

SUCCOTASH[®]

LUNCH

STARTERS

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

SALADS

FRIED GREEN TOMATOES 🌿🌿 Arugula, Radishes, Buttermilk Dressing, Goat Cheese	\$11
HEIRLOOM TOMATOES 🌿🌿 Grilled Peaches, Basil, Aged Manchego, Popcorn, Bourbon Vinaigrette	\$13
FARMER'S MARKET 🌿 Apple-Sorghum Vinaigrette	\$10

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
MAC'N'CHEESE OR COLLARDS, KIMCHI & COUNTRY HAM
BUTTER PECAN COOKIES'N'CREAM

no substitutions please

SNACKS

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

MAINS

SERVED A LA CARTE

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

SIDES

HAND-CUT FRENCH FRIES 🌿	\$4	SUCCOTASH CURRY 🌿🌿	\$6
COLLARDS, KIMCHI & COUNTRY HAM 🌿	\$6	DAILY SEASONAL SIDE	\$6
MAC'N'CHEESE 🌿	\$8	WATERMELON & FRIED PEANUTS 🌿	\$6
BOURBON-PICKLED JALAPEÑOS 🌿	\$4	CHEESY GRITS 🌿🌿	\$7

SWEETS

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

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

Vegan

Vegetarian



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.