

SUCCOTASH® BRUNCH

SNACKS

DEVILED EGGS 🌿 Green Tomato-Kimchi OR Bacon Jam	(EACH) \$1.50
HUSH PUPPIES, GREEN TOMATO JAM 🌿	\$6
CRISPY GREEN BEANS, WASABI RANCH 🌿🌿	\$6
WEISENBERGER MILLS CORNBREAD CAKES 🌿	\$7

STARTERS

PECAN STICKY BUNS 🌿 Deliciousness	\$7
SMOKED CHICKEN WINGS 🌿 Spice Rub, Celery Slaw, White BBQ Sauce	\$11
FRIED GREEN TOMATO SALAD 🌿🌿 Arugula, Feta Cheese, Buttermilk Dressing	\$12
MARYLAND CRAB CAKE Bibb Lettuce, Carrot Chow Chow, Mint Vinaigrette, Remoulade	\$16
HEIRLOOM TOMATOES 🌿🌿 Grilled Peaches, Basil, Aged Manchego, Popcorn, Bourbon Vinaigrette	\$14

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)

GREEN TOMATO-KIMCHI DEVILED EGGS / FRIED GREEN TOMATOES
CHICKEN & WAFFLES / SHRIMP'N'GRITS
WATERMELON & FRIED PEANUTS OR
COLLARDS, KIMCHI & COUNTRY HAM
STICKY BUNS
no substitutions please

MAINS

CHICKEN & WAFFLES Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego	\$17
SHRIMP'N'GRITS 🌿 Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$21
BISCUITS & GRAVY Buttermilk Biscuits, Black Pepper-Sausage Gravy	\$14
FRENCH TOAST 🌿 Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup	\$14
DELTA RICE BOWL ✓ 🌿 Smoked Tofu, Roasted Carrots, Charred Corn, Seasonal Veggies ADD *SALMON POKE OR ROASTED CHICKEN BREAST +\$5	\$17
LOBSTER BENEDICT Old Bay Hollandaise, Parmesan-Herb Biscuit, Watercress, Warm Potato Salad	\$21
DIRTY CHICKEN COBB Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	\$18
HANGOVER SPECIAL Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuit	\$17
FRIED CHICKEN SANDWICH Sesame Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries	\$15
AVOCADO TOAST BLT Sally Lunn Bread, Bacon, Smashed Avocado, Tomato ADD *POACHED EGG +\$2	\$15
*PIMENTO CHEESE BURGER Sesame Bun, Slab Bacon Jam, House Pickles, French Fries	\$16
*STEAK'N'EGGS 14 Oz. Ribeye, Warm Potato Salad, Green Beans, Charred Vidalia Onion Butter	\$38
BBQ BEYOND BURGER 🌿 Plant-Based Burger, Sesame Bun, Mushrooms, Swiss, Apple Cider BBQ, Crispy Shallots, Pickled Okra, Onion, French Fries	\$17

SIDES

HAND-CUT FRENCH FRIES ✓ 🌿	\$4	WATERMELON & FRIED PEANUTS ✓ 🌿	\$7
COLLARDS, KIMCHI & COUNTRY HAM 🌿	\$6	BUTTERMILK BISCUITS 🌿	\$4
MAC'N'CHEESE 🌿	\$9	MAPLE-GLAZED SLAB BACON 🌿	\$6
CHEESY GRITS 🌿🌿	\$7	WARM POTATO SALAD 🌿🌿	\$5
BOURBON-PICKLED JALAPEÑOS ✓ 🌿	\$4	SUCCOTASH CURRY 🌿🌿	\$7

SWEETS

MALT MILKSHAKE 🌿 Malt Ice Cream, Coffee Fudge, Espresso Powder, Crushed Whoppers	\$10	CHOCOLATE GANACHE "WAFFLE" & BANANAS Blackberry Sauce, Old Bay Marshmallow Fluff, Ginger Snap Crumbs	\$10
CHOCOLATE BOURBON PECAN PIE 🌿 Orange Whipped Cream, Flowers	\$9	MINT JULEP ICE CREAM 🌿 Smoked Sugar, Bourbon Syrup, Tea Cookie	\$7

HUMMINGBIRD CAKE 🌿 \$12

BRUNCH COCKTAILS

GOCHUJANG BLOODY MARY Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish	\$10	BELLINI Blood Peach, Peach Bitters, Ginger, Egg White	\$9
SOUTHERN BLOODY Old Forrester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish	\$10	MIMOSA Fresh-Squeezed Orange, Regan's Orange Bitters	\$9
OLD SMOKEY House-Smoked Eagle Rare Bourbon, Coffee-Demerara Syrup, Regan's Orange Bitters	\$13	BELLE'S PUNCH Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	SINGLE \$11 PITCHER (serves 5) \$49

MOËT IMPERIAL ICE CHAMPAGNE, FRANCE (750ml) \$69

NON-ALCOHOLIC LIBATIONS

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

PLEASE NOTIFY US OF ANY ALLERGIES



STRAWS AVAILABLE UPON REQUEST



Gluten-Free 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