



SUCCOTASH®

WEDNESDAY



WINGSDAY

SERVED UNTIL 7PM

SUBJECT TO AVAILABILITY

\$1 ea.

SMOKED CHICKEN WINGS

Spice Rub, Celery Slaw, 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 CURE

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   / SUCCOTASHRESTAURANT

SPRING 2018



SUCCOTASH®

HAPPY HOUR

MONDAY - FRIDAY / 4-7PM

SUBJECT TO AVAILABILITY

WINE

CHARDONNAY, DOMAINE DE BERNIER 2015, LOIRE VALLEY, FRANCE	\$5
MOSCATO, CENTORRI 2016, PIEMONTE, ITALY	\$5
MERLOT, H3 HORSE HEAVEN HILLS 2015, COLUMBIA VALLEY, WA	\$6

DRAFT BEER

SUCCOTASH RYE Rye/Upper Marlboro, MD/5.8%	\$5
BLUE MOON Belgian White/Golden, CO/5.4%	\$4
LOT #3 IPA/Salisbury, MD/6.8%	\$5
COORS LIGHT Light Lager/Golden, CO/4.2%	\$4



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FROM THE KITCHEN

SMOKED CHICKEN WINGS	\$1 ea.
Topped with White BBQ Sauce, Celery Slaw	
*LOCAL OYSTERS ON THE HALF SHELL 	\$1.50 ea.
Cheerwine Mignonette, Gochujang Cocktail	
PEEL'N'EAT SHRIMP  (HALF DOZEN)	\$9
Gochujang Cocktail, Green Goddess, Remoulade (DOZEN)	\$17
DEVILED EGGS  	\$1.50 ea.
PIMENTO CHEESE	\$8
Tomato Jam, Pork Rinds, Seed Crackers, Grilled Flatbread	
PULLED PORK SLIDERS (TWO)	\$6
Brioche Bun, Apple Cider Vinegar BBQ	
WEISENBURGER MILLS SKILLET CORNBREAD 	\$6
Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	

COCKTAILS

HEY PEACHES	\$6
Frozen Jim Beam Bourbon, Peach, Iced Tea, Lemonade	
MILK PUNCH	\$6
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)	\$25



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