

SUCCOTASH[®] BRUNCH

SATURDAY & SUNDAY | 10AM-3PM

SNACKS

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

STARTERS

PECAN STICKY BUNS		\$10
Deliciousness		
SMOKED CHICKEN WINGS		\$11
Topped with White BBQ Sauce, Celery Slaw		
WEISENBERGER MILLS SKILLET CORNBREAD		\$9
Traditional Unsweetened Cornbread, Sorghum Butter, Scallion		
BURRATA SALAD		\$14
Baby Kale, Butternut Squash, Radish, Pickled Raisins, Warm Bacon Vinaigrette		
FRIED GREEN TOMATO SALAD		\$11
Arugula, Radishes, Buttermilk Dressing, Goat Cheese		
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ		\$13
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess		
TODAY'S SEASONAL SOUP		\$9
PEEL'N'EAT SHRIMP	(HALF DOZEN)	\$12
Sambal Cocktail, Green Goddess, Remoulade		
	(DOZEN)	\$23
*LOCAL OYSTERS ON THE HALF SHELL	(HALF DOZEN)	\$15
Cheerwine Mignonette, Sambal Cocktail		
	(DOZEN)	\$29

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)

GREEN TOMATO-KIMCHI DEVILED EGGS / FRIED GREEN TOMATO SALAD
BISCUITS & GRAVY / FRIED CHICKEN & WAFFLES
WARM POTATO SALAD OR COLLARDS, KIMCHI & COUNTRY HAM
PECAN STICKY BUNS
no substitutions please

MAINS

SERVED A LA CARTE

HANGOVER SPECIAL	\$17
Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuit	
LOBSTER BENEDICT	\$20
Old Bay Hollandaise, Parmesan-Herb Biscuits, Watercress, Warm Potato Salad	
BISCUITS & GRAVY	\$14
Buttermilk Biscuits, Black Pepper-Sausage Gravy	
FRENCH TOAST	\$14
Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup	
DELTA RICE BOWL	\$17
Smoked Tofu, Roasted Carrots, Kale, Crispy Eggplant, Veggie Kimchi	
*ADD SALMON POKE + \$3	
SHRIMP'N'GRITS	\$22
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	
DIRTY CHICKEN COBB	\$17
Slab Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	
FRIED CHICKEN & WAFFLES	\$16
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
PULLED PORK SANDWICH	\$15
Brioche Bun, Collards, House Pickles, French Fries	
*PIMENTO CHEESE BURGER	\$16
Brioche Bun, Slab Bacon Jam, House Pickles, French Fries	
AVOCADO TOAST BLT	\$15
Sally Lunn Bread, Bacon, Smashed Avocado, Tomato	
*ADD POACHED EGG + \$2	
BBQ BEYOND BURGER	\$17
Plant-Based Burger, Sesame Bun, Mushrooms, Swiss, Apple Cider BBQ, Crispy Shallots, Pickled Okra, Onion, French Fries	
*STEAK'N'EGGS	\$45
Roseda Farms 20 oz. Bone-In Ribeye, Charred Vidalia Onion Butter, Warm Potato Salad	

SIDES

MAPLE-GLAZED SLAB BACON	\$6	CITRUS, DATE & BLUE CHEESE SALAD	\$7
WARM POTATO SALAD	\$4	COLLARDS, KIMCHI & COUNTRY HAM	\$6
CHEESY GRITS	\$7	MAC'N'CHEESE	\$8
BUTTERMILK BISCUITS	\$4	BOURBON-PICKLED JALAPEÑOS	\$4
HAND-CUT FRENCH FRIES	\$4	SUCCOTASH CURRY	\$6

SWEETS

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

BRUNCH COCKTAILS

GOCHUJANG BLOODY MARY	\$10	BELLINI	\$9
Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish			
SOUTHERN BLOODY	\$10	MIMOSA	\$9
Old Forrester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish			
OLD SMOKEY	\$12	BELLE'S PUNCH	SINGLE \$11 PITCHER (serves 5) \$49
House-Smoked Bulleit Bourbon, Coffee-Demerara Syrup, Regan's Orange Bitter			
Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles			

NON-ALCOHOLIC LIBATIONS

CHEERWINE CHERRY SODA	\$4	NE-HI GRAPE SODA	\$4
DR. ENUF LEMON LIME SODA	\$4	BOYLAN'S CREAM SODA	\$4
FRESH SQUEEZED LEMONADE	\$4	ABITA ROOT BEER	\$4
SPICED APPLE CIDER	\$5	VIRGIN BELLE'S PUNCH	\$5
Warm Apple Cider, Cinnamon, Cardamom, Demerara			
Blood Peach, Ginger, Pineapple, Mint, Bubbles			

PLEASE NOTIFY US OF ANY ALLERGIES



STRAWS AVAILABLE
UPON REQUEST



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

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE
PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE

FALL 2020

A **KNEAD** RESTAURANT

CULINARY DIRECTOR: EDWARD LEE
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