





# 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
- CRAB CAKE **\$16**  
Bibb Lettuce, Carrot Chow Chow, Mint Vinaigrette, Remoulade

### SALADS

- FRIED GREEN TOMATOES  **\$12**  
Arugula, Feta Cheese, Buttermilk Dressing
- 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}

SMOKED CHICKEN WINGS / FRIED GREEN TOMATOES  
CRISPY LOCAL BLUE CATFISH / CHICKEN & WAFFLES  
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
- DIRTY CHICKEN COBB **\$18**  
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing
- DELTA RICE BOWL  **\$17**  
Smoked Tofu, Roasted Carrots, Charred Corn, 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 Lunn Bread, Bacon, Smashed Avocado, Tomato  
ADD \*POACHED EGG +\$2
- 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**
- COLLARDS, KIMCHI AND COUNTRY HAM  **\$6**
- MAC'N'CHEESE  **\$9**
- CHEESY GRITS  **\$7**
- CITRUS & BLUE CHEESE SALAD  **\$7**
- SUCCOTASH CURRY  **\$6**
- BOURBON-PICKLED JALAPEÑOS  **\$4**
- DAILY SEASONAL SIDE **\$6**

### SWEETS

- APPLE PIE MILKSHAKE  **\$10**  
Apple Ice Cream, Burnt Caramel, Cinnamon Streusel, Vanilla Whipped Cream
- CHOCOLATE BOURBON PECAN PIE  **\$9**
- CHOCOLATE GANACHE "WAFFLE" & BANANAS **\$10**  
Blackberry Sauce, Old Bay Marshmallow Fluff, Ginger Snap Crumbs
- MINT JULEP ICE CREAM  **\$7**  
Smoked Sugar, Bourbon Syrup, Tea Cookie

HUMMINGBIRD CAKE  **\$12**

### NON-ALCOHOLIC LIBATIONS

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



STRAWS AVAILABLE UPON REQUEST



PLEASE NOTIFY US OF ANY ALLERGIES

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