

SUCCOTASH

SNACKS

DEVILED EGGS 	(EACH) \$1.50
Green Tomato-Kimchi  OR Bacon Jam	
PIMENTO CHEESE HUSH PUPPIES	\$8.00
Cajun Aioli	
FRIED PICKLES 	\$6.00
Lemon-Sriracha Aioli	
ALL THE BITES	\$13.00
Deviled Eggs, Hush Puppies, Fried Pickles. Serves 3 / Serves 4 +\$3 / Serves 5 +\$6	

STARTERS

PECAN STICKY BUNS 	\$10.00
Deliciousness	
SMOKED CHICKEN WINGS 	\$12.00
Topped with White BBQ Sauce, Celery Slaw	
JAMIE'S CORNBREAD	\$8.00
Hot Honey-Brown Butter	
FRIED GREEN TOMATO SALAD 	\$12.00
Arugula, Radishes, Buttermilk Dressing, Goat Cheese	
HEIRLOOM TOMATO SALAD 	\$17.00
Grilled Peaches, Shaved Manchego, Popcorn, Bourbon Vinaigrette	
KIMCHI CRAB DIP	\$26.00
Jumbo Lump Crab, Grilled Sally Lunn Bread	
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$18.00
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	
PEEL'N'EAT SHRIMP 	(HALF DOZEN) \$18.00
Sambal Cocktail, Green Goddess, Remoulade	
	(DOZEN) \$35.00
LOCAL OYSTERS ON THE HALF SHELL* 	(HALF DOZEN) \$18.00
Cheerwine Mignonette, Sambal Cocktail	
	(DOZEN) \$35.00

TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9
\$25/ADULT | \$12/CHILD (12 AND UNDER)

GREEN TOMATO-KIMCHI DEVILED EGGS / FRIED GREEN TOMATO SALAD
BISCUITS & GRAVY / CHICKEN & WAFFLES
WARM POTATO SALAD OR COLLARDS, KIMCHI & COUNTRY HAM
PECAN STICKY BUNS










No substitutions please

MAINS

SERVED A LA CARTE

FRENCH TOAST 	\$15.00
Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup	
HANGOVER SPECIAL	\$19.00
Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy Buttermilk Biscuit	
CRAB CAKE BENEDICT*	\$26.00
Old Bay Hollandaise, Parmesan-Herb Biscuit, Warm Potato Salad	
CHICKEN & WAFFLES	\$21.00
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
BISCUITS & GRAVY	\$14.00
Buttermilk Biscuits, Black Pepper-Sausage Gravy	
DELTA RICE BOWL 	\$19.00
Smoked Tofu, Bulgogi Mushrooms, Soy-Pickled Cucumbers, Kimchi • ADD SALMON POKE* + \$3	
SHRIMP'N'GRITS 	\$23.00
Andouille Sausage, Holy Trinity, Jalapeño Oil	
DIRTY CHICKEN COBB	\$18.00
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	
PULLED PORK SANDWICH	\$16.00
Collards, House Pickles, French Fries	
PIMENTO CHEESE BURGER*	\$18.00
Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	
AVOCADO TOAST BLT	\$16.00
Sally Lunn Bread, Smashed Avocado, Bacon, Tomato • ADD POACHED EGG + \$2	
STEAK'N'EGGS* 	\$49.00
Blackened Ribeye, Eggs Your Way, Warm Potato Salad	

SIDES

MAPLE-GLAZED SLAB BACON 	\$8.00	WATERMELON & FRIED PEANUTS 	\$7.00
WARM POTATO SALAD 	\$5.00	COLLARDS, KIMCHI & COUNTRY HAM 	\$7.00
CHEESY GRITS & SAUSAGE GRAVY	\$8.00	MAC'N'CHEESE 	\$9.00
BUTTERMILK BISCUITS 	\$4.00	BOURBON-PICKLED JALAPEÑOS 	\$4.00
FRENCH FRIES 	\$4.00	SUCCOTASH CURRY 	\$7.00


BRUNCH COCKTAILS

GOCHUJANG BLOODY MARY	\$11.00	BELLINI	\$9.00
Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Blood Peach, Peach Bitters, Ginger, Egg White	
SOUTHERN BLOODY	\$11.00	MIMOSA	\$9.00
Old Forrester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Fresh-Squeezed Orange, Regan's Orange Bitters	
NUTS ABOUT NANA	\$14.00	BELLE'S PUNCH	SINGLE \$12.00 PITCHER (serves 5) \$54.00
Old Bardstown Bourbon, Banane du Brésil, Brown Sugar, Black Walnut & Chocolate Bitters		Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	

SPRIT-FREE LIBATIONS

CHEERWINE CHERRY SODA	\$5.00	BOYLAN'S CREAM SODA	\$5.00
FRESH-SQUEEZED LEMONADE	\$4.00	ABITA ROOT BEER	\$5.00
SPRECHER GRAPE SODA	\$5.00	BELLE'S KISS	\$7.00
		Blood Peach, Ginger, Pineapple, Mint, Bubbles	


BRUNCH

A **KNEAD** RESTAURANT
CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   /SUCCOTASHRESTAURANT

SERVICE @ SUCCOTASH

A 20% GRATUITY WILL BE ADDED
FOR PARTIES OF FIVE OR MORE.
PLEASE, NO MORE THAN
4 CREDIT CARDS PER TABLE.

PLEASE NOTIFY US OF ANY ALLERGIES

 **Vegan**  **Vegetarian**  **Gluten-Free**
Gluten-Free 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, especially if you have certain medical conditions.