

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	

SALADS

FRIED GREEN TOMATOES 🌿🌿	\$12
Arugula, Feta Cheese, Buttermilk Dressing	
MARYLAND CRAB CAKE	\$17
Bibb Lettuce, Carrot Chow Chow, Remoulade, Mint Vinaigrette	
HEIRLOOM TOMATOES 🌿🌿	\$14
Grilled Peaches, Basil, Aged Manchego, Popcorn, Bourbon Vinaigrette	

SNACKS

DEVILED EGGS 🌿	(EACH) \$1.50
Green Tomato-Kimchi OR Bacon Jam	
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}

GREEN TOMATO-KIMCHI DEVILED EGGS / SMOKED CHICKEN WINGS
FRIED GREEN TOMATO SALAD / CORNBREAD CAKES
CHICKEN & WAFFLES / BEEF SHORT RIBS / BLACKENED 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	CHICKEN & WAFFLES	\$23
Dirty Rice, Creamy Slaw		Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego	
DIRTY CHICKEN	\$24	*STEAK SALAD 🌿	\$26
Legs & Thighs, Honey Gochujang Sauce, Blue Cheese, Pickles, Nori Flakes		Sliced NY Strip, Smashed Red Bliss Potatoes, Roasted Carrots & Green Beans, Red Onion Aioli	
*ROASTED SALMON 🌿	\$26	SHRIMP'N'GRITS 🌿	\$25
Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots		Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	
*PIMENTO CHEESE BURGER	\$18	CRISPY BLUE CATFISH 🌿	\$22
Sesame Bun, Slab Bacon Jam, House Pickles, French Fries		Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	
HALIBUT WITH CRAWFISH ÉTOUFFÉE	\$32	BBQ BEYOND BURGER 🌿	\$19
Delta Brown Rice, Lemon, Herbs		Plant-Based Burger, Sesame Bun, Mushrooms, Swiss, Apple Cider BBQ, Crispy Shallots, Pickled Okra, Onion, French Fries	
DELTA RICE BOWL 🌿🌿	\$21	22 OZ. BONE-IN SMOKED BEEF SHORT RIB 🌿	\$34
Smoked Tofu, Roasted Carrots, Charred Corn, Seasonal Veggies, Fried Egg		Black BBQ Sauce, House Pickles	
ADD *SALMON POKE +\$5		*14 OZ. RIBEYE STEAK 🌿	\$42
		Heirloom Tomato & Corn Salad, Shallot Confit, Charred Vidalia Onion Butter	

SIDES

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

SWEETS

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

HUMMINGBIRD CAKE 🌿 \$12

PLEASE NOTIFY US OF ANY ALLERGIES



STRAWS AVAILABLE UPON REQUEST

✓ Vegan

🌿 Vegetarian



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