

SUCCOTASH[®]

SUPPER

STARTERS

- SMOKED CHICKEN WINGS 🌿 **\$11**
Spice Rub, Celery Slaw, Alabama White BBQ Sauce
- COUNTRY HAM & PIMENTO CHEESE CRUDITÉ **\$15**
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess
- NASHVILLE-STYLE HOT FRIED OYSTERS **\$16**
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing
- *STEAK TARTARE 🌿 **\$13**
Cured Egg Yolk, Waffle Fries, Lemon Aioli, Cajun Salt
- MARYLAND CRAB CAKE **\$17**
Bibb Lettuce, Carrot Chow Chow, Remoulade, Mint Vinaigrette

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

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**
Cornbread Crisps, Sorghum Butter, Seasonal Jam

TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7 or more
\$42/ADULT | \$21/CHILD (12 AND UNDER)

DEVILED EGGS / SMOKED CHICKEN WINGS
FRIED GREEN TOMATO SALAD / CORNBREAD CAKES
CHICKEN & WAFFLES / BBQ PORK RIBS / CRISPY BLUE CATFISH
COLLARDS, KIMCHI & COUNTRY HAM / DIRTY RICE
WHITE CHOCOLATE COOKIES / VANILLA WHIP / MINI PECAN PIES

no substitutions please

MAINS

- APPLE CIDER BBQ PORK RIBS **\$27**
Dirty Rice, Creamy Slaw
- DIRTY CHICKEN **\$24**
Legs & Thighs, Honey Gochujang Sauce, Blue Cheese, Pickles, Nori Flakes
- *ROASTED SALMON 🌿 **\$26**
Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots
- *PIMENTO CHEESE BURGER **\$18**
Sesame Bun, Slab Bacon Jam, House Pickles, French Fries
- HALIBUT WITH CRAWFISH ÉTOUFFÉE **\$32**
Delta Brown Rice, Lemon, Herbs
- DELTA RICE BOWL 🌿🌿 **\$21**
Smoked Tofu, Roasted Carrots, Charred Corn, Seasonal Veggies, Fried Egg
ADD *SALMON POKE **+\$5**

- CHICKEN & WAFFLES **\$23**
Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego
- *STEAK SALAD **\$26**
Sliced NY Strip, Garlic Smashed Potatoes, Mushroom Gravy, Arugula Salad
- BBQ BEYOND BURGER 🌿 **\$19**
Plant-Based Burger, Sesame Bun, Mushrooms, Swiss, Apple Cider BBQ, Crispy Shallots, Pickled Okra, Onion, French Fries
- SHRIMP'N'GRITS 🌿 **\$25**
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil
- CRISPY BLUE CATFISH 🌿 **\$22**
Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon
- 22 OZ. BONE-IN SMOKED BEEF SHORT RIB **\$34**
Black BBQ Sauce, House Pickles
- *14 OZ. RIBEYE STEAK 🌿 **\$42**
Swiss Chard, Smoked Squash, Shallot Confit, Fennel Butter

SIDES

- HAND-CUT FRENCH FRIES ✓🌿 **\$4**
- COLLARDS, KIMCHI & COUNTRY HAM 🌿 **\$6**
- MAC'N'CHEESE 🌿 **\$10**
- CHEESY GRITS 🌿🌿 **\$8**
- CITRUS & BLUE CHEESE SALAD 🌿🌿 **\$7**
- SUCCOTASH CURRY 🌿🌿 **\$7**
- BOURBON-PICKLED JALAPEÑOS ✓🌿 **\$4**
- DAILY SEASONAL SIDE **\$7**

SWEETS

- APPLE PIE MILKSHAKE 🌿 **\$10**
Apple Ice Cream, Burnt Caramel, Cinnamon Streusel, Vanilla Whipped Cream
- CHOCOLATE BOURBON PECAN PIE 🌿 **\$9**
Orange Whipped Cream, Flowers
- 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**

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