





# SUCCOTASH<sup>®</sup>

## LUNCH

### SNACKS

DEVILED EGGS 	(EACH) \$1.50 (ADD CAVIAR) \$1
HUSH PUPPIES, GREEN TOMATO JAM 	\$6
CRISPY GREEN BEANS, WASABI RANCH 	\$6
WEISENBERGER MILLS CORNBREAD CAKES 	\$7

### STARTERS

SMOKED CHICKEN WINGS 	\$11
Spice Rub, Celery Slaw, White BBQ Sauce	
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$13
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	
NASHVILLE-STYLE HOT FRIED OYSTERS	\$14
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	
CRAB CAKE	\$16
Bibb Lettuce, Carrot Chow Chow, Mint Vinaigrette, Remoulade	
HEIRLOOM TOMATO SALAD 	\$14
Grilled Peaches, Basil, Aged Manchego, Popcorn, Bourbon Vinaigrette	
BOWL OF SUMMER 	\$13
Smoked Goat Cheese, Squash, Cucumbers, Crispy Eggplant, Cherry-Ginger Vinaigrette	

### TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests

Required for parties of 7 or more

\$25/ADULT | \$13/CHILD {12 AND UNDER}

SMOKED CHICKEN WINGS / FRIED GREEN TOMATOES

CRISPY LOCAL BLUE CATFISH / CHICKEN & WAFFLES

WATERMELON & FRIED PEANUTS OR

COLLARDS, KIMCHI & COUNTRY HAM






MINI CHOCOLATE PECAN PIES

no substitutions please




### MAINS

CHICKEN & WAFFLES	\$17
Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego	
DIRTY CHICKEN COBB	\$18
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	
DELTA RICE BOWL 	\$17
Smoked Tofu, Roasted Carrots, Pickled Peppers, Seasonal Veggies	
ADD *SALMON POKE OR ROASTED CHICKEN BREAST + \$5	
PULLED PORK PICNIC PLATTER	\$16
Gochujang BBQ Sauce, Griddled White Bread, Crunchy Slaw, Pickles, Tomatoes	
CHICKEN & DUMPLINGS	\$19
Pan-Roasted Chicken Breast, Smoked Cheddar Dumplings, Chinese Broccoli, Lemon-Butter	
SHRIMP'N'GRITS 	\$21
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	
CRISPY BLUE CATFISH 	\$19
Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	
*ROASTED SALMON 	\$23
Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Onions	
*PIMENTO CHEESE BURGER	\$16
Sesame Bun, Slab Bacon Jam, House Pickles, French Fries	
*STEAK SALAD	\$24
Sliced NY Strip, Garlic Smashed Potatoes, Mushroom Gravy, Arugula Salad	
HALIBUT WITH CRAWFISH ÉTOUFFÉE	\$28
Delta Brown Rice, Lemon, Herbs	
FRIED CHICKEN SANDWICH	\$15
Sesame Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries	
AVOCADO TOAST BLT	\$15
Sally Lun Bread, Bacon, Smashed Avocado, Tomato	
ADD *POACHED EGG +\$2	

### SIDES

HAND-CUT FRENCH FRIES 	\$4	WATERMELON & FRIED PEANUTS 	\$6
COLLARDS, KIMCHI AND COUNTRY HAM 	\$6	SUCCOTASH CURRY 	\$6
MAC'N'CHEESE	\$9	BOURBON-PICKLED JALAPEÑOS 	\$4
CHEESY GRITS 	\$7	DAILY SEASONAL SIDE	\$6

### SWEETS

STRAWBERRY SHORTCAKE MILKSHAKE 	\$10	CHOCOLATE GANACHE "WAFFLE" & BANANAS	\$10
Vanilla Ice Cream, Fresh & Pureed Strawberries, Sweet Biscuit Crumbles		Blackberry Sauce, Old Bay Marshmallow Fluff, Ginger Snap Crumbs	
CHOCOLATE BOURBON PECAN PIE 	\$9	MINT JULEP ICE CREAM 	\$7
Orange Whipped Cream, Flowers		Smoked Sugar, Bourbon Syrup, Tea Cookie	

HUMMINGBIRD CAKE  \$12

### NON-ALCOHOLIC LIBATIONS

CHEERWINE CHERRY SODA	\$4	VIRGIN BELLE'S PUNCH	\$5
DR. ENUF LEMON LIME SODA	\$4	BOYLAN'S CREAM SODA	\$4
NE-HI GRAPE SODA	\$4	DR. BROWN'S ROOT BEER	\$4
FRESH SQUEEZED LEMONADE \$4			

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