



SUCCOTASH®

WEDNESDAY



WINGS DAY

SERVED UNTIL 8PM

(SUBJECT TO AVAILABILITY)

\$1.50 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

PLEASE NOTIFY US OF ANY ALLERGIES



Vegan



Vegetarian



Gluten-Free

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 table.*

A **KNEAD** RESTAURANT

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   / SUCCOTASHRESTAURANT

SUMMER 2019



SUCCOTASH®

HAPPY HOUR

SERVED DAILY 3-8PM
(SUBJECT TO AVAILABILITY)

WINE

PROSECCO, LALUCA VENETO, IT	\$9
PINOT GRIGIO, CIELO SÜDTIROL ALTO ADIGE, IT	\$7
CHATEAU D'OUPIA, 'LES HERETIQUES' CARIGNAN VIN DE PAYS DE L'HÉRAULT, FR	\$7

BEER

DRAFT



BOTTLE

SLY FOX HELLES Golden Lager/Phoenixville, PA/4.9%	\$5	DC BRAU PUBLIC Pale Ale/Washington, DC/6.0%	\$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%	\$6	OLD OX HOPPY PLACE IPA/Ashburn, VA/6.5%	\$6
SUCCOTASH ALE Amber/Washington, DC/5.0%	\$5	TIGER Asian Lager/Singapore/4.8%	\$5

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KNEAD RESTAURANT
BY THE CREEK

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SUMMER 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 	\$1.50 ea.	
Spice Rub, Celery Slaw, Alabama White BBQ Sauce (min. 4 per order)		
PULLED PORK SLIDERS	(TWO) \$7	
Sesame Bun, Apple Cider Vinegar BBQ		
CHICKEN'N'BISCUIT SLIDERS	(TWO) \$9	
Sausage Gravy, Black Pepper Honey		
WEISENBERGER MILLS CORNBREAD CAKES 	\$5	
Cornbread Crisps, Sorghum Butter, Seasonal Jam		
COUNTRY HAM & PIMENTO CHEESE CRUDITE	\$11	
Co. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess		

COCKTAILS

WAAAAAY SOUTH	\$8
El Jimador Silver Tequila, Watermelon, Peppercorn Syrup, Lime	
MILK PUNCH	\$8
Old Forester Bourbon, Aged Rum, Clarified Milk, Pineapple, Lemon, Creole Bitters	
BELLE'S PUNCH	\$7
Mango-infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	
Pitcher (serves 5)	\$35

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KNEAD RESTAURANT
BY THE CROWN

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