

SUCCOTASH[®] BRUNCH

SATURDAY & SUNDAY | 10AM-3PM

SNACKS

DEVILED EGGS  (EACH) **\$1.50**

HUSH PUPPIES, GREEN TOMATO JAM  **\$6**

CRISPY OKRA, REMOULADE  **\$6**

STARTERS

PECAN STICKY BUNS  **\$10**

Deliciousness

PEAR & BLUE CHEESE SALAD  **\$13**

Bourbon-Poached Pears, Dried Cherries, Gem Lettuce,

Crushed Walnuts, Bourbon Vinaigrette

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

TODAY'S SEASONAL SOUP **\$9**

PEEL'N'EAT SHRIMP  (HALF DOZEN) **\$12**

Sambal Cocktail, Green Goddess, Remoulade

*LOCAL OYSTERS ON THE HALF SHELL  (HALF DOZEN) **\$15**

Cheerwine Mignonette, Sambal Cocktail (DOZEN) **\$23**

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, Seasonal Fruit, Maple Syrup

DELTA RICE BOWL  **\$17**

Smoked Tofu, Roasted Carrots, Charred Corn, 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

BBQ BEYOND BURGER  **\$17**

Plant-Based Burger, Sesame Bun, Mushrooms, Swiss, Apple Cider BBQ, Crispy Shallots, Pickled Okra, Onion, French Fries

SIDES

MAPLE-GLAZED SLAB BACON  **\$6**

WARM POTATO SALAD  **\$4**

CHEESY GRITS  **\$7**

BUTTERMILK BISCUITS  **\$4**

HAND-CUT FRENCH FRIES  **\$4**

FRESH FRUIT BOWL  **\$6**

CITRUS & BLUE CHEESE SALAD  **\$6**

COLLARDS, KIMCHI & COUNTRY HAM  **\$6**

MAC'N'CHEESE  **\$8**

BOURBON-PICKLED JALAPEÑOS  **\$4**

SUCCOTASH CURRY  **\$6**

SWEETS

RED VELVET AFFOGATO  **\$6**


Vanilla Ice Cream, Café Du Monde Chicory Coffee

CHOCOLATE BOURBON PECAN PIE  **\$9**

Orange Whipped Cream, Flowers

BUTTER PECAN COOKIES  **\$7**

Vanilla Whipped Cream

HUMMINGBIRD CAKE  **\$12**

BRUNCH COCKTAILS

GOCHUJANG BLOODY MARY **\$10**

Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish

SOUTHERN BLOODY **\$10**

Old Forrester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish

OLD SMOKEY **\$12**

House-Smoked Eagle Rare Bourbon, Coffee-Demerara Syrup, Regan's Orange Bitter

BELLINI **\$9**

Blood Peach, Peach Bitters, Ginger, Egg White

MIMOSA **\$9**

Fresh-Squeezed Orange, Regan's Orange Bitters

BELLE'S PUNCH **\$11** PITCHER (serves 5) **\$49**

Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles

NON-ALCOHOLIC LIBATIONS

CHEERWINE CHERRY SODA **\$4**

DR. ENUF LEMON LIME SODA **\$4**

FRESH SQUEEZED LEMONADE **\$4**

VIRGIN BELLE'S PUNCH **\$5**

Blood Peach, Ginger, Pineapple, Mint, Bubbles

NE-HI GRAPE SODA **\$4**

BOYLAN'S CREAM SODA **\$4**

ABITA ROOT BEER **\$4**

SPICED APPLE CIDER **\$6**

Warm Apple Cider, Cinnamon, Cardamom, Demerara

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