



SUCCOTASH®

WEDNESDAY



WINGSDAY

SERVED UNTIL 7PM
SUBJECT TO AVAILABILITY

\$1.50 ea. / *minimum 4 per style*

SMOKED CHICKEN WINGS

Spice Rub, Celery Slaw, White BBQ Sauce

DIRTY WINGS

Crumbled Blue Cheese, Pickled Chow Chow

MISO MUSTARD HONEY-GLAZED WINGS

Sesame Seeds, Korean Chile



 Vegan  Vegetarian  Gluten-Free

PLEASE NOTIFY US OF ANY ALLERGIES

**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.

A **KNEAD** RESTAURANT
BY THE CUMBERLAND CLUB

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   / SUCCOTASHRESTAURANT

SUMMER 2020



SUCCOTASH®

HAPPY HOUR

MONDAY - FRIDAY / 4-7PM

SUBJECT TO AVAILABILITY

WINE

CHARDONNAY, DOMAINE DE BERNIER
2015, LOIRE VALLEY, FRANCE \$5

MOSCATO, CENTORRI
2016, PIEMONTE, ITALY \$5

MERLOT, H3 HORSE HEAVEN HILLS
2015, COLUMBIA VALLEY, WA \$6

DRAFT BEER

SUCCOTASH ALE \$5
Irish Red Ale/Vint Hill, VA/5.4%

BLUE MOON \$4
Belgian White/Golden, CO/5.4%

LOT #3 \$5
IPA/Salisbury, MD/6.8%

COORS LIGHT \$4
Light Lager/Golden, CO/4.2%

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FROM THE KITCHEN

SMOKED CHICKEN WINGS	\$1.50 ea.
Topped with White BBQ Sauce, Celery Slaw	
*LOCAL OYSTERS ON THE HALF SHELL 	\$1.50 ea.
Cheerwine Mignonette, Sambal Cocktail	
PEEL'N'EAT SHRIMP 	(HALF DOZEN) \$9
Sambal Cocktail, Green Goddess, Remoulade	(DOZEN) \$17
DEVEILED EGGS  	\$1.50 ea.
Green Tomato-Kimchi OR Bacon Jam	
PIMENTO CHEESE FUNDIDO 	\$8
Corn Relish, Caramelized Onion, Seed Crackers, Grilled Flatbread	
PULLED PORK SLIDERS	(TWO) \$6
Brioche Bun, Apple Cider Vinegar BBQ	
WEISENBURGER MILLS SKILLET CORNBREAD 	\$6
Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	

COCKTAILS

WAAAAAY SOUTH	\$6
El Jimador Silver Tequila, Watermelon, Lime, Peppercorn Syrup	
HEY PEACHES	\$6
Frozen Jim Beam Bourbon, Peach, Iced Tea, Lemonade	
BELLE'S PUNCH	\$6
Mango-infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	
PITCHER (serves 5)	\$25

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