



SUCCOTASH®

WEDNESDAY



WINGS DAY

SERVED UNTIL 8PM

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 CIDER

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   / SUCCOTASHRESTAURANT

WINTER 2019



SUCCOTASH®

HAPPY HOUR

SERVED DAILY 3-8PM

SUBJECT TO AVAILABILITY

WINE

PROSECCO, SCARPETTA VENETO, IT	\$8
PINOT GRIGIO, LAGARIA SÜDTIROL ALTO ADIGE, IT	\$6
CHATEAU D'OUPIA, 'LES HERETIQUES' CARIGNAN 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 CREEK

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   / SUCCOTASHRESTAURANT

WINTER 2019



SUCCOTASH[®]

HAPPY HOUR

SERVED DAILY 3-8PM | SUBJECT TO AVAILABILITY

FROM THE KITCHEN

DEVEILED EGGS 	\$1.50 ea.	(ADD CAVIAR) \$1
Chef's Selection		
HOUSE-MADE PORK DUMPLINGS		\$2 ea.
SMOKED CHICKEN WINGS		\$1 ea.
Spice Rub, Celery Slaw, Alabama White BBQ Sauce (min. 4 per order)		
PULLED PORK SLIDERS	(TWO)	\$6
Sesame Bun, Apple Cider Vinegar BBQ		
CHICKEN'N'BISCUIT SLIDERS	(TWO)	\$8
Sausage Gravy, Black Pepper Honey		
WEISENBERGER MILLS CORNBREAD CAKES 		\$5
Cornbread Crisps, Sorghum Butter, Seasonal Jam		
NASHVILLE-STYLE HOT FRIED OYSTERS		\$10
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing		
COUNTRY HAM & PIMENTO CHEESE CRUDITE		\$9
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess		

COCKTAILS

BOURBON FROST	\$6
Frozen Jim Beam Bourbon, Pomegranate, Cranberry, Brown Sugar Bourbon	
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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KNEAD RESTAURANT
BY THE COMMONS

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   / SUCCOTASHRESTAURANT

WINTER 2019