

- STARTERS -

HOT-FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	\$16.50
SMOKED CHICKEN WINGS Spice Rub, Celery Slaw, Alabama White BBQ Sauce	\$13.50
MARYLAND CRAB CAKE	\$25.00
Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette TOMATO BISQUE	\$10.00
TUNA TARTARE*	\$21.75
Avocado, Smoked Soy, Shrimp Chips	

DEVILED EGGS \$1.50 (EACH) Pickled Green Tomato OR Bacon Jam PIMENTO CHEESE HUSH PUPPIES \$9.25 Cajun Aioli JAMIE'S CORNBREAD \$8.00

→ SNACKS →

Hot Honey-Brown Butter COUNTRY HAM & PIMENTO CHEESE CRUDITÉ \$19.00 Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess

→ SALADS ↔

FRIED CHICKEN THIGH +\$5 / GRILLED SHRIMP +\$8 SKIRT STEAK* +\$12

HEIRLOOM TOMATOES	\$17.00
ICEBERG WEDGE	\$16.50
Gooey Egg, Pork Belly Lardons, Blistered Tomatoes, Smoked Blue Cheese Dressing	
FRIED GREEN TOMATOES	\$14.50
Arugula, Feta Cheese, Buttermilk Dressing DIRTY CHICKEN COBB	\$18.50
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons,	\$10.50
Buttermilk Dressing	

EXPRESS

SKIRT STEAK* OR TODAY'S CATCH SALAD / FRENCH FRIES MINT JULEP ICE CREAM

no substitutions please

•• \$31.00 •••••



CHICKEN & WAFFLES \$22.00

Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego

DIRTY CHICKEN \$24.00

Legs & Thighs, Spicy Honey Gochujang, Blue Cheese, Pickles, Nori

→ STEAKS* →

FROM OUR **Southern** SMOKER

MAKE IT NICE

ONE INCLUDED / ADDITIONAL + \$3.25

Bourbon Bordelaise Peppercorn-Caper Gravy Habanero-Lemongrass Sauce V Mint Chimichurri V

Horseradish Cream Blue Cheese-Furikake Cajun Butter Onion-Bacon Jam

→ MAKE IT FANCY →

ADD CRABCAKE \$19.50 / ADD SHRIMP \$12.50

SKIRT STEAK / 12 Oz / Creekstone Farms / KS	\$47.00
PETIT FILET MIGNON / 8 Oz / 28-Day / 7 Hills / VA	\$47.00
NEW YORK STRIP / 16 Oz / 28-Day Dry / E3 / KS	\$46.00
RIBEYE / 14 Oz / 28-Day Dry / Roseda Farm / MD	\$61.00
FILET MIGNON / 12 Oz / 28-Day Dry / 7 Hills / VA	\$67.00
BONE-IN TOMAHAWK (SERVES 2) 42 Oz / 45-Day Wet / Creekstone Farms / KS	\$140.00

→ MAINS ↔

CRISPY CHICKEN SANDWICH	\$19.50
Sesame Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French	Fries

\$22.00 DELTA RICE BOWL V Smoked Tofu, Bulgogi Mushrooms, Soy-Pickled Cucumbers, Kimchi · ADD FRIED EGG + \$2

\$18.50 PIMENTO CHEESE BURGER* Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup

SHRIMP'N'GRITS \$24.75

SMOKED PORTABELLA SANDWICH V \$16.50 Ciabatta, Vegan Mozzarella, Heirloom Tomato, Red Pepper Aioli,

CRISPY CATFISH SANDWICH \$20.00

Sesame Bun, Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries

\$31.00 TODAY'S CATCH* Sautéed Caulilini, Miso-Honey, Grilled Lemon

SIDES --

COLLARDS, KIMCHI & COUNTRY HAM 🖋	\$9.00	CHEESY GRITS & SAUSAGE GRAVY	\$8.25
OLD BAY MAC'N'CHEESE	\$9.25	WATERMELON & FRIED PEANUTS V 🖋	\$7.00
FRENCH FRIES V	\$5.25	CREAMY CORN SUCCOTASH	\$9.00
GARLIC SMASHED POTATOES	\$6.25	CRISPY KALETTES, GINGER SAUCE, GARLIC CHIPS V	\$9.00

LUNCH

A KNEEAD RESTAURANT CULINARY DIRECTOR: EDWARD LEE FOLLOW US

f /SUCCOTASHRESTAURANT

Pickled Red Onions, Alfalfa Sprouts

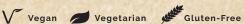
SERVICE @ SUCCOTASH

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







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.