

## -- STARTERS --

SMOKED CHICKEN WINGS * Topped with White BBQ Sauce, Celery Slaw		\$13.00
NASHVILLE-STYLE HOT-FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressin	g	\$16.00
COUNTRY HAM & PIMENTO CHEESE CRU Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Gre		\$18.00
MARYLAND CRAB CAKE Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaign	ette	\$25.00
JAMIE'S CORNBREAD Hot Honey-Brown Butter		\$9.00
KIMCHI CRAB DIP Jumbo Lump Crab, Grilled Sally Lunn Bread		\$26.00
PEEL'N'EAT SHRIMP ** Sambal Cocktail, Green Goddess, Remoulade	(HALF DOZEN) (DOZEN)	\$18.00 \$35.00

# -- SALADS --

(DOZEN) \$35.00

# ADD FRIED CHICKEN THIGH +\$5 / GRILLED SHRIMP +\$8 SALMON\* +\$10

LOCAL OYSTERS ON THE HALF SHELL\* (HALF DOZEN) \$18.00

Cheerwine Mignonette, Sambal Cocktail

FRIED GREEN TOMATOES	\$12.00
ICEBERG WEDGE  Gooey Egg, Pork Belly Lardons, Blistered Tomatoes, Smoked Blue Cheese Dressing	\$16.00
SEASONAL HOUSE	\$18.00

#### TASTE THE SOUTH =

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9 \$25.00/ADULT | \$12.00/CHILD {12 AND UNDER}

SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD

CRISPY LOCAL BLUE CATFISH / CHICKEN & WAFFLES

MAC'N'CHEESE **OR** COLLARDS, KIMCHI & COUNTRY HAM

HUMMINGBIRD CAKE TRUFFLES

No substitutions please

SNACKS			
DEVILED EGGS ***  Green Tomato-Kimchi ** OR Bacon Jam	EACH) \$	31.50	
CRISPY KOREAN CAULIFLOWER Pickled Beech Mushrooms, Daikon-Carrot Slaw, Toasted Sesame See		512.00	
FRIED PICKLES Lemon-Sriracha Aioli	\$	6.00	
ALL THE BITES	\$	513.00	

Deviled Eggs, Crispy Korean Cauliflower, Fried Pickles

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

	NAAINIC -	
3	SERVED A LA CARTE	<b>V</b>
	DIRTY CHICKEN COBB  Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons,  Buttermilk Dressing	\$19.00
	PULLED PORK SANDWICH Collards, House Pickles, French Fries	\$16.00
	DELTA RICE BOWL V Smoked Tofu, Bulgogi Mushrooms, Soy-Pickled Cucumbers, Kimchi · ADD SALMON POKE* + \$3	\$19.00
	AVOCADO TOAST BLT Sally Lunn Bread, Bacon, Smashed Avocado, Tomato · ADD FRIED EGG + \$2	\$17.00
	CHICKEN & WAFFLES Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	\$21.00
	CRISPY CATFISH SANDWICH  Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	\$19.00
	SHRIMP'N'GRITS /* Andouille Sausage, Holy Trinity, Jalapeño Oil	\$23.00
	PIMENTO CHEESE BURGER*  Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	\$19.00
	CRISPY CHICKEN SANDWICH Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries	\$19.00
	ROASTED SALMON* * Strawberry-Tamarind Glaze, Farmer's Market Salad, Crispy Shallots	\$25.00
	TODAY'S CATCH*  Gochugaru-Lime Butter, Smoked Soy, Baby Bok Choy	\$32.00
2		6

KNEAD 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

TO JOIN!

	<b>医安全部</b> 各国语言	
	CIDIC	
MANUAL PARTY OF THE PARTY OF TH	DILLO	+-

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

## → SPIRIT-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	

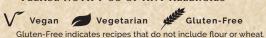
# LUNCH

A KNEAD RESTAURANT
CULINARY DIRECTOR: EDWARD LEE
FOLLOW US 7 /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."

'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.