

SUCCOTASH[®]

LUNCH

SNACKS

DEVILED EGGS 🌿	(EACH)	\$1.50
HUSH PUPPIES, GREEN TOMATO JAM 🌿		\$6
CRISPY OKRA, REMOULADE 🌿		\$6

STARTERS

COUNTRY HAM & PIMENTO CHEESE CRUDITÉ		\$13
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess		
PIMENTO CHEESE FUNDIDO 🌿		\$12
Corn Relish, Caramelized Onion, Seed Crackers, Grilled Flatbread		
SMOKED CHICKEN WINGS 🌿		\$11
Topped with White BBQ Sauce, Celery Slaw		
WEISENBERGER MILLS SKILLET CORNBREAD 🌿		\$9
Traditional Unsweetened Cornbread, Sorghum Butter, Scallions		
SMOKED SALMON PÂTÉ		\$9
Chow-Chow Relish, Seasonal Veggies, Saltines		
PEEL'N'EAT SHRIMP 🌿	(HALF DOZEN)	\$12
Sambal Cocktail, Green Goddess, Remoulade	(DOZEN)	\$23
*LOCAL OYSTERS ON THE HALF SHELL 🌿	(HALF DOZEN)	\$15
Cheerwine Mignonette, Sambal Cocktail	(DOZEN)	\$29
TODAY'S SEASONAL SOUP		\$9

SALADS

FRIED GREEN TOMATOES 🌿		\$11
Arugula, Radishes, Buttermilk Dressing, Goat Cheese		
BEET & GOAT CHEESE 🌿		\$12
Crispy Goat Cheese, Gem Lettuce, Charred Green Beans, Roasted Beets, Bourbon Vinaigrette		
SPINACH & STRAWBERRIES 🌿		\$13
Spinach, Frisée, Fresh & Pickled Strawberries, Marcona Almonds, Smoked Feta, Sorghum Vinaigrette		

SIDES

HAND-CUT FRENCH FRIES ✓🌿	\$4	SUCCOTASH CURRY 🌿	\$6
COLLARDS, KIMCHI AND COUNTRY HAM 🌿	\$6	TODAY'S FARMER'S MARKET VEGETABLE	\$6
BACON MAC'N'CHEESE	\$8	WATERMELON AND FRIED PEANUTS ✓🌿	\$6
BOURBON-PICKLED JALAPEÑOS ✓🌿	\$4	CHEESY GRITS 🌿	\$7

SWEETS

CHOCOLATE BOURBON PECAN PIE 🌿	\$8	BUTTER PECAN COOKIES 🌿	\$7
Orange Whipped Cream			
RED VELVET AFFOGATO 🌿	\$6	HUMMINGBIRD CAKE 🌿	\$11
Vanilla Ice Cream, Café Du Monde Chicory Coffee			

NON-ALCOHOLIC LIBATIONS

CHEERWINE CHERRY SODA	\$4	BOYLAN'S CREAM SODA	\$4
DR. ENUF LEMON LIME SODA	\$4	ABITA ROOT BEER	\$4
NE-HI GRAPE SODA	\$4	FRESH SQUEEZED LEMONADE	\$4

VIRGIN BELLE'S PUNCH \$5

MAINS

SERVED A LA CARTE

FRIED CHICKEN & WAFFLES	\$16
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
PULLED PORK SANDWICH	\$15
Brioche Bun, Collards, House Pickles, French Fries	
DELTA RICE BOWL ✓🌿	\$17
Smoked Tofu, Roasted Carrots, Pickled Peppers, Seasonal Veggies	
*ADD SALMON POKE + \$3	
AVOCADO TOAST BLT	\$15
Sally Lunn Bread, Bacon, Smashed Avocado, Tomato *(ADD FRIED EGG) \$2	
DIRTY CHICKEN COBB	\$17
Slab Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	
CRISPY CATFISH SANDWICH	\$14
Brioche Bun, Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	
SHRIMP'N'GRITS 🌿	\$22
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	
*PIMENTO CHEESE BURGER	\$16
Brioche Bun, Slab Bacon Jam, House Pickles, French Fries	
CRISPY CHICKEN SANDWICH	\$15
Brioche Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries	
*ROASTED SALMON 🌿	\$23
Strawberry-Tamarind Glaze, Spinach & Strawberry Salad	

TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9
\$24/ADULT | \$12/CHILD {12 AND UNDER}

SMOKED CHICKEN WINGS, FRIED GREEN TOMATO SALAD
CRISPY LOCAL BLUE CATFISH, FRIED CHICKEN & WAFFLES
BACON MAC'N'CHEESE OR COLLARDS, KIMCHI & COUNTRY HAM
BUTTER PECAN COOKIES'N'CREAM

no substitutions please

PLEASE NOTIFY US OF ANY ALLERGIES



STRAWS AVAILABLE UPON REQUEST



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