

SUCCOTASH PRIME

WEDNESDAY WINGS DAY




SERVED UNTIL 8PM
SUBJECT TO AVAILABILITY

\$2.00 ea. / *minimum 4 per style*

SMOKED CHICKEN WINGS 
Topped with White BBQ Sauce, Celery Slaw



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

A **KNEAD** RESTAURANT

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   / SUCCOTASHRESTAURANT

SUCCOTASH PRIME

HAPPY HOUR

MON-FRI 11:30AM-8PM | SUN 4PM-8PM

(SUBJECT TO AVAILABILITY)

WINE

SPARKLING

SANTA MARINA, PROSECCO **\$9.00**
VENETO, IT

WHITE

ANNALISA, PINOT GRIGIO **\$7.00**
VENETO, IT

ROSÉ

PETIT BALTHAZAR, CINSAUT **\$7.00**
LANGUEDOC, FR

RED

VIÑA TEMPRANA, GARNACHA **\$8.00**
CAMPO DE BORJA, SP

BEER

DRAFT

RIGHT PROPER BREWING **\$5.00**
Lager/Washington, DC/4.7%

ASLIN POWER MOVES **\$6.00**
New England IPA/Herndon, VA/5.5%

PORT CITY OPTIMAL WIT **\$6.00**
Wheat Ale/ Alexandria, VA/4.9%

SUCCOTASH ALE **\$5.00**
Red Ale/Salisbury, MD/5.9%

BOTTLE


DC BRAU THE CORRUPTION **\$6.00**
India Pale Ale/Washington, DC/6.5%

DOGFISH SEAQUENCH ALE **\$6.00**
Lime Session Sour/Milton, DE/4.9%

CORONA EXTRA **\$4.00**
German Lager/Mexico/4.7%

MILLER LITE **\$4.00**
Light Lager/Milwaukee, WI/4.2%

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FROM THE KITCHEN

DEVILED EGGS 	\$1.50 ea.
Pickled Green Tomato  OR Bacon Jam	
SMOKED CHICKEN WINGS 	\$2.00 ea.
Spice Rub, Celery Slaw, Alabama White BBQ Sauce (min. 4 per order)	
JAMIE'S CORNBREAD	\$5.00
Hot Honey-Brown Butter	
PIMENTO CHEESE HUSH PUPPIES	\$5.00
Cajun Aioli	
CHICKEN & WAFFLES (HALF)	\$12.00
Leg & Thigh, Bourbon Maple Syrup, Pickled Okra, Aged Manchego	
HOT-FRIED OYSTERS	\$13.00
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$14.00
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	
PIMENTO CHEESE BURGER*	\$16.00
Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	

COCKTAILS

MILK PUNCH	\$8.00
Old Forester Bourbon, Aged Rum, Clarified Milk, Pineapple, Lemon, Creole Bitters	
SOUTHERN SANGRÍA	\$7.00
Jim Beam Bourbon, Orange Liqueur, Red Wine, Watermelon	Pitcher (serves 5) \$35.00
BELLE'S PUNCH	\$8.00
Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	Pitcher (serves 5) \$39.00

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