

\$15.50

\$18.50

\$18.00

\$23.00

\$31.00

→ STARTERS →

SMOKED CHICKEN WINGS * Spice Rub, Celery Slaw, Alabama White BBQ Sauce	\$13.50
POPCORN SHRIMP Cajun Buttermilk, Bourbon-Pickled Fresnos, Garlic Chili Oil	\$17.50
MARYLAND CRAB CAKE Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette	\$27.00
HOT-FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	\$17.50
TUNA TARTARE* 🧨	\$23.75

-- SALADS --

Avocado, Smoked Soy, Shrimp Chips

FRIED GREEN TOMATOES

Arugula, Feta Cheese, Buttermilk Dressing

HEIRLOOM TOMATOES

Gooey Egg, Pork Belly Lardons, Blistered Tomatoes,

ICEBERG WEDGE

Smoked Blue Cheese Dressing

DELTA RICE BOWL V

TODAY'S CATCH*

Sautéed Caulilini, Miso-Honey, Grilled Lemon

→ SNACKS ↔

(EACH) \$1.50 DEVILED EGGS Pickled Green Tomato 🗖 OR Bacon Jam PIMENTO CHEESE HUSH PUPPIES \$9.25 Cajun Aioli \$8.00 JAMIE'S CORNBREAD Hot Honey-Brown Butter \$20.00 COUNTRY HAM & PIMENTO CHEESE CRUDITÉ



Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess

SERVED FAMILY STYLE

Must Be Ordered By Entire Table / Minimum 2 Guests / Required For Parties Of 7 Or More \$60.00/ADULT | \$30.00/CHILD {12 AND UNDER}

PICKLED GREEN TOMATO DEVILED EGGS / SMOKED CHICKEN WINGS FRIED GREEN TOMATO SALAD / CORNBREAD SMOKED & SLICED RIBEYE* / CHICKEN & WAFFLES / SHRIMP'N'GRITS

CHOICE OF TWO SIDES CHOCOLATE BOURBON PECAN PIE / HUMMINGBIRD CAKE TRUFFLES no substitutions please

CHICKEN FRIED **

Grilled Peaches, Shaved Manchego, Popcorn, Bourbon Vinaigrette

CHICKEN & WAFFLES

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

\$29.00

DIRTY CHICKEN

Legs & Thighs, Honey Gochujang Sauce, Blue Cheese, Pickles, Nori Flakes

\$31.00

→ STEAKS* ↔

FROM OUR **Southern** SMOKER

MAKE IT NICE

ONE INCLUDED / ADDITIONAL + \$3.25

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

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	\$50.00
PETIT FILET MIGNON / 8 Oz / 28-Day / 7 Hills / VA	\$48.00
NEW YORK STRIP / 16 Oz / 28-Day Dry / E3 / KS	\$47.00
RIBEYE / 14 Oz / 28-Day Dry / Roseda Farm / MD	\$62.00
FILET MIGNON / 12 Oz / 28-Day Dry / 7 Hills / VA	\$68.00
BONE-IN TOMAHAWK (SERVES 2) 42 Oz / 45-Day Wet / Creekstone Farms / KS	\$145.00

MAINS .

• ADD FRIED EGG + \$2.25 ■	
PIMENTO CHEESE BURGER* Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketch	\$19.50
SHRIMP'N'GRITS ** Andouille Sausage, Holy Trinity, Jalapeño Oil	\$27.75
CRISPY LOCAL BLUE CATFISH Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	\$25.75
APPLE CIDER BBQ PORK RIBS Dirty Rice, Creamy Slaw	\$32.00

SIDES --

COLLARDS, KIMCHI & COUNTRY HAM 🥓	\$9.50	CHEESY GRITS & SAUSAGE GRAVY	\$9.25
OLD BAY MAC'N'CHEESE	\$10.50	WATERMELON & FRIED PEANUTS V	\$8.00
FRENCH FRIES V	\$5.25	CREAMY CORN SUCCOTASH	\$9.50
GARLIC SMASHED POTATOES	\$7.25	CRISPY KALETTES, GINGER SAUCE, GARLIC CHIPS V 🥦	\$9.25

SUPPER

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

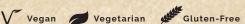
SERVICE @ SUCCOTASH

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.