



SUCCOTASH®

WEDNESDAY



WINGSDAY


SERVED UNTIL 7PM
SUBJECT TO AVAILABILITY

\$2 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

 Vegan  Vegetarian  Gluten-Free

PLEASE NOTIFY US OF ANY ALLERGIES

*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
RESTAURANT GROUP

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   / SUCCOTASHRESTAURANT

FALL 2021



SUCCOTASH®

HAPPY HOUR

MONDAY - FRIDAY / 4-7PM



SUBJECT TO AVAILABILITY

WINE

CHARDONNAY, DOMAINE DE BERNIER LOIRE VALLEY, FRANCE	\$5
MOSCATO, CENTORRI PIEMONTE, ITALY	\$5
MERLOT, H3 HORSE HEAVEN HILLS COLUMBIA VALLEY, WA	\$6

DRAFT BEER

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

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FROM THE KITCHEN

SMOKED CHICKEN WINGS 	\$2 ea.
Topped with White BBQ Sauce, Celery Slaw	
*LOCAL OYSTERS ON THE HALF SHELL 	\$2 ea.
Cheerwine Mignonette, Sambal Cocktail	
PEEL'N'EAT SHRIMP  (HALF DOZEN)	\$10
Sambal Cocktail, Green Goddess, Remoulade (DOZEN)	\$19
DEVEILED EGGS 	\$1.50 ea.
Green Tomato-Kimchi  OR Bacon Jam	
PIMENTO CHEESE FUNDIDO 	\$8
Corn Relish, Caramelized Onion, Seed Crackers, Flatbread	
WEISENBURGER MILLS SKILLET CORNBREAD 	\$6
Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	
PULLED PORK PLATTER	\$9
Sally Lunn Bread, House Pickles	

COCKTAILS

WAAAAAY SOUTH	\$6
El Jimador Silver Tequila, Mandarin, Lime, Peppercorn Syrup	
BOURBON FROST	\$6
Frozen Jim Beam Bourbon, Pomegranate, Cranberry, Brown Sugar	
BELLE'S PUNCH	\$6
Mango-infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	
PITCHER (serves 5)	\$25

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