

# SUCCOTASH<sup>®</sup>

## SUPPER

### STARTERS

NASHVILLE-STYLE HOT FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	\$15
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	\$14
SMOKED CHICKEN WINGS Topped with White BBQ Sauce, Celery Slaw	\$11
PIMENTO CHEESE FUNDIDO Corn Relish, Caramelized Onion, Seed Crackers, Grilled Flatbread	\$13
WEISENBERGER MILLS SKILLET CORNBREAD Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	\$10
PEEL'N'EAT SHRIMP Sambal Cocktail, Green Goddess, Remoulade	(HALF DOZEN) \$12 (DOZEN) \$23
*LOCAL OYSTERS ON THE HALF SHELL Cheerwine Mignonette, Sambal Cocktail	(HALF DOZEN) \$15 (DOZEN) \$29
TODAY'S SEASONAL SOUP	\$9

### SALADS

FRIED GREEN TOMATOES Arugula, Radishes, Buttermilk Dressing, Goat Cheese	\$11
PEAR & BLUE CHEESE Bourbon-Poached Pears, Dried Cherries, Gem Lettuce, Crushed Walnuts, Bourbon Vinaigrette	\$14
FARMER'S MARKET Apple-Sorghum Vinaigrette	\$10

### SNACKS

DEILED EGGS	(EACH) \$1.50
HUSH PUPPIES, GREEN TOMATO JAM	\$6
CRISPY OKRA, REMOULADE	\$6

### TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9

\$39/ADULT | \$18/CHILD (12 AND UNDER)

DEILED EGGS / SKILLET CORNBREAD

SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD

CRISPY LOCAL BLUE CATFISH / FRIED CHICKEN & WAFFLES

BABY BACK RIBS

MAC'N'CHEESE / COLLARDS, KIMCHI & COUNTRY HAM

BUTTER PECAN COOKIES'N'CREAM / CHOCOLATE BOURBON PECAN PIE

*no substitutions please*

### MAINS

SERVED A LA CARTE

SHRIMP'N'GRITS Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$23	FRIED CHICKEN & WAFFLES Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	\$22
*ROASTED SALMON Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots	\$25	CAST-IRON TROUT FILETS Mushroom Dirty Rice, Creole Cream Sauce, Smoked Soy	\$23
SPICE RUB BBQ PORK RIBS Apple Cider Vinegar BBQ, Pickled Peppers, Fried Black Eyed Peas	\$24	BBQ BEYOND BURGER Plant-Based Burger, Sesame Bun, Mushrooms, Swiss, Apple Cider BBQ, Crispy Shallots, Pickled Okra, Onion, French Fries	\$17
*PIMENTO CHEESE BURGER Brioche Bun, Slab Bacon Jam, House Pickles, French Fries	\$17	DIRTY FRIED CHICKEN Legs & Thighs, Spicy Gochujang Honey, Blue Cheese, Pickles	\$22
CRISPY LOCAL BLUE CATFISH Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	\$21	22 OZ. BONE-IN SMOKED BEEF SHORT RIB Black BBQ Sauce, House Pickles	\$38
DELTA RICE BOWL Smoked Tofu, Roasted Carrots, Pickled Peppers, Seasonal Veggies	\$20	*ROSEDA FARM 20 OZ. DRY AGED BONE-IN RIBEYE Charred Vidalia Onion Butter, Delta Rice, Bulgogi Mushrooms	\$45
*ADD FRIED EGG + \$2			

### SIDES

HAND-CUT FRENCH FRIES	\$4	CITRUS & BLUE CHEESE SALAD	\$6
COLLARDS, KIMCHI & COUNTRY HAM	\$6	SUCCOTASH CURRY	\$7
MAC'N'CHEESE	\$9	CHEESY GRITS	\$7
BOURBON-PICKLED JALAPEÑOS	\$4	DAILY SEASONAL SIDE	\$7

### SWEETS

RED VELVET AFFOGATO Vanilla Ice Cream, Café Du Monde Chicory Coffee	\$6	BUTTER PECAN COOKIES Vanilla Whipped Cream	\$7
CHOCOLATE BOURBON PECAN PIE Orange Whipped Cream	\$9	HUMMINGBIRD CAKE	\$12

PLEASE NOTIFY US OF ANY ALLERGIES



STRAWES AVAILABLE UPON REQUEST

Vegan

Vegetarian



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