

SUCCOTASH[®]

LUNCH

STARTERS

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

SALADS

FRIED GREEN TOMATOES Arugula, Radishes, Buttermilk Dressing, Goat Cheese	\$11
BURRATA Baby Kale, Butternut Squash, Radish, Pickled Raisins, Warm Bacon Vinaigrette	\$14
FARMER'S MARKET Apple-Sorghum Vinaigrette	\$10

TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9
\$24/ADULT | \$12/CHILD (12 AND UNDER)

SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD
CRISPY LOCAL BLUE CATFISH / FRIED CHICKEN & WAFFLES
MAC'N'CHEESE OR COLLARDS, KIMCHI & COUNTRY HAM
BUTTER PECAN COOKIES'N'CREAM
no substitutions please

SNACKS

DEVILED EGGS Green Tomato-Kimchi OR Bacon Jam	(EACH)	\$1.50
HUSH PUPPIES Green Tomato Jam		\$6
CRISPY OKRA Remoulade		\$6

MAINS

SERVED A LA CARTE

FRIED CHICKEN & WAFFLES Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	\$16
PULLED PORK SANDWICH Brioche Bun, Collards, House Pickles, French Fries	\$15
DELTA RICE BOWL Smoked Tofu, Roasted Carrots, Kale, Crispy Eggplant, Veggie Kimchi *ADD SALMON POKE + \$3	\$17
AVOCADO TOAST BLT Sally Lunn Bread, Bacon, Smashed Avocado, Tomato *ADD FRIED EGG + \$2	\$15
DIRTY CHICKEN COBB Slab Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	\$17
CRISPY CATFISH SANDWICH Brioche Bun, Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	\$14
SHRIMP'N'GRITS Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$22
*PIMENTO CHEESE BURGER Brioche Bun, Slab Bacon Jam, House Pickles, French Fries	\$16
CRISPY CHICKEN SANDWICH Brioche Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries	\$15
*ROASTED SALMON Strawberry-Tamarind Glaze, Farmer's Market Salad, Crispy Shallots	\$23
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	SUCCOTASH CURRY	\$6
COLLARDS, KIMCHI & COUNTRY HAM	\$6	CITRUS, DATE & BLUE CHEESE SALAD	\$7
MAC'N'CHEESE	\$8	CHEESY GRITS	\$7
BOURBON-PICKLED JALAPEÑOS	\$4	DAILY SEASONAL SIDE	\$6

SWEETS

VANILLA POT DE CRÈME Chocolate Ganache, Salted Caramel, Bourbon Cranberries	\$8	BUTTER PECAN COOKIES Vanilla Whipped Cream	\$7
CHOCOLATE BOURBON PECAN PIE Orange Whipped Cream	\$9	HUMMINGBIRD CAKE	\$12

NON-ALCOHOLIC LIBATIONS

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

VIRGIN BELLE'S PUNCH \$5
Blood Peach, Ginger, Pineapple, Mint, Bubbles

PLEASE NOTIFY US OF ANY ALLERGIES



STRAWS 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.

SERVICE @ SUCCOTASH

PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY
PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE

FALL 2020

A KNEAD RESTAURANT

CULINARY DIRECTOR: EDWARD LEE
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