

	SNACKS ••						
	DEVILED EGGS (EACH)  Green Tomato-Kimchi OR Bacon Jam	\$1.50					
	CRISPY KOREAN CAULIFLOWER Pickled Beech Mushrooms, Daikon-Carrot Slaw, Toasted Sesame Seeds	\$12.00					
	FRIED PICKLES Lemon-Sriracha Aioli	\$6.00					
	ALL THE BITES  Deviled Eggs, Crispy Korean Cauliflower, Fried Pickles  Serves 3 / Serves 4 +\$3 / Serves 5 +\$6	\$13.00					
→ STARTERS →							
	PECAN STICKY BUNS Deliciousness	\$10.00					
	SMOKED CHICKEN WINGS ** Topped with White BBQ Sauce, Celery Slaw	\$13.00					
	JAMIE'S CORNBREAD Hot Honey-Brown Butter	\$9.00					
	FRIED GREEN TOMATO SALAD ** Arugula, Buttermilk Dressing, Goat Cheese	\$12.00					
	SEASONAL HOUSE SALAD	\$18.00					
	KIMCHI CRAB DIP  Jumbo Lump Crab, Grilled Sally Lunn Bread	\$26.00					
	COUNTRY HAM & PIMENTO CHEESE CRUDITÉ Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	\$18.00					
	PEEL'N'EAT SHRIMP (HALF DOZEN) Sambal Cocktail, Green Goddess, Remoulade (DOZEN)	\$18.00 \$35.00					
	LOCAL OYSTERS ON THE HALF SHELL* (HALF DOZEN) Cheerwine Mignonette, Sambal Cocktail (DOZEN)	\$18.00 \$35.00					
		STATE OF STATE					

## TASTE THE SOUTH =

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9 \$25/ADULT | \$12/CHILD {12 AND UNDER}

GREEN TOMATO-KIMCHI DEVILED EGGS / FRIED GREEN TOMATO SALAD BISCUITS & GRAVY / CHICKEN & WAFFLES

WARM POTATO SALAD OR COLLARDS, KIMCHI & COUNTRY HAM PECAN STICKY BUNS

No substitutions please

#### MAINS = SERVED A LA CARTE FRENCH TOAST \$15.00 Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup \$19.00 HANGOVER SPECIAL\* Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy Buttermilk Biscuit CRAB CAKE BENEDICT\* \$26.00 Old Bay Hollandaise, Parmesan-Herb Biscuit, Warm Potato Salad \$21.00 CHICKEN & WAFFLES Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego BISCUITS & GRAVY \$15.00 Buttermilk Biscuits, Black Pepper-Sausage Gravy \$19.00 DELTA RICE BOWL V Smoked Tofu, Bulgogi Mushrooms, Soy-Pickled Cucumbers, Kimchi · ADD SALMON POKE\* + \$3 SHRIMP'N'GRITS \$23.00 Andouille Sausage, Holy Trinity, Jalapeño Oil DIRTY CHICKEN COBB \$19.00 Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing PULLED PORK SANDWICH \$16.00 Collards, House Pickles, French Fries PIMENTO CHEESE BURGER\* \$19.00 Bacon Jam, House Pickles, French Fries, Gochujang Ketchup \$17.00 AVOCADO TOAST BLT Sally Lunn Bread, Smashed Avocado, Bacon, Tomato · ADD POACHED EGG + \$2 \$49.00 STEAK'N'EGGS\* Blackened Ribeye, Eggs Your Way, Warm Potato Salad

RESERVE EXCLUSIVE AVAILABLE FOR KNEAD RESERVE MEMBERS ONLY. INTERESTED? ASK A MANAGER ABOUT JOINING TODAY.



KOREAN PANCAKE \$21.00

Lobster, Shiitake, Leeks, Caviar, Kimchi Espuma

# SIDES --

MAPLE-GLAZED SLAB BACON 🥖	\$8.00	CITRUS, BLUE CHEESE & SPICY PEANUTS	\$9.00
WARM POTATO SALAD	\$6.00	COLLARDS, KIMCHI & COUNTRY HAM 💆	\$7.00
CHEESY GRITS & SAUSAGE GRAVY	\$8.00	MAC'N'CHEESE	\$9.00
BUTTERMILK BISCUITS	\$4.00	BOURBON-PICKLED JALAPEÑOS V 🥦	\$4.00
FRENCH FRIES V	\$5.00	SUCCOTASH CURRY	\$8.00

## → BRUNCH COCKTAILS ◆

GOCHUJANG BLOODY MARY	\$11.00	BELLINI		\$9.00
Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Blood Peach, Peach Bitters, Ginger	, Egg White	
SOUTHERN BLOODY	\$11.00	MIMOSA		\$9.00
Old Forrester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Fresh-Squeezed Orange, Regan's Orange Bitters		
nuts about nana	\$14.00	BELLE'S PUNCH	SINGLE \$12.00 PITCHER (serves 5)	\$54.00
Old Bardstown Bourbon, Banane du Brésil, Brown Sugar, Black Walnut & Chocolate Bitters		Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles		

## → SPRIT-FREE LIBATIONS ↔

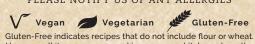
CHEERWINE CHERRY SODA	\$5.00	BOYLAN'S CREAM SODA	\$5.00
SPRECHER GRAPE SODA	\$5.00	ABITA ROOT BEER	\$5.00
SPICED APPLE CIDER	\$9.50	BELLE'S KISS	\$10.50
Warm Apple Cider, Cinnamon, Cardamom, Demerara		Blood Peach, Ginger, Pineapple, Mint, Bubbles	

### BRUNCH

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



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.