAR) \$1

### STARTERS

#### WHITE ASPARAGUS & ENDIVE SALAD 🌿

Pecans, Blue Cheese, Grapefruit, Black Pepper Vinaigrette, Miso Powder

\$12

#### NASHVILLE-STYLE HOT FRIED OYSTERS

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

\$15

#### FRIED GREEN TOMATO SALAD 🌿

Arugula, Radishes, Buttermilk Dressing, Feta Cheese

\$12

#### SHRIMP ESCABECHE SALAD 🌿

Vietnamese Crepe, Peaches, Cantaloupe, Watercress, Mint

\$14

#### SMOKED BRISKET & SPICY RICE CAKES

Kimchi, Asparagus, Peas, Red Chile Sauce

\$14

#### HEIRLOOM TOMATO SALAD 🌿

Chilled Pea Soup, Goat Cheese, Bourbon Vinaigrette

\$11

### TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9

\$39/ADULT | \$19/CHILD (12 AND UNDER)

DEVILED EGGS, SMOKED CHICKEN WINGS

FRIED GREEN TOMATO SALAD, CORNBREAD CAKES

CHICKEN & WAFFLES, BBQ PORK RIBS, CRISPY BLUE CATFISH

COLLARDS, KIMCHI & COUNTRY HAM, DIRTY RICE

RED VELVET COOKIES & MINI CHOCOLATE PECAN PIES

no substitutions please

### MAINS

#### CHICKEN & WAFFLES

Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego

\$19

#### DELTA RICE BOWL V

Smoked Tofu, Roasted Carrots, Pickled Peppers, Seasonal Veggies \*ADD FRIED EGG 🌿

\$19

\$2

#### DIRTY FRIED CHICKEN

Legs & Thighs, Honey Gochujang Sauce, Blue Cheese, Pickles, Nori Flakes

\$22

#### SHRIMP'N'GRITS

Gulf Shrimp, Weisenberger Grits, Sautéed Kale, Corn Relish, Lemon-Pepper Jus

\$23

#### \*ROASTED SALMON 🌿

White Miso Glaze, Edamame Grits, Cilantro Sauce

\$25

#### CRISPY BLUE CATFISH 🌿

Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon

\$19

#### APPLE CIDER BBQ PORK RIBS

Dirty Rice, Creamy Slaw

\$26

#### HALIBUT WITH CRAWFISH ÉTOUFFÉE

Delta Brown Rice, Lemon, Herbs

\$32

#### \*PIMENTO CHEESE BURGER

Sesame Bun, Slab Bacon Jam, House Pickles, French Fries

\$17

#### 22 OZ. BONE-IN SMOKED BEEF SHORT RIB 🌿

Black BBQ Sauce, House Pickles

\$34

#### \*HANGER STEAK SALAD 🌿

KY Caesar Salad, Grilled Asparagus, Cauliflower Puree

\$25

#### \*14 OZ. RIBEYE STEAK

Gochujang Butter, Roasted Cipollini Onions, Summer Veggies

\$42

### SIDES

#### HAND-CUT FRENCH FRIES V 🌿

\$4

#### WATERMELON & FRIED PEANUTS V 🌿

\$6

#### COLLARDS, KIMCHI AND COUNTRY HAM 🌿

\$6

#### SUCCOTASH CURRY 🌿

\$7

#### BACON MAC'N'CHEESE

\$9

#### BOURBON-PICKLED JALAPEÑOS V 🌿

\$4

#### CHEESY GRITS 🌿

\$7

#### DAILY SEASONAL SIDE

\$7

### SWEETS

#### STRAWBERRY SHORTCAKE MILKSHAKE 🌿

Vanilla Ice Cream, Fresh & Pureed Strawberries, Sweet Biscuits

\$9

#### MINT JULEP ICE CREAM 🌿

Smoked Sugar, Bourbon Syrup, Tea Cookie

\$7

#### COCONUT CREAM PIE 🌿

Coconut Custard, Caramel, Whipped Cream, Graham Cracker Crumbles

\$9

#### CHOCOLATE GANACHE "WAFFLE" & BANANAS

Blackberry Sauce, Old Bay Marshmallow Fluff, Ginger Snap Crumbs

\$9

HUMMINGBIRD CAKE 🌿

\$10

PLEASE NOTIFY US OF ANY ALLERGIES



STRAW AVAILABLE UPON REQUEST

Vegan

Vegetarian



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