



# SUCCOTASH

## PRIME

### WEDNESDAY



## WINGSDAY

SERVED UNTIL 8PM

(SUBJECT TO AVAILABILITY)

\$1.50 ea. / *minimum 4 per style*

### SMOKED CHICKEN WINGS

Spice Rub, Celery Slaw, Alabama 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



Vegan



Vegetarian



Gluten-Free

**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

CULINARY DIRECTOR: EDWARD LEE  
FOLLOW US   / SUCCOTASHRESTAURANT

# SUCCOTASH PRIME

## HAPPY HOUR

SERVED DAILY 4-8PM  
(SUBJECT TO AVAILABILITY)

### WINE

#### SPARKLING

LA LUCA, PROSECCO  
VENETO, IT

\$9

MONT GRAVET, CINSAULT  
LANGUEDOC, FR

\$7

#### WHITE

CIELO, PINOT GRIGIO  
VENETO, IT

\$7

#### ROSÉ

#### RED

VIÑA TEMPRANA, GARNACHA  
CAMPO DE BORJA, SP

\$7

### BEER

#### DRAFT

RIGHT PROPER BREWING  
Lager/Washington, DC/4.7%

\$5

3 STARS GHOST WHITE  
Belgian IPA/Washington, DC/ 5.9%

\$6

PORT CITY OPTIMAL WIT  
Wheat Ale/ Alexandria, VA/4.9%

\$6

SUCCOTASH ALE  
Red Ale/Salisbury, MD/5.9%

\$5

#### BOTTLE

DC BRAU THE CORRUPTION  
India Pale Ale/Washington, DC/6.5%

\$6

DOGFISH SEAQUENCH ALE  
Lime Session Sour/Milton, DE/4.9%

\$6

CORONA EXTRA  
German Lager/Mexico/4.7%

\$4

MILLER LITE  
Light Lager/Milwaukee, WI/4.2%

\$4

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## HAPPY HOUR

SERVED DAILY 4-8PM | (SUBJECT TO AVAILABILITY)

### FROM THE KITCHEN

DEVILED EGGS 	(EACH) \$1.50 ea.
Pickled Green Tomato OR Bacon Jam	
SMOKED CHICKEN WINGS 	\$1.50 ea.
Spice Rub, Celery Slaw, Alabama White BBQ Sauce (min. 4 per order)	
WEISENBERGER MILLS CORNBREAD CAKES 	\$5
Cornbread Crisps, Sorghum Butter, Seasonal Jam	
CRISPY GREEN BEANS  	\$5
Wasabi Ranch	
CHICKEN & WAFFLES (HALF)	\$12
Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego	
HOT FRIED OYSTERS	\$13
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$14
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	
*PIMENTO CHEESE BURGER	\$16
Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	

### COCKTAILS

MILK PUNCH	\$8
Old Forester Bourbon, Aged Rum, Clarified Milk, Pineapple, Lemon, Creole Bitters	
SOUTHERN SANGRIA	\$7
Redemption Bourbon, Orange Liqueur, Red Wine, Watermelon	
	Pitcher (serves 5) \$35
BELLE'S PUNCH	\$8
Mango-infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	
	Pitcher (serves 5) \$39

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**KNEAD** RESTAURANT  
BY THE FISH

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FALL 2021