

SUCCOTASH[®]

LUNCH

STARTERS

COUNTRY HAM & PIMENTO CHEESE CRUDITÉ
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess

PIMENTO CHEESE FUNDIDO 🌿
Corn Relish, Caramelized Onion, Seed Crackers, Grilled Flatbread

SMOKED CHICKEN WINGS 🌿
Topped with White BBQ Sauce, Celery Slaw

WEISENBERGER MILLS SKILLET CORNBREAD 🌿
Traditional Unsweetened Cornbread, Sorghum Butter, Scallions

PEEL'N'EAT SHRIMP 🌿 (HALF DOZEN)
Sambal Cocktail, Green Goddess, Remoulade (DOZEN)

***LOCAL OYSTERS ON THE HALF SHELL** 🌿 (HALF DOZEN)
Cheerwine Mignonette, Sambal Cocktail (DOZEN)

TODAY'S SEASONAL SOUP

SALADS

FRIED GREEN TOMATOES 🌿 🌿
Arugula, Radishes, Buttermilk Dressing, Goat Cheese

PEAR & BLUE CHEESE 🌿 🌿
Bourbon-Poached Pears, Dried Cherries, Gem Lettuce, Crushed Walnuts, Bourbon Vinaigrette

FARMER'S MARKET ✓ 🌿
Apple-Sorghum Vinaigrette

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)

SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD
CRISPY LOCAL BLUE CATFISH / FRIED CHICKEN & WAFFLES
MAC'N'CHEESE OR COLLARDS, KIMCHI & COUNTRY HAM
BUTTER PECAN COOKIES'N'CREAM
no substitutions please

SNACKS

\$13 DEVEILED EGGS 🌿 🌿 (EACH) **\$1.50**

\$12 HUSH PUPPIES, GREEN TOMATO JAM 🌿 **\$6**

\$11 CRISPY OKRA, REMOULADE 🌿 🌿 **\$6**

MAINS

SERVED A LA CARTE

\$12 **FRIED CHICKEN & WAFFLES** **\$16**

Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego

\$23 **PULLED PORK SANDWICH** **\$15**

Brioche Bun, Collards, House Pickles, French Fries

\$15 **DELTA RICE BOWL** ✓ 🌿 **\$17**

Smoked Tofu, Roasted Carrots, Charred Corn, Seasonal Veggies
*ADD SALMON POKE + \$3

\$9 **AVOCADO TOAST BLT** **\$15**

Sally Lunn Bread, Bacon, Smashed Avocado, Tomato
*ADD FRIED EGG + \$2

\$11 **DIRTY CHICKEN COBB** **\$17**

Slab Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing

\$13 **CRISPY CATFISH SANDWICH** **\$14**

Brioche Bun, Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries

\$10 **SHRIMP'N'GRITS** 🌿 **\$22**

Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil

***PIMENTO CHEESE BURGER** **\$16**

Brioche Bun, Slab Bacon Jam, House Pickles, French Fries

CRISPY CHICKEN SANDWICH **\$15**

Brioche Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries

***ROASTED SALMON** 🌿 **\$23**

Strawberry-Tamarind Glaze, Farmer's Market Salad, Crispy Shallots

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 & COUNTRY HAM 🌿 **\$6**

MAC'N'CHEESE 🌿 **\$8**

BOURBON-PICKLED JALAPEÑOS ✓ 🌿 **\$4**

SUCCOTASH CURRY 🌿 🌿 **\$6**

DAILY SEASONAL SIDE **\$6**

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

CHEESY GRITS 🌿 🌿 **\$7**

SWEETS

RED VELVET AFFOGATO 🌿 **\$6**
Vanilla Ice Cream, Café Du Monde Chicory Coffee

CHOCOLATE BOURBON PECAN PIE 🌿 **\$9**
Orange Whipped Cream

BUTTER PECAN COOKIES 🌿 **\$7**
Vanilla Whipped Cream

HUMMINGBIRD CAKE **\$12**

NON-ALCOHOLIC LIBATIONS

CHEERWINE CHERRY SODA **\$4**

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

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

VIRGIN BELLE'S PUNCH **\$5**
Blood Peach, Ginger, Pineapple, Mint, Bubbles

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

ABITA ROOT BEER **\$4**

FRESH SQUEEZED LEMONADE **\$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.