

# SUCCOTASH<sup>®</sup>

## 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 🌿 (HALF DOZEN) Sambal Cocktail, Green Goddess, Remoulade (DOZEN)	\$12 \$23
*LOCAL OYSTERS ON THE HALF SHELL 🌿 (HALF DOZEN) Cheerwine Mignonette, Sambal Cocktail (DOZEN)	\$15 \$29
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 V 🌿 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 🌿 (EACH) Green Tomato-Kimchi OR Bacon Jam	\$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 V 🌿 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 V 🌿	\$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 V 🌿	\$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	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 Warm Apple Cider, Cinnamon, Cardamom, Demerara	\$5	VIRGIN BELLE'S PUNCH Blood Peach, Ginger, Pineapple, Mint, Bubbles	\$5

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 KNEAD RESTAURANT

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

FALL 2020

CULINARY DIRECTOR: EDWARD LEE  
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