

SUCCOTASH PRIME

STARTERS

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

SALADS

FRIED GREEN TOMATOES 	\$16.00
Arugula, Feta Cheese, Buttermilk Dressing	
ICEBERG WEDGE 	\$18.50
Goey Egg, Pork Belly Lardons, Blistered Tomatoes, Smoked Blue Cheese Dressing	
SEASONAL HOUSE 	\$19.00

FRIED CHICKEN

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

DELTA RICE BOWL 	\$23.00
Smoked Tofu, Bulgogi Mushrooms, Soy-Pickled Cucumbers, Kimchi •ADD FRIED EGG + \$2.25 	
PIMENTO CHEESE BURGER*	\$19.50
Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	
SHRIMP'N'GRITS 	\$28.00
Andouille Sausage, Holy Trinity, Jalapeño Oil	
CRISPY LOCAL BLUE CATFISH 	\$25.75
Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	
APPLE CIDER BBQ PORK RIBS	\$33.00
Dirty Rice, Creamy Slaw	
TODAY'S CATCH* 	\$33.00
Gochugaru-Lime Butter, Smoked Soy, Baby Bok Choy	

SIDES

COLLARDS, KIMCHI & COUNTRY HAM 	\$9.50
OLD BAY MAC'N'CHEESE 	\$10.50
FRENCH FRIES 	\$5.25
GARLIC SMASHED POTATOES 	\$7.25

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 Seeds	
JAMIE'S CORNBREAD	\$8.00
Hot Honey-Brown Butter	
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$20.00
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	

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

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	\$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

**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!

SUPPER

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.