



# SUCCOTASH<sup>®</sup>

## HAPPY HOUR

MON-FRI 4-7 PM | SUBJECT TO AVAILABILITY  
FROM THE KITCHEN

### DEVILED EGGS

Green Tomato-Kimchi OR Bacon Jam

\$1.50 ea.

### PEEL'N'EAT SHRIMP

Sambal Cocktail, Green Goddess, Remoulade

(HALF DOZEN) \$9  
(DOZEN) \$17

### SMOKED CHICKEN WINGS

Topped with White BBQ Sauce, Celery Slaw

\$1.50 ea.

### PIMENTO CHEESE FUNDIDO

Corn Relish, Caramelized Onion, Seed Crackers, Flatbread

\$8

### \*LOCAL OYSTERS ON THE HALF SHELL

Cheerwine Mignonette, Sambal Cocktail

\$1.50 ea.

### WEISENBURGER MILLS SKILLET CORNBREAD

Traditional Unsweetened Cornbread, Sorghum Butter, Scallions

\$6

### PULLED PORK PLATTER \$8

Sally Lunn Bread, House Pickles

## 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

## COCKTAILS

### WAAAAAY SOUTH

El Jimador Silver Tequila, Watermelon, Lime,  
Peppercorn Syrup

\$6

### HEY PEACHES

Frozen Jim Beam Bourbon, Peach, Iced Tea, Lemonade

\$6

### BELLE'S PUNCH

Mango-infused Vodka, Jim Beam Bourbon,  
Ginger, Peach, Mint, Bubbles

\$6

PITCHER (serves 5) \$25

## BEER

### SUCCOTASH ALE

Irish Red Ale/Vint Hill, VA/5.4%

\$5

### LOT #3

IPA/Salisbury, MD/6.8%

\$5

### BLUE MOON

Belgian White/Golden, CO/5.4%

\$4

### COORS LIGHT

Light Lager/Golden, CO/4.2%

\$4

## WING WEDNESDAY

SERVED UNTIL 7PM

\$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



STRAW'S 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

A **KNEAD** RESTAURANT  
HOSPITALITY • DESIGN

FALL 2020

CULINARY DIRECTOR: EDWARD LEE  
FOLLOW US   / SUCCOTASHRESTAURANT