

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 Sambal Cocktail, Green Goddess, Remoulade	(HALF DOZEN) \$12 (DOZEN) \$23
*LOCAL OYSTERS ON THE HALF SHELL Cheerwine Mignonette, Sambal Cocktail	(HALF DOZEN) \$15 (DOZEN) \$29
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

DEVILED EGGS Green Tomato-Kimchi OR Bacon Jam	(EACH)	\$1.50
HUSH PUPPIES Green Tomato Jam		\$6
FRIED PICKLES Lemon-Sriracha Aioli		\$6
JALAPEÑO POPPERS Bacon, Pimento Cheese, Dill Ranch		\$7
PUPPIES, PICKLES & POPPERS		\$15

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

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	SEASONAL SIDE	\$7

SWEETS

SEASONAL FRUIT COBBLER Pecan Streusel	\$9	BUTTER PECAN COOKIES Vanilla Whipped Cream	\$7
CHOCOLATE BOURBON PECAN PIE Orange Whipped Cream	\$9	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

WINTER 20/21

A KNEAD RESTAURANT

CULINARY DIRECTOR: EDWARD LEE
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