

# SUCCOTASH

## STARTERS

SMOKED CHICKEN WINGS 	\$12.00
Topped with White BBQ Sauce, Celery Slaw	
NASHVILLE-STYLE HOT-FRIED OYSTERS	\$16.00
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$18.00
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	
MARYLAND CRAB CAKE	\$25.00
Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette	
JAMIE'S CORNBREAD	\$8.00
Hot Honey-Brown Butter	
KIMCHI CRAB DIP	\$26.00
Jumbo Lump Crab, Grilled Sally Lunn Bread	
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	

## SALADS

**ADD FRIED CHICKEN THIGH +\$5 / GRILLED SHRIMP +\$8  
SALMON\* +\$10**

FRIED GREEN TOMATOES 	\$12.00
Arugula, Radishes, Buttermilk Dressing, Goat Cheese	
ICEBERG WEDGE 	\$16.00
Goopy Egg, Pork Belly Lardons, Blistered Tomatoes, Smoked Blue Cheese Dressing	
HEIRLOOM TOMATOES 	\$17.00
Grilled Peaches, Shaved Manchego, Popcorn, Bourbon Vinaigrette	

## TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9  
\$25.00/ADULT | \$12.00/CHILD {12 AND UNDER}

SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD  
CRISPY LOCAL BLUE CATFISH / CHICKEN & WAFFLES  
MAC'N'CHEESE **OR** COLLARDS, KIMCHI & COUNTRY HAM  
HUMMINGBIRD CAKE TRUFFLES

*No substitutions please*

## 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	

## MAINS

SERVED A LA CARTE

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	
DELTA RICE BOWL 	\$19.00
Smoked Tofu, Bulgogi Mushrooms, Soy-Pickled Cucumbers, Kimchi • ADD SALMON POKE* + \$3	
AVOCADO TOAST BLT	\$16.00
Sally Lunn Bread, Bacon, Smashed Avocado, Tomato • ADD FRIED EGG + \$2	
CHICKEN & WAFFLES	\$21.00
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
CRISPY CATFISH SANDWICH	\$19.00
Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	
SHRIMP'N'GRITS 	\$23.00
Andouille Sausage, Holy Trinity, Jalapeño Oil	
PIMENTO CHEESE BURGER*	\$18.00
Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	
CRISPY CHICKEN SANDWICH	\$19.00
Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries	
ROASTED SALMON* 	\$25.00
Strawberry-Tamarind Glaze, Farmer's Market Salad, Crispy Shallots	
TODAY'S CATCH* 	\$31.00
Sautéed Caulilini, Miso-Honey, Grilled Lemon	



## SIDES

FRENCH FRIES 	\$5.00	BOURBON-PICKLED JALAPEÑOS 	\$4.00
COLLARDS, KIMCHI & COUNTRY HAM 	\$7.00	SUCCOTASH CURRY 	\$8.00
MAC'N'CHEESE 	\$9.00	WATERMELON & FRIED PEANUTS 	\$7.00
CHEESY GRITS & SAUSAGE GRAVY	\$8.00	CRISPY KALETTES, GINGER SAUCE, GARLIC CHIPS 	\$8.00

## SPIRIT-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	

## LUNCH

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.