

# SUCCOTASH

## STARTERS

NASHVILLE-STYLE HOT-FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	\$16.00
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	\$21.00
LOCAL OYSTERS ON THE HALF SHELL* (HALF DOZEN) Cheerwine Mignonette, Sambal Cocktail	\$18.00
	(DOZEN) \$35.00
MARYLAND CRAB CAKE Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette	\$26.00
JAMIE'S CORNBREAD Hot Honey-Brown Butter	\$8.00
KIMCHI CRAB DIP Jumbo Lump Crab, Grilled Sally Lunn Bread	\$29.00
PEEL'N'EAT SHRIMP (HALF DOZEN) Sambal Cocktail, Green Goddess, Remoulade	\$18.00
	(DOZEN) \$35.00
SMOKED CHICKEN WINGS Topped with White BBQ Sauce, Celery Slaw	\$13.00
<h2>SALADS</h2>	
FRIED GREEN TOMATOES Arugula, Radishes, Buttermilk Dressing, Goat Cheese	\$13.00
ICEBERG WEDGE Goopy Egg, Pork Belly Lardons, Blistered Tomatoes, Smoked Blue Cheese Dressing	\$17.00
JAMIE'S FALL SALAD Shaved Brussels Sprouts, Radicchio, Butternut Squash, Smoked Honey Vinaigrette	\$19.00

## SNACKS

DEVILED EGGS Green Tomato-Kimchi OR Bacon Jam	(EACH) \$1.50
CRISPY KOREAN CAULIFLOWER Pickled Beech Mushrooms, Daikon-Carrot Slaw, Toasted Sesame Seeds	\$13.00
FRIED PICKLES Lemon-Sriracha Aioli	\$6.00
ALL THE BITES 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
ROASTED SALMON* Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots	\$26.00	CRISPY LOCAL BLUE CATFISH Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	\$23.00
APPLE CIDER BBQ PORK RIBS Pickled Peppers, Crispy Black Eyed Peas	\$27.00	DIRTY FRIED CHICKEN Legs & Thighs, Spicy Gochujang Honey, Blue Cheese, Pickles	\$28.00
PIMENTO CHEESE BURGER* Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	\$19.00	22 OZ. BONE-IN SMOKED BEEF SHORT RIB Black BBQ Sauce, House Pickles	\$42.00
TODAY'S CATCH* Gochugara Lime Butter, Smoked Soy, Baby Bok Choy	\$MP	BONE-IN 20 OZ. BLACKENED RIBEYE* Dirty Rice, Grilled Caulilini	\$49.00
DELTA RICE BOWL Smoked Tofu, Bulgogi Mushrooms, Soy-Pickled Cucumbers, Kimchi		\$20.00	
· ADD FRIED EGG + \$2.00			

## SIDES

FRENCH FRIES	\$5.00	BOURBON-PICKLED JALAPEÑOS	\$4.00
COLLARDS, KIMCHI & COUNTRY HAM	\$7.00	CITRUS, BLUE CHEESE & SPICY PEANUTS	\$9.00
MAC'N'CHEESE	\$10.00	SUCCOTASH CURRY	\$8.00
CHEESY GRITS & SAUSAGE GRAVY	\$8.00	CAULILINI, GINGER-CHILI SAUCE	\$10.00

## SUPPER

A **KNEAD** RESTAURANT  
CULINARY DIRECTOR: EDWARD LEE  
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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

**V** Vegan **V** Vegetarian **GF** 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.