

-- STARTERS --

NASHVILLE-STYLE HOT-FRIED OYSTERS \$16.00 Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing COUNTRY HAM & PIMENTO CHEESE CRUDITÉ \$21.00 Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess

LOCAL OYSTERS ON THE HALF SHELL* # (HALF DOZEN) \$18.00 (DOZEN) \$35.00 Cheerwine Mignonette, Sambal Cocktail

MARYLAND CRAB CAKE \$26.00

Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette

\$8.00 JAMIE'S CORNBREAD Hot Honey-Brown Butter

KIMCHI CRAB DIP

Jumbo Lump Crab, Grilled Sally Lunn Bread

PEEL'N'EAT SHRIMP (HALF DOZEN) \$18.00 (DOZEN) \$35.00 Sambal Cocktail, Green Goddess, Remoulade

SMOKED CHICKEN WINGS \$13.00

Topped with White BBQ Sauce, Celery Slaw

SALADS --

FRIED GREEN TOMATOES \$13.00

Arugula, Radishes, Buttermilk Dressing, Goat Cheese

\$17.00 ICEBERG WEDGE

Gooey Egg, Pork Belly Lardons, Blistered Tomatoes, Smoked Blue Cheese Dressing

HEIRLOOM TOMATOES

Grilled Peaches, Shaved Manchego, Popcorn, Bourbon Vinaigrette

····· SNACKS ·····

DEVILED EGGS Green Tomato-Kimchi 💆 OR Bacon Jam (EACH) \$1.50

PIMENTO CHEESE HUSH PUPPIES

\$9.00

FRIED PICKLES \$6.00

ALL THE BITES

Lemon-Sriracha Aioli

Cajun Aioli

\$29.00

\$18.00

Deviled Eggs, Hush Puppies, Fried Pickles.

Serves 3 / Serves 4 +\$3 /Serves 5 +\$6

\$14.00

= TASTE THE SOUTH =

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9 \$45.00/ADULT | \$21.00/CHILD {12 AND UNDER}

GREEN TOMATO-KIMCHI DEVILED EGGS / SKILLET CORNBREAD SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD CRISPY LOCAL BLUE CATFISH / CHICKEN & WAFFLES SPICE-RUBBED BBQ PORK RIBS

MAC'N'CHEESE / COLLARDS, KIMCHI & COUNTRY HAM HUMMINGBIRD CAKE TRUFFLES / CHOCOLATE BOURBON PECAN PIE

No substitutions please

MAINS -

SERVED A LA CARTE

SHRIMP'N'GRITS 🧨 Andouille Sausage, Holy Trinity, Jalapeño Oil	\$25.00	CHICKEN & WAFFLES Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	\$27.00
DOASTED SALMON*	\$26.00	CDICDY LOCAL DILLE CATFLELL #	\$27.00

CRISPY LOCAL BLUE CATFISH ROASTED SALMON \$23.00 Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon

APPLE CIDER BBQ PORK RIBS \$27.00 DIRTY FRIED CHICKEN \$28.00 Pickled Peppers, Crispy Black Eyed Peas Legs & Thighs, Spicy Gochujang Honey, Blue Cheese, Pickles

PIMENTO CHEESE BURGER* \$19.00 22 OZ. BONE-IN SMOKED BEEF SHORT RIB \$42.00 Bacon Jam, House Pickles, French Fries, Gochujang Ketchup Black BBQ Sauce, House Pickles

TODAY'S CATCH* \$31.00 BONE-IN 20 OZ. BLACKENED RIBEYE* \$49.00 Sautéed Caulilini, Miso-Honey, Grilled Lemon Dirty Rice, Grilled Caulilini

DELTA RICE BOWL V \$20.00

Smoked Tofu, Bulgogi Mushrooms, Soy-Pickled Cucumbers, Kimchi

· ADD FRIED EGG + \$2.00

- SIDES --

FRENCH FRIES V	\$5.00	BOURBON-PICKLED JALAPEÑOS V	\$4.00
COLLARDS, KIMCHI & COUNTRY HAM 🧨	\$7.00	WATERMELON & FRIED PEANUTS V	\$8.00
MAC'N'CHEESE	\$10.00	SUCCOTASH CURRY	\$8.00
CHEESY GRITS & SAUSAGE GRAVY	\$8.00	CRISPY KALETTES, GINGER SAUCE, GARLIC CHIPS V	\$8.00

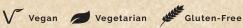
SUPPER

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





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