

	- 165	: SNACKS
SMOKED CHICKEN WINGS 🖋 Topped with White BBQ Sauce, Celery Slaw	\$14.00	DEVILED EGGS /* (EACH) \$1.50 Green Tomato-Kimchi 🖉 OR Bacon Jam
NASHVILLE-STYLE HOT-FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	\$16.00	CRISPY KOREAN CAULIFLOWER State Seeds \$13.00
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Godde	A DESCRIPTION OF A DESC	FRIED PICKLES Lemon-Sriracha Aioli
LOCAL OYSTERS ON THE HALF SHELL* # (HALF DOZEN) Cheerwine Mignonette, Sambal Cocktail (DOZEN)	\$18.00	ALL THE BITES \$14.00 Deviled Eggs, Crispy Korean Califlower, Fried Pickles Serves 3 / Serves 4 +\$3 /Serves 5 +\$6
MARYLAND CRAB CAKE Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette	\$26.00	TASTE THE SOUTH
JAMIE'S CORNBREAD	\$9.00	SERVED FAMILY STYLE
Hot Honey-Brown Butter KIMCHI CRAB DIP	\$29.00	Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9 \$45.00/ADULT \$21.00/CHILD {12 AND UNDER}
Jumbo Lump Crab, Grilled Sally Lunn Bread PEEL'N'EAT SHRIMP # (HALF DOZEN) Sambal Cocktail, Green Goddess, Remoulade (DOZEN)	\$18.00 \$35.00	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
SALADS		MAC'N'CHEESE / COLLARDS, KIMCHI & COUNTRY HAM Hummingbird cake truffles / chocolate bourbon pecan pie
FRIED GREEN TOMATOES	\$13.00	No substitutions please
ICEBERG WEDGE Gooey Egg, Pork Belly Lardons, Blistered Tomatoes, Smoked Blue Cheese Dressing	\$17.00	AVAILABLE FOR KNEAD RESERVE MEMBERS ONLY. INTERESTED? ASK A
SEASONAL HOUSE	\$19.00	RESERVE MANAGER ABOUT JOINING TODAY. EXCLUSIVE KOREAN PANCAKE \$21.00 Lobster, Shiitake, Leeks, Caviar, Kimchi Espuma SCAN HERE TO JOIN!

• • • • • • • • • • • • • • • • • • • •	
INS	
LA CARTE	
DELTA RICE BOWL V Smoked Tofu, Bulgogi Mushrooms, Soy-Pickled Cucumbers, Kimchi	\$20.00
• ADD FRIED EGG + \$2.00 Ø	255 200
CRISPY LOCAL BLUE CATFISH 🧩 Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	\$23.00

Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	
DIRTY FRIED CHICKEN Legs & Thighs, Spicy Gochujang Honey, Blue Cheese, Pickles	\$28.00
22 OZ. BONE-IN SMOKED BEEF SHORT RIB Black BBQ Sauce, House Pickles	\$42.00
BONE-IN 20 OZ. BLACKENED RIBEYE* 🖋	\$49.00

Gochugaru-Lime Butter, Smoked Soy, Baby Bok Choy

Bacon Jam, House Pickles, French Fries, Gochujang Ketchup

Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots

SHRIMP'N'GRITS 🗯

ROASTED SALMON* 🖋

TODAY'S CATCH*

Andouille Sausage, Holy Trinity, Jalapeño Oil

APPLE CIDER BBQ PORK RIBS

Pickled Peppers, Crispy Black Eyed Peas

PIMENTO CHEESE BURGER*

Dirty Rice, Grilled Caulilini

CHICKEN & WAFFLES \$27.00

MAINS

SERVED A LA CAR

\$25.00

\$26.00

\$27.00

\$19.00

\$33.00

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

- SIDES -

FRENCH FRIES V	\$5.00	BOURBON-PICKLED JALAPEÑOS V 🖋	\$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	GINGER-CHILI CAULILINI V 🖋	\$10.00

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

V Vegan 💋 Vegetarian 🖋 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.

1.25