


SUCCOTASH PRIME

STARTERS

SHRIMP COCKTAIL 	\$17
Gochujang Cocktail Sauce, Avocado Salsa	
MARYLAND CRAB CAKE	\$21
Curried Remoulade, Carrot Salad, Carrot Vinaigrette	
SMOKED CHICKEN WINGS 	\$13
Spice Rub, Celery Slaw, Alabama White BBQ Sauce	
HOT FRIED OYSTERS	\$16
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
BIBB SALAD 	\$15
Bacon, Goat Cheese, Tomatoes, Dates, Bacon Vinaigrette	
FRIED GREEN TOMATO SALAD 	\$14
Arugula, Feta Cheese, Buttermilk Dressing	
CAESAR SALAD	\$14
Anchovy Dressing, Cornbread Croutons, Fresh Corn, Parmesan	



FRIED CHICKEN

CHICKEN & WAFFLES
 Legs & Thighs, Bourbon Maple Syrup,
 Pickled Okra, Aged Manchego
 STARTER \$14 | MAIN \$26

DIRTY CHICKEN
 Legs & Thighs, Honey Gochujang Sauce,
 Blue Cheese, Pickles, Nori Flakes
 STARTER \$16 | MAIN \$30

MAINS

*PIMENTO CHEESE BURGER	\$19
Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	
SHRIMP'N'GRITS 	\$27
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	
CRISPY LOCAL BLUE CATFISH 	\$24
Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	
EGGPLANT & ROASTED BEET HOPPIN' JOHN 	\$19
Brown Rice, Eggplant Pate, Roasted Beets, Black Eyed Peas, Crispy Kale, Tomato Gravy	
BBQ BEYOND BURGER 	\$20
Plant-Based Burger, Mushrooms, Swiss, Apple Cider BBQ, Crispy Shallots, Pickled Okra, Onion, French Fries, Gochujang Ketchup	
APPLE CIDER BBQ PORK RIBS	\$31
Dirty Rice, Creamy Slaw	
*TODAY'S CATCH 	MP
Grilled Broccolini, Mint Chimichurri, Burnt Lemon	

SNACKS

DEVILED EGGS 	(EACH) \$1.50
Pickled Green Tomato  OR Bacon Jam	
CRISPY GREEN BEANS 	\$7
Wasabi Ranch	
WEISENBERGER MILLS CORNBREAD CAKES 	\$7
Cornbread Crisps, Sorghum Butter, Seasonal Jam	
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$17
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	

TASTE THE SOUTH

SERVED FAMILY STYLE

Must Be Ordered By Entire Table / Minimum 2 Guests / Required For Parties Of 7 Or More
 \$59/ADULT | \$24/CHILD (12 AND UNDER)



PICKLED GREEN TOMATO DEVILED EGGS / SMOKED CHICKEN WINGS
 FRIED GREEN TOMATO SALAD / CORNBREAD CAKES
 *SMOKED & SLICED RIBEYE / CHICKEN & WAFFLES / SHRIMP'N'GRITS
 CHOICE OF TWO SIDES
 CHOCOLATE BOURBON PECAN PIE / HUMMINGBIRD CAKE TRUFFLES
no substitutions please

*STEAKS

FROM OUR **Southern PRIDE** SMOKER

MAKE IT NICE

ONE INCLUDED / ADDITIONAL + \$3







Bourbon Bordelaise 	Horseradish Cream 
Peppercorn-Caper Gravy 	Blue Cheese/Furikake 
Soy Ginger Glaze 	Cajun-Spiced Butter 
Mint Chimichurri 	Onion-Bacon Jam

HANGER / 12 Oz / 28-Day Dry / 7 Hills / VA	\$39
PETIT FILET MIGNON / 8 Oz / 28-Day / 7 Hills / VA	\$47
NEW YORK STRIP / 16 Oz / 28-Day Dry / E3 / KS	\$54
RIBEYE / 14 Oz / 28-Day Dry / Roseda Farm / MD	\$59
FILET MIGNON / 12 Oz / 28-Day Dry / 7 Hills / VA	\$64
BONE-IN TOMAHAWK (SERVES 2) / 42 Oz / 45-Day Wet / Creekstone Farms / KS	\$119

MAKE IT FANCY

ADD CRABCAKE \$19 / ADD SHRIMP \$12

SIDES

COLLARDS, KIMCHI & COUNTRY HAM 	\$8	CHEESY GRITS 	\$8
OLD BAY MAC'N'CHEESE 	\$10	WATERMELON & FRIED PEANUTS 	\$7
FRENCH FRIES 	\$5	CREAMY CORN SUCCOTASH 	\$9

TODAY'S VEGGIE  \$8