

SUCCOTASH[®]

LUNCH

STARTERS

COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$13
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	
PIMENTO CHEESE FUNDIDO	\$12
Corn Relish, Caramelized Onion, Seed Crackers, Grilled Flatbread	
SMOKED CHICKEN WINGS	\$11
Topped with White BBQ Sauce, Celery Slaw	
WEISENBERGER MILLS SKILLET CORNBREAD	\$9
Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	
PEEL'N'EAT SHRIMP	\$12
Sambal Cocktail, Green Goddess, Remoulade	(HALF DOZEN) \$23 (DOZEN)
*LOCAL OYSTERS ON THE HALF SHELL	\$15
Cheerwine Mignonette, Sambal Cocktail	(HALF DOZEN) \$29 (DOZEN)
SEASONAL SOUP	\$9

SALADS

FRIED GREEN TOMATOES	\$11
Arugula, Radishes, Buttermilk Dressing, Goat Cheese	
BURRATA	\$14
Arugula, English Peas, Bacon, Pickled Raisins, Bourbon Vinaigrette	
FARMER'S MARKET	\$10
Apple-Sorghum Vinaigrette	

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

DEVEILED EGGS	(EACH)	\$1.50
Green Tomato-Kimchi OR Bacon Jam		
HUSH PUPPIES		\$6
Green Tomato Jam		
FRIED PICKLES		\$6
Lemon-Sriracha Aioli		
JALAPEÑO POPPERS		\$7
Bacon Jam, Swiss Cheese, Buttermilk Dressing		
PUPPIES, PICKLES & POPPERS		\$15

MAINS

SERVED A LA CARTE

FRIED CHICKEN & WAFFLES	\$16
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
PULLED PORK SANDWICH	\$15
Potato Bun, Collards, House Pickles, French Fries	
DELTA RICE BOWL	\$17
Smoked Tofu, Roasted Carrot, Chard, Crispy Eggplant, Veggie Kimchi *ADD SALMON POKE + \$3	
AVOCADO TOAST BLT	\$15
Sally Lunn Bread, Bacon, Smashed Avocado, Tomato *ADD FRIED EGG + \$2	
DIRTY CHICKEN COBB	\$17
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	
CRISPY CATFISH SANDWICH	\$14
Potato Bun, Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	
SHRIMP'N'GRITS	\$22
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	
*PIMENTO CHEESE BURGER	\$16
Potato Bun, Bacon Jam, House Pickles, French Fries	
CRISPY CHICKEN SANDWICH	\$15
Potato Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries	
*ROASTED SALMON	\$23
Strawberry-Tamarind Glaze, Farmer's Market Salad, Crispy Shallots	
BBQ BEYOND BURGER	\$17
Plant-Based Burger, Potato Bun, Mushrooms, Swiss, Apple Cider BBQ, Crispy Shallots, Pickled Okra, Onion, French Fries	

SIDES

HAND-CUT FRENCH FRIES	\$4	SUCCOTASH CURRY	\$6
COLLARDS, KIMCHI & COUNTRY HAM	\$6	WATERMELON & FRIED PEANUTS	\$7
MAC'N'CHEESE	\$8	CHEESY GRITS	\$7
BOURBON-PICKLED JALAPEÑOS	\$4	SEASONAL SIDE	\$6

SWEETS

SEASONAL FRUIT COBBLER	\$9	BUTTER PECAN COOKIES	\$7
Brown Sugar & Oat Streusel, Vanilla Ice Cream		Vanilla Whipped Cream	
CHOCOLATE BOURBON PECAN PIE	\$9	NANA'S BANANA PUDDING	\$8
Orange Whipped Cream		House Made Vanilla Wafers, Bourbon Caramel	
HUMMINGBIRD CAKE		\$12	

NON-ALCOHOLIC LIBATIONS

CHEERWINE CHERRY SODA	\$4	BOYLAN'S CREAM SODA	\$4
DR. ENUF LEMON LIME SODA	\$4	ABITA ROOT BEER	\$4
FRESH SQUEEZED LEMONADE	\$4	VIRGIN BELLE'S PUNCH	\$5
SPRECHER GRAPE SODA	\$4	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 KNEAD RESTAURANT

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

SPRING 2021

CULINARY DIRECTOR: EDWARD LEE
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