

SUCCOTASH PRIME

STARTERS

HOT-FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	\$16.50
SMOKED CHICKEN WINGS Spice Rub, Celery Slaw, Alabama White BBQ Sauce	\$14.00
SMOKED CORN CHOWDER Lobster, Pimento Cheese, Scallions	\$13.00
TUNA TARTARE* Avocado, Smoked Soy, Shrimp Chips	\$21.75

SALADS

**FRIED CHICKEN THIGH +\$5 / GRILLED SHRIMP +\$8
SKIRT STEAK* +\$12**

FRIED GREEN TOMATOES Arugula, Feta Cheese, Buttermilk Dressing	\$15.00
ICEBERG WEDGE Goey Egg, Pork Belly Lardons, Blistered Tomatoes, Smoked Blue Cheese Dressing	\$17.00
DIRTY CHICKEN COBB Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	\$19.00
SEASONAL HOUSE	\$18.00



FRIED CHICKEN

CHICKEN & WAFFLES \$23.00
Legs & Thighs, Bourbon Maple Syrup,
Pickled Okra, Aged Manchego

DIRTY CHICKEN \$24.00
Legs & Thighs, Spicy Honey Gochujang, Blue Cheese, Pickles, Nori

MAINS

CRISPY CHICKEN SANDWICH Sesame Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries	\$19.50
DELTA RICE BOWL ✓ Smoked Tofu, Bulgogi Mushrooms, Soy-Pickled Cucumbers, Kimchi · ADD FRIED EGG + \$2	\$22.00
PIMENTO CHEESE BURGER* Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	\$19.00
SHRIMP'N'GRITS Andouille Sausage, Holy Trinity, Jalapeño Oil	\$24.75
SMOKED PORTABELLA SANDWICH ✓ BBQ Mushrooms, Grilled Onions, Tahini-Ranch Slaw, Bourbon-Pickled Fresnos, Vegan Brioche Bun	\$17.00
CRISPY CATFISH SANDWICH Sesame Bun, Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	\$20.00
TODAY'S CATCH* Gochugaru-Lime Butter, Smoked Soy, Baby Bok Choy	\$32.00

SNACKS

DEVEILED EGGS Pickled Green Tomato OR Bacon Jam	(EACH) \$1.75
CRISPY KOREAN CAULIFLOWER Pickled Beech Mushrooms, Daikon-Carrot Slaw, Toasted Sesame Seeds	\$13.50
JAMIE'S CORNBREAD Hot Honey-Brown Butter	\$8.00
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	\$19.00

EXPRESS

SKIRT STEAK* OR TODAY'S CATCH
SALAD / FRENCH FRIES
MINT JULEP ICE CREAM
no substitutions please

\$31.00

STEAKS*

FROM OUR **Southern PRIDE** SMOKER

MAKE IT NICE

ONE INCLUDED / ADDITIONAL + \$3.25

Bourbon Bordelaise	Horseradish Cream
Peppercorn-Caper Gravy	Blue Cheese-Furikake
Habanero-Lemongrass Sauce ✓	Cajun Butter
Mint Chimichurri ✓	Onion-Bacon Jam

MAKE IT FANCY

ADD CRABCAKE \$19.50 / ADD SHRIMP \$12.50

NEW YORK STRIP / 16 Oz / 28-Day Dry / E3 / KS	\$46.00
SKIRT STEAK / 12 Oz / Creekstone Farms / KS	\$47.00
PETIT FILET MIGNON / 8 Oz / 28-Day / 7 Hills / VA	\$47.00
RIBEYE / 14 Oz / 28-Day Dry / Roseda Farm / MD	\$61.00
FILET MIGNON / 12 Oz / 28-Day Dry / 7 Hills / VA	\$67.00
BONE-IN TOMAHAWK (SERVES 2) 42 Oz / 45-Day Wet / Creekstone Farms / KS	\$140.00

**KNEAD
RESERVE
EXCLUSIVE**

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

KOREAN PANCAKE \$19.00
Lobster, Shiitake, Leeks, Caviar, Kimchi Espuma



SCAN HERE
TO JOIN!

SIDES

COLLARDS, KIMCHI & COUNTRY HAM	\$8.50	CHEESY GRITS & SAUSAGE GRAVY	\$8.25
OLD BAY MAC'N'CHEESE	\$9.25	CITRUS, BLUE CHEESE & SPICY PEANUTS	\$9.00
FRENCH FRIES ✓	\$5.00	CREAMY CORN SUCCOTASH	\$8.75
GARLIC SMASHED POTATOES	\$5.75	GINGER-CHILI CAULILINI ✓	\$9.00

LUNCH

A **KNEAD** RESTAURANT
CULINARY DIRECTOR: EDWARD LEE
FOLLOW US /SUCCOTASHRESTAURANT

SERVICE @ **SUCCOTASH PRIME**

A 20% GRATUITY IS CUSTOMARY AND
APPROPRIATE. PARTIES OF 5+ WILL BE CHARGED
A 20% GRATUITY. PLEASE, NO MORE THAN
4 CREDIT CARDS PER TABLE.

PLEASE NOTIFY US OF ANY ALLERGIES

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.