

SUCCOTASH[®]

SUPPER

STARTERS

NASHVILLE-STYLE HOT FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	\$15
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	\$14
SMOKED CHICKEN WINGS 🌿 Topped with White BBQ Sauce, Celery Slaw	\$11
PIMENTO CHEESE FUNDIDO 🌿 Corn Relish, Caramelized Onion, Seed Crackers, Grilled Flatbread	\$13
WEISENBERGER MILLS SKILLET CORNBREAD 🌿 Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	\$10
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	
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

SNACKS

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

TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9

\$41/ADULT | \$19/CHILD (12 AND UNDER)

GREEN TOMATO-KIMCHI DEVEILED EGGS / SKILLET CORNBREAD

SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD

CRISPY LOCAL BLUE CATFISH / FRIED CHICKEN & WAFFLES

SPICE-RUBBED BBQ PORK RIBS

MAC'N'CHEESE / COLLARDS, KIMCHI & COUNTRY HAM

BUTTER PECAN COOKIES'N'CREAM / CHOCOLATE BOURBON PECAN PIE

no substitutions please

MAINS

SERVED A LA CARTE

SHRIMP'N'GRITS 🌿 \$23 Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	FRIED CHICKEN & WAFFLES \$22 Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego
*ROASTED SALMON 🌿 \$25 Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots	CAST-IRON TROUT FILETS 🌿 \$23 Mushroom Dirty Rice, Creole Cream Sauce, Smoked Soy
SPICE-RUBBED BBQ PORK RIBS \$24 Apple Cider Vinegar BBQ, Pickled Peppers, Fried Black Eyed Peas	BBQ BEYOND BURGER 🌿 \$17 Plant-Based Burger, Brioche Bun, Mushrooms, Swiss, Apple Cider BBQ, Crispy Shallots, Pickled Okra, Onion, French Fries
*PIMENTO CHEESE BURGER \$17 Brioche Bun, Slab Bacon Jam, House Pickles, French Fries	DIRTY FRIED CHICKEN \$22 Legs & Thighs, Spicy Gochujang Honey, Blue Cheese, Pickles
CRISPY LOCAL BLUE CATFISH 🌿 \$21 Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	22 OZ. BONE-IN SMOKED BEEF SHORT RIB \$38 Black BBQ Sauce, House Pickles
DELTA RICE BOWL ✓ 🌿 \$20 Smoked Tofu, Roasted Carrots, Kale, Crispy Eggplant, Veggie Kimchi *ADD FRIED EGG + \$2 🌿	*ROSEDA FARM 20 OZ. DRY AGED BONE-IN RIBEYE 🌿 \$45 Bulgogi Mushrooms, Green Beans, Shallot Confit, Charred Vidalia Onion Butter

SIDES

HAND-CUT FRENCH FRIES ✓ 🌿 \$4	CITRUS, DATE & BLUE CHEESE SALAD 🌿🌿 \$7
COLLARDS, KIMCHI & COUNTRY HAM 🌿 \$6	SUCCOTASH CURRY 🌿🌿 \$7
MAC'N'CHEESE 🌿 \$9	CHEESY GRITS 🌿🌿 \$7
BOURBON-PICKLED JALAPEÑOS ✓ 🌿 \$4	DAILY SEASONAL SIDE \$7

SWEETS

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

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

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE PARTIES SEATED AFTER 4PM WILL BE CHARGED A 20% GRATUITY PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US / SUCCOTASHRESTAURANT

A KNEAD RESTAURANT
HOSPITALITY + DESIGN

FALL 2020