

SUCCOTASH PRIME

SNACKS

DEVILED EGGS 	(EACH) \$1.50
Pickled Green Tomato  OR Bacon Jam	
PIMENTO CHEESE HUSH PUPPIES	\$9.25
Cajun Aioli	
JAMIE'S CORNBREAD	\$8.00
Hot Honey-Brown Butter	
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$18.50
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	

STARTERS

PECAN STICKY BUNS 	\$9.00
Deliciousness	
SMOKED CHICKEN WINGS 	\$13.50
Spice Rub, Celery Slaw, White BBQ Sauce	
HEIRLOOM TOMATO SALAD 	\$17.00
Grilled Peaches, Shaved Manchego, Popcorn, Bourbon Vinaigrette	
FRIED GREEN TOMATO SALAD 	\$14.50
Arugula, Feta Cheese, Buttermilk Dressing	
TUNA TARTARE* 	\$21.75
Avocado, Smoked Soy, Shrimp Chips	

TASTE THE SOUTH

SERVED FAMILY STYLE

Must Be Ordered By Entire Table / Minimum 2 Guests / Required For Parties Of 7 Or More
\$29/ADULT | \$13.50/CHILD (12 AND UNDER)

PICKLED GREEN TOMATO DEVILED EGGS / FRIED GREEN TOMATOES
CHICKEN & WAFFLES / SHRIMP'N'GRITS
WATERMELON & FRIED PEANUTS
OR COLLARDS, KIMCHI & COUNTRY HAM
PECAN STICKY BUNS

No substitutions please

MAINS

BISCUITS & GRAVY	\$15.50
Buttermilk Biscuits, Black Pepper-Sausage Gravy	
CHICKEN & WAFFLES	\$22.00
Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego	
SHRIMP'N'GRITS 	\$24.75
Andouille Sausage, Holy Trinity, Jalapeño Oil	
FRENCH TOAST 	\$16.50
Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup	
CRAB CAKE BENEDICT*	\$26.75
Old Bay Hollandaise, Parmesan-Herb Biscuit, Warm Potato Salad	
DIRTY CHICKEN COBB	\$18.50
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	
HANGOVER SPECIAL	\$20.00
Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuit	
DELTA RICE BOWL 	\$19.00
Smoked Tofu, Bulgogi Mushrooms, Soy-Pickled Cucumbers, Kimchi • ADD FRIED EGG + \$2 	
CRISPY CHICKEN SANDWICH	\$16.50
Sesame Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries, Gochujang Ketchup	
AVOCADO TOAST BLT	\$16.50
Bacon, Smashed Avocado, Sally Lunn Bread, Tomato • ADD POACHED EGG* +\$2	
PIMENTO CHEESE BURGER*	\$18.50
Sesame Bun, Slab Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	
SMOKED STEAK'N'EGGS*	\$40.00
12 Oz Skirt Steak, Eggs Your Way, Warm Potato Salad, Cajun Butter	

SIDES

COLLARDS, KIMCHI & COUNTRY HAM 	\$8.25	WATERMELON & FRIED PEANUTS 	\$7.00
OLD BAY MAC'N'CHEESE 	\$9.25	BUTTERMILK BISCUITS 	\$4.25
FRENCH FRIES 	\$4.25	MAPLE-GLAZED SLAB BACON 	\$9.00
CHEESY GRITS & SAUSAGE GRAVY	\$9.25	GARLIC SMASHED POTATOES 	\$5.25
CREAMY CORN SUCCOTASH  \$8.25			



BRUNCH COCKTAILS

GOCHUJANG BLOODY MARY	\$12.50	BELLINI	\$10.50
Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Blood Peach, Peach Bitters, Ginger, Egg White	
SOUTHERN BLOODY	\$12.50	MIMOSA	\$10.50
Old Forester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Fresh-Squeezed Orange, Regan's Orange Bitters	
NUTS ABOUT NANA	\$14.50	BELLE'S PUNCH	SINGLE \$13.50 PITCHER (serves 5) \$62.50
Old Bardstown Bourbon, Banane du Brésil, Brown Sugar, Black Walnut & Chocolate Bitters		Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	

SPIRIT-FREE LIBATIONS \$10.50

GARDEN MULE	GRAPEFRUIT COOLER	BELLE'S KISS
Basil, Ginger, Lime, Elderflower Tonic	Grapefruit, Cinnamon, Pink Grapefruit Soda	Blood Peach, Ginger, Pineapple, Mint, Bubbles



BRUNCH

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

SERVICE @ 

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE. PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY. 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.