



SUCCOTASH®

WEDNESDAY



WINGS DAY

SERVED UNTIL 8PM

(SUBJECT TO AVAILABILITY)

\$1 ea. / minimum 4 per style

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

SPRING 2019



SUCCOTASH®

HAPPY HOUR

SERVED DAILY 3-8PM

(SUBJECT TO AVAILABILITY)

WINE

| | |
|--|-----|
| PROSECCO, LALUCA VENETO, IT | \$8 |
| PINOT GRIGIO, CIELO 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

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SPRING 2019

SUCCOTASH®

HAPPY HOUR

SERVED DAILY 3-8PM | (SUBJECT TO AVAILABILITY)

FROM THE KITCHEN

| | | |
|--|------------|------------------|
| DEVEILED EGGS  | \$1.50 ea. | (ADD CAVIAR) \$1 |
| 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 | | |
| COUNTRY HAM & PIMENTO CHEESE CRUDITE | | \$9 |
| Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess | | |

COCKTAILS

| | |
|--|------|
| WAAAAAY SOUTH | \$6 |
| El Jimador Silver Tequila, Watermelon, Peppercorn Syrup, Lime | |
| 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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