

SUCCOTASH®

BRUNCH

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

PECAN STICKY BUNS 🌿	\$7
Deliciousness	
SMOKED CHICKEN WINGS 🌿	\$11
Spice Rub, Celery Slaw, White BBQ Sauce	
MARYLAND CRAB CAKE	\$16
Bibb Lettuce, Carrot Chow Chow, Mint Vinaigrette, Remoulade	
FRIED GREEN TOMATO SALAD 🌿🌿	\$12
Arugula, Feta Cheese, Buttermilk Dressing	
*STEAK TARTARE 🌿	\$13
Cured Egg Yolk, Waffle Fries, Lemon Aioli, Cajun Salt	
PEAR & BLUE CHEESE 🌿🌿	\$14
Bourbon Poached Pears, Dried Cherries, Gem Lettuce, Crushed Walnuts, Bourbon Vinaigrette	
AUTUMN 🌿🌿	\$13
Golden Beets, Radicchio, Orange, Brussels Sprouts, Pomegranate, Pimento Cheese Dressing	

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)

STICKY BUNS / FRIED GREEN TOMATOES

CHICKEN & WAFFLES / BISCUITS & GRAVY

CITRUS & BLUE CHEESE SALAD 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	
SHRIMP'N'GRITS 🌿	\$21
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	
BISCUITS & GRAVY	\$14
Buttermilk Biscuits, Black Pepper-Sausage Gravy	
FRENCH TOAST 🌿	\$14
Corn-Crusted Brioche, Sweet Lemon Curd, Seasonal Fruit, Maple Syrup	
DELTA RICE BOWL ✓ 🌿	\$17
Smoked Tofu, Roasted Carrots, Charred Corn, Seasonal Veggies	
ADD *SALMON POKE OR ROASTED CHICKEN BREAST +\$5	
LOBSTER BENEDICT	\$21
Old Bay Hollandaise, Parmesan-Herb Biscuit, Watercress, Warm Potato Salad	
DIRTY CHICKEN COBB	\$18
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	
*ROASTED SALMON 🌿	\$23
Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots	
HANGOVER SPECIAL	\$17
Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuit	
FRIED CHICKEN SANDWICH	\$15
Sesame Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries	
AVOCADO TOAST BLT	\$15
Sally Lunn Bread, Bacon, Smashed Avocado, Tomato	
ADD *POACHED EGG +\$2	
*PIMENTO CHEESE BURGER	\$16
Sesame Bun, Slab Bacon Jam, House Pickles, French Fries	
*STEAK'N'EGGS	\$38
14 Oz. Ribeye, Warm Potato Salad, Green Beans, Charred Vidalia Onion Butter	
BBQ BEYOND BURGER 🌿	\$17
Plant-Based Burger, Sesame Bun, Mushrooms, Swiss, Apple Cider BBQ, Crispy Shallots, Pickled Okra, Onion, French Fries	

SIDES

HAND-CUT FRENCH FRIES ✓ 🌿	\$4	CITRUS & BLUE CHEESE SALAD 🌿🌿	\$7
COLLARDS, KIMCHI & COUNTRY HAM 🌿	\$6	BUTTERMILK BISCUITS 🌿	\$4
MAC'N'CHEESE 🌿	\$9	MAPLE-GLAZED SLAB BACON 🌿	\$6
CHEESY GRITS 🌿🌿	\$7	WARM POTATO SALAD 🌿🌿	\$5
BOURBON-PICKLED JALAPEÑOS ✓ 🌿	\$4	SUCCOTASH CURRY 🌿🌿	\$7

SWEETS

APPLE PIE MILKSHAKE 🌿	\$10	CHOCOLATE GANACHE "WAFFLE" & BANANAS	\$10
Apple Ice Cream, Burnt Caramel, Cinnamon Streusel, Vanilla Whipped Cream		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

BRUNCH COCKTAILS

GOCHUJANG BLOODY MARY	\$10	MIMOSA	\$9
Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Fresh-Squeezed Orange, Regan's Orange Bitters	
SOUTHERN BLOODY	\$10	CAMPFIRE CIDER	\$12
Old Forrester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Warm Apple Cider, Redemption Bourbon, Burnt Cinnamon, Cardamom, Demerara	
OLD SMOKEY	\$13	BELLE'S PUNCH	SINGLE \$11 PITCHER (serves 5) \$49
House-Smoked Eagle Rare Bourbon, Coffee-Demerara Syrup, Regan's Orange Bitters		Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	
BELLINI	\$9	MOËT IMPERIAL ICE CHAMPAGNE, FRANCE (750ml)	\$69
Blood Peach, Peach Bitters, Ginger, Egg White			

NON-ALCOHOLIC LIBATIONS

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



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

CULINARY DIRECTOR: EDWARD LEE
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