

# SUCCOTASH<sup>®</sup> BRUNCH

SATURDAY & SUNDAY | 10AM-3PM

## SNACKS

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

## STARTERS

PECAN STICKY BUNS 🌿		\$10
Deliciousness		
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, Scallion		
FRIED GREEN TOMATO SALAD 🌿		\$11
Arugula, Radishes, Buttermilk Dressing, Goat Cheese		
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ		\$13
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess		
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

## 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}

STICKY BUNS / FRIED GREEN TOMATO SALAD  
BISCUITS & GRAVY / FRIED CHICKEN & WAFFLES  
WARM POTATO SALAD OR COLLARDS, KIMCHI & COUNTRY HAM  
BUTTER PECAN COOKIES'N'CREAM  
*no substitutions please*

## MAINS

SERVED A LA CARTE

HANGOVER SPECIAL	\$17
Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuit	
LOBSTER BENEDICT	\$20
Old Bay Hollandaise, Parmesan-Herb Biscuits, Watercress, Warm Potato Salad	
BISCUITS & GRAVY	\$14
Buttermilk Biscuits, Black Pepper-Sausage Gravy	
FRENCH TOAST 🌿	\$14
Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup	
DELTA RICE BOWL ✓🌿	\$17
Smoked Tofu, Roasted Carrots, Pickled Peppers, Seasonal Veggies	
*ADD SALMON POKE + \$3	
SHRIMP'N'GRITS 🌿	\$22
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	
DIRTY CHICKEN COBB	\$17
Slab Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	
FRIED CHICKEN & WAFFLES	\$16
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
PULLED PORK SANDWICH	\$15
Brioche Bun, Collards, House Pickles, French Fries	
*PIMENTO CHEESE BURGER	\$16
Brioche Bun, Slab Bacon Jam, House Pickles, French Fries	
AVOCADO TOAST BLT	\$15
Sally Lunn Bread, Bacon, Smashed Avocado, Tomato	
*ADD POACHED EGG + \$2	
*STEAK'N'EGGS 🌿	\$45
Roseda Farms 20 oz. Bone-In Ribeye, Charred Vidalia Onion Butter, Warm Potato Salad	

## SIDES

MAPLE-GLAZED SLAB BACON 🌿	\$6	WATERMELON & FRIED PEANUTS ✓🌿	\$6
WARM POTATO SALAD 🌿	\$4	COLLARDS, KIMCHI & COUNTRY HAM 🌿	\$6
CHEESY GRITS 🌿	\$7	MAC'N'CHEESE 🌿	\$8
BUTTERMILK BISCUITS 🌿	\$4	BOURBON-PICKLED JALAPEÑOS ✓🌿	\$4
HAND-CUT FRENCH FRIES ✓🌿	\$4	SUCCOTASH CURRY 🌿	\$6

FRESH FRUIT BOWL 🌿 \$6

## SWEETS

RED VELVET AFFOGATO 🌿	\$6	BUTTER PECAN COOKIES 🌿	\$7
Vanilla Ice Cream, Café Du Monde Chicory Coffee		Vanilla Whipped Cream	
CHOCOLATE BOURBON PECAN PIE 🌿	\$9	HUMMINGBIRD CAKE 🌿	\$12
Orange Whipped Cream, Flowers			

## BRUNCH COCKTAILS

GOCHUJANG BLOODY MARY	\$10	BELLINI	\$9
Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Blood Peach, Peach Bitters, Ginger, Egg White	
SOUTHERN BLOODY	\$10	MIMOSA	\$9
Old Forrester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Fresh-Squeezed Orange, Regan's Orange Bitters	
OLD SMOKEY	\$12	BELLE'S PUNCH	SINGLE \$11 PITCHER (serves 5) \$49
House-Smoked Eagle Rare Bourbon, Coffee-Demerara Syrup, Regan's Orange Bitter		Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	

## 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

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 TABLE