

# SUCCOTASH<sup>®</sup> BRUNCH

SATURDAY & SUNDAY | 10AM-3PM

## SNACKS

|  |        |        |
|--|--------|--------|
| DEVILED 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   |

## STARTERS

|  |              |      |
|--|--------------|------|
| PECAN STICKY BUNS                     |              | \$10 |
| Deliciousness  |              |      |
| SMOKED CHICKEN WINGS                  |              | \$11 |
| Topped with White BBQ Sauce, Celery Slaw   |              |      |
| WEISENBERGER MILLS SKILLET CORNBREAD  |              | \$9  |
| Traditional Unsweetened Cornbread, Sorghum Butter, Scallion  |              |      |
| BURRATA SALAD                         |              | \$14 |
| Arugula, English Peas, Bacon, Pickled Raisins, Bourbon Vinaigrette   |              |      |
| FRIED GREEN TOMATO SALAD            |              | \$11 |
| Arugula, Radishes, Buttermilk Dressing, Goat Cheese  |              |      |
| COUNTRY HAM & PIMENTO CHEESE CRUDITÉ   |              | \$13 |
| Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess   |              |      |
| SEASONAL SOUP  |              | \$9  |
| PEEL'N'EAT SHRIMP                   | (HALF DOZEN) | \$12 |
| Sambal Cocktail, Green Goddess, Remoulade  |              |      |
| *LOCAL OYSTERS ON THE HALF SHELL    | (HALF DOZEN) | \$15 |
| Cheerwine Mignonette, Sambal Cocktail  |              |      |
|  | (DOZEN)      | \$23 |
|  | (DOZEN)      | \$29 |

## 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)











GREEN TOMATO-KIMCHI DEVILED EGGS / FRIED GREEN TOMATO SALAD  
BISCUITS & GRAVY / FRIED CHICKEN & WAFFLES  
WARM POTATO SALAD OR COLLARDS, KIMCHI & COUNTRY HAM  
PECAN STICKY BUNS  
*no substitutions please*

## MAINS

SERVED A LA CARTE

|   |  |      |
|---|--|------|
| HANGOVER SPECIAL  |  | \$17 |
| Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuit   |  |      |
| LOBSTER BENEDICT  |  | \$20 |
| Old Bay Hollandaise, Buttermilk Biscuit, Arugula, Warm Potato Salad   |  |      |
| BISCUITS & GRAVY  |  | \$14 |
| Buttermilk Biscuits, Black Pepper-Sausage Gravy   |  |      |
| FRENCH TOAST                       |  | \$14 |
| Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup  |  |      |
| DELTA RICE BOWL                    |  | \$17 |
| Smoked Tofu, Roasted Carrots, Chard, Crispy Eggplant, Veggie Kimchi   |  |      |
| *ADD SALMON POKE + \$3  |  |      |
| SHRIMP'N'GRITS                     |  | \$22 |
| Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil   |  |      |
| DIRTY CHICKEN COBB  |  | \$17 |
| Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing   |  |      |
| FRIED CHICKEN & WAFFLES   |  | \$16 |
| Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego   |  |      |
| PULLED PORK SANDWICH  |  | \$15 |
| Potato Bun, Collards, House Pickles, French Fries   |  |      |
| *PIMENTO CHEESE BURGER  |  | \$16 |
| Potato Bun, Bacon Jam, House Pickles, French Fries  |  |      |
| AVOCADO TOAST BLT   |  | \$15 |
| Sally Lunn Bread, Bacon, Smashed Avocado, Tomato  |  |      |
| *ADD POACHED EGG + \$2  |  |      |
| BBQ BEYOND BURGER                |  | \$17 |
| Plant-Based Burger, Potato Bun, Mushrooms, Swiss, Apple Cider BBQ, Crispy Shallots, Pickled Okra, Onion, French Fries |  |      |
| *STEAK'N'EGGS                    |  | \$45 |
| Roseda Farms 20 oz. Bone-In Ribeye, Charred Vidalia Onion Butter, Warm Potato Salad                                   |  |      |

## SIDES

|   |     |  |     |
|---|-----|--|-----|
| MAPLE-GLAZED SLAB BACON  | \$6 | WATERMELON & FRIED PEANUTS      | \$7 |
| WARM POTATO SALAD        | \$4 | COLLARDS, KIMCHI & COUNTRY HAM  | \$6 |
| CHEESY GRITS             | \$7 | MAC'N'CHEESE                    | \$8 |
| BUTTERMILK BISCUITS      | \$4 | BOURBON-PICKLED JALAPEÑOS       | \$4 |
| HAND-CUT FRENCH FRIES    | \$4 | SUCCOTASH CURRY                 | \$6 |

## SWEETS

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

## BRUNCH COCKTAILS

|  |      |               |                                     |
|--|------|---------------|-------------------------------------|
| GOCHUJANG BLOODY MARY  | \$10 | BELLINI       | \$9                                 |
| Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish            |      |               |                                     |
| SOUTHERN BLOODY  | \$10 | MIMOSA        | \$9                                 |
| Old Forrester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish   |      |               |                                     |
| OLD SMOKEY   | \$12 | BELLE'S PUNCH | SINGLE \$11 PITCHER (serves 5) \$49 |
| House-Smoked Bulleit Bourbon, Coffee-Demerara Syrup, Regan's Orange Bitter |      |               |                                     |
| Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles        |      |               |                                     |

## 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  
HOSPITALITY + DESIGN

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE.  
PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY.  
PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE.

SPRING 2021

CULINARY DIRECTOR: EDWARD LEE  
FOLLOW US   / SUCCOTASHRESTAURANT