

→ STARTERS →

| SMOKED CHICKEN WINGS * Spice Rub, Celery Slaw, Alabama White BBQ Sauce | \$14.00 |
|--|---------|
| POPCORN SHRIMP Cajun Buttermilk, Bourbon-Pickled Fresnos, Garlic Chili Oil | \$18.00 |
| KING CRAB LEG Gochujang Cocktail Sauce, Grilled Lemon | \$44.00 |
| HOT-FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing | \$17.50 |
| TUNA TARTARE* Avocado, Smoked Soy, Shrimp Chips | \$23.75 |

-- SALADS --

| FRIED GREEN TOMATOES | \$16.00 |
|--|---------|
| Arugula, Feta Cheese, Buttermilk Dressing | |
| ICEBERG WEDGE 🥓 | \$18.50 |
| Gooey Egg, Pork Belly Lardons, Blistered Tomatoes, | |
| Smoked Blue Cheese Dressing | |
| SEASONIAL HOUSE | \$19.00 |

SNACKS ••

| DEVILED EGGS 🖋 | (EACH) | \$1.75 |
|---|--------|---------|
| Pickled Green Tomato OR Bacon Jam | | |
| CRISPY KOREAN CAULIFLOWER | | \$14.00 |
| Pickled Beech Mushrooms, Daikon-Carrot Slaw, Toasted Sesame Se | eds | |
| JAMIE'S CORNBREAD | | \$8.00 |
| | | \$0.00 |
| Hot Honey-Brown Butter | | |
| COUNTRY HAM & PIMENTO CHEESE CRUDITÉ | | \$20.00 |
| Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Godo | dess | |

TASTE THE SOUTH

SERVED FAMILY STYLE

Must Be Ordered By Entire Table / Minimum 2 Guests / Required For Parties Of 7 Or More \$60.00/ADULT | \$30.00/CHILD {12 AND UNDER}

PICKLED GREEN TOMATO DEVILED EGGS / SMOKED CHICKEN WINGS FRIED GREEN TOMATO SALAD / CORNBREAD

SMOKED & SLICED RIBEYE* / CHICKEN & WAFFLES / SHRIMP'N'GRITS CHOICE OF TWO SIDES

CHOCOLATE BOURBON PECAN PIE / HUMMINGBIRD CAKE TRUFFLES no substitutions please



CHICKEN & WAFFLES Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego \$29.00 DIRTY CHICKEN Legs & Thighs, Honey Gochujang Sauce, Blue Cheese, Pickles, Nori Flakes \$31.00

MAINS +

| Smoked Tofu, Bulgogi Mushrooms, Soy-Pickled Cucumbers, Kimchi · ADD FRIED EGG + \$2.25 ■ | |
|---|---------|
| PIMENTO CHEESE BURGER* Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketc | \$19.50 |
| SHRIMP'N'GRITS /* Andouille Sausage, Holy Trinity, Jalapeño Oil | \$28.00 |
| CRISPY LOCAL BLUE CATFISH * Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon | \$25.75 |
| APPLE CIDER BBQ PORK RIBS Dirty Rice, Creamy Slaw | \$33.00 |
| TODAY'S CATCH* 🖊 | \$33.00 |

→ STEAKS* ↔

FROM OUR PRIDE SMOKER

MAKE IT NICE

ONE INCLUDED / ADDITIONAL + \$3.25

Bourbon Bordelaise Peppercorn-Caper Gravy Habanero-Lemongrass Sauce √ Mint Chimichurri V

Horseradish Cream Blue Cheese-Furikake Cajun Butter Onion-Bacon Jam

MAKE IT FANCY +>

| NEW YORK STRIP / 16 Oz / 28-Day Dry / E3 / KS | \$47.00 |
|--|----------|
| PETIT FILET MIGNON / 8 Oz / 28-Day / 7 Hills / VA | \$48.00 |
| SKIRT STEAK / 12 Oz / Creekstone Farms / KS | \$50.00 |
| RIBEYE / 14 Oz / 28-Day Dry / Roseda Farm / MD | \$62.00 |
| FILET MIGNON / 12 Oz / 28-Day Dry / 7 Hills / VA | \$68.00 |
| BONE-IN TOMAHAWK (SERVES 2) 42 Oz / 45-Day Wet / Creekstone Farms / KS | \$145.00 |

ADD CRABCAKE \$19.50 / ADD SHRIMP \$12.50

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 --

\$23.00

| COLLARDS, KIMCHI & COUNTRY HAM 🧨 | \$9.50 | CHEESY GRITS & SAUSAGE GRAVY | \$9.25 |
|----------------------------------|---------|-------------------------------------|---------|
| OLD BAY MAC'N'CHEESE | \$10.50 | CITRUS, BLUE CHEESE & SPICY PEANUTS | \$9.00 |
| FRENCH FRIES V | \$5.25 | CREAMY CORN SUCCOTASH | \$9.50 |
| GARLIC SMASHED POTATOES | \$7.25 | GINGER-CHILI CAULILINI V | \$10.00 |

SUPPER

A KNEEAD RESTAURANT CULINARY DIRECTOR: EDWARD LEE FOLLOW US () /SUCCOTASHRESTAURANT

Gochugaru-Lime Butter, Smoked Soy, Baby Bok Choy

DELTA RICE BOWL V

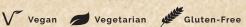
SERVICE @ SUCCOTASH

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







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.