



SUCCOTASH[®]

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
LOIRE VALLEY, FRANCE

\$5

MOSCATO, CENTORRI
PIEMONTE, ITALY

\$5

MERLOT, H3 HORSE HEAVEN HILLS
COLUMBIA VALLEY, WA

\$6

COCKTAILS

WAAAAAY SOUTH

El Jimador Silver Tequila, Watermelon,
Peppercorn Syrup, Lime

\$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

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.

PLEASE, NO MORE THAN FOUR CREDIT CARDS PER TABLE

A **KNEAD** RESTAURANT
HOSPITALITY • DESIGN

SPRING 2021

CULINARY DIRECTOR: EDWARD LEE
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