



# SUCCOTASH®

## WEDNESDAY



## WINGSDAY

SERVED UNTIL 7PM

SUBJECT TO AVAILABILITY

**\$1 ea.** / minimum 4 per order

### 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  
BY THE CROWN

CULINARY DIRECTOR: EDWARD LEE  
FOLLOW US   / SUCCOTASHRESTAURANT

FALL 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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**KNEAD** RESTAURANT  
BY THE COMMONS

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FOLLOW US   / SUCCOTASHRESTAURANT

FALL 2018



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## HAPPY HOUR

SERVED DAILY 3-7PM | SUBJECT TO AVAILABILITY

### FROM THE KITCHEN

DEVILED EGGS 	<b>\$1.50 ea.</b>	(ADD CAVIAR) <b>\$1</b>
Chef's Selection		
SMOKED CHICKEN WINGS		<b>\$1 ea.</b>
Spice Rub, Celery Slaw, Alabama White BBQ Sauce (min. 4 per order)		
PULLED PORK SLIDERS		(TWO) <b>\$6</b>
Sesame Bun, Apple Cider Vinegar BBQ		
WEISENBERGER MILLS CORNBREAD CAKES 		<b>\$5</b>
Cornbread Crisps, Sorghum Butter, Peach Jam		
NASHVILLE-STYLE HOT FRIED OYSTERS		<b>\$10</b>
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing		
COUNTRY HAM & PIMENTO CHEESE CRUDITE		<b>\$9</b>
Col. Newsome's Ham, House Pickles, Buttermilk Biscuits, Green Goddess		

### COCKTAILS


HEY PEACHES		<b>\$6</b>
Frozen Jim Beam Bourbon, Peach, Iced Tea, Lemonade		
MILK PUNCH		<b>\$7</b>
Old Forester Bourbon, Aged Rum, Clarified Milk, Pineapple, Lemon, Creole Bitters		
BELLE'S PUNCH		<b>\$6</b>
Mango-infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles		
Pitcher (serves 5)		<b>\$29</b>

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RESTAURANT GROUP

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