



SUCCOTASH[®]

HAPPY HOUR

MON-FRI 4-7 PM | SUBJECT TO AVAILABILITY

FROM THE KITCHEN

DEVILED EGGS 	\$1.50 ea.	PEEL'N'EAT SHRIMP 	(HALF DOZEN) \$9 (DOZEN) \$17
Green Tomato-Kimchi OR Bacon Jam		Sambal Cocktail, Green Goddess, Remoulade	
SMOKED CHICKEN WINGS	\$1.50 ea.	PIMENTO CHEESE FUNDIDO 	\$8
Topped with White BBQ Sauce, Celery Slaw		Corn Relish, Caramelized Onion, Seed Crackers, Flatbread	
*LOCAL OYSTERS ON THE HALF SHELL 	\$1.50 ea.	WEISENBURGER MILLS SKILLET CORNBREAD 	\$6
Cheerwine Mignonette, Sambal Cocktail		Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	
		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	\$6
El Jimador Silver Tequila, Watermelon, Peppercorn Syrup, Lime	
HEY PEACHES	\$6
Frozen Jim Beam Bourbon, Peach, Iced Tea, Lemonade	
BELLE'S PUNCH	\$6
Mango-infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	
PITCHER (serves 5)	\$25

BEER

SUCCOTASH ALE	\$5	LOT #3	\$5
Irish Red Ale/Vint Hill, VA/5.4%		IPA/Salisbury, MD/6.8%	
BLUE MOON	\$4	COORS LIGHT	\$4
Belgian White/Golden, CO/5.4%		Light Lager/Golden, CO/4.2%	

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

SUMMER 2021

CULINARY DIRECTOR: EDWARD LEE
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