

# SUCCOTASH<sup>®</sup>

## SUPPER



### STARTERS

SMOKED CHICKEN WINGS 	\$11
Spice Rub, Celery Slaw, Alabama White BBQ Sauce	
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$15
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	
NASHVILLE-STYLE HOT FRIED OYSTERS	\$16
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
*STEAK TARTARE 	\$13
Cured Egg Yolk, Waffle Fries, Lemon Aioli, Cajun Salt	

### SALADS

FRIED GREEN TOMATOES 	\$12
Arugula, Feta Cheese, Buttermilk Dressing	
MARYLAND CRAB CAKE	\$17
Bibb Lettuce, Carrot Chow Chow, Remoulade, Mint Vinaigrette	
HEIRLOOM TOMATOES 	\$14
Grilled Peaches, Basil, Aged Manchego, Popcorn, Bourbon Vinaigrette	
BOWL OF SUMMER 	\$13
Smoked Goat Cheese, Summer Squash, Cucumbers, Crispy Eggplant, Cherry-Ginger Vinaigrette	

### SNACKS

DEVEILED EGGS 	(EACH) \$1.50	(ADD CAVIAR) \$1
HUSH PUPPIES, GREEN TOMATO JAM 	\$6	
CRISPY GREEN BEANS, WASABI RANCH 	\$6	
WEISENBERGER MILLS CORNBREAD CAKES 	\$7	
Cornbread Crisps, Sorghum Butter, Seasonal Jam		

### TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7 or more  
\$42/ADULT | \$21/CHILD (12 AND UNDER)








DEVEILED EGGS / SMOKED CHICKEN WINGS  
FRIED GREEN TOMATO SALAD / CORNBREAD CAKES  
CHICKEN & WAFFLES / BBQ PORK RIBS / CRISPY BLUE CATFISH  
COLLARDS, KIMCHI & COUNTRY HAM / DIRTY RICE  
WHITE CHOCOLATE COOKIES / VANILLA WHIP / MINI PECAN PIES  
*no substitutions please*

### MAINS

APPLE CIDER BBQ PORK RIBS	\$27
Dirty Rice, Creamy Slaw	
DIRTY CHICKEN	\$24
Legs & Thighs, Honey Gochujang Sauce, Blue Cheese, Pickles, Nori Flakes	
*ROASTED SALMON 	\$26
Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots	
*STEAK SALAD	\$26
Sliced NY Strip, Garlic Smashed Potatoes, Mushroom Gravy, Arugula Salad	
*PIMENTO CHEESE BURGER	\$18
Sesame Bun, Slab Bacon Jam, House Pickles, French Fries	
DELTA RICE BOWL 	\$21
Smoked Tofu, Roasted Carrots, Pickled Peppers, Seasonal Veggies, Fried Egg ADD *SALMON POKE +\$5	

CHICKEN & WAFFLES	\$23
Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego	
SHRIMP'N'GRITS 	\$25
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	
CRISPY BLUE CATFISH 	\$22
Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	
HALIBUT WITH CRAWFISH ÉTOUFFÉE	\$32
Delta Brown Rice, Lemon, Herbs	
22 OZ. BONE-IN SMOKED BEEF SHORT RIB 	\$34
Black BBQ Sauce, House Pickles	
*14 OZ. RIBEYE STEAK 	\$42
Grilled Corn, Heirloom Cherry Tomatoes, Shallot Confit, Swiss Chard, Charred Vidalia Onion Butter	

### SIDES

HAND-CUT FRENCH FRIES 	\$4	WATERMELON & FRIED PEANUTS 	\$6
COLLARDS, KIMCHI & COUNTRY HAM 	\$6	SUCCOTASH CURRY 	\$7
MAC'N'CHEESE 	\$10	BOURBON-PICKLED JALAPEÑOS 	\$4
CHEESY GRITS 	\$8	DAILY SEASONAL SIDE	\$7

### SWEETS

STRAWBERRY SHORTCAKE MILKSHAKE 	\$10	CHOCOLATE GANACHE "WAFFLE" & BANANAS	\$10
Vanilla Ice Cream, Fresh & Pureed Strawberries, Sweet Biscuit Crumbles			
CHOCOLATE BOURBON PECAN PIE 	\$9	MINT JULEP ICE CREAM 	\$7
Orange Whipped Cream, Flowers			

HUMMINGBIRD CAKE  \$12

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.

PLEASE, NO MORE THAN FOUR CREDIT CARDS PER TABLE