



SUCCOTASH



NATIONAL HARBOR RESTAURANT WEEK BRUNCH

FEBRUARY 23RD - MARCH 1ST

\$25 Per Guest

APPETIZER Choose One

FRIED PICKLES 

Lemon-Sriracha Aioli

DEVEILED EGGS 

Green Tomato-Kimchi  OR Bacon Jam

ACORN SQUASH SOUP 

Crème Fraîche, Cornbread Croutons, Chives

ENTRÉE Choose One

FRENCH TOAST 

Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup

AVOCADO TOAST BLT

Bacon, Smashed Avocado, Sally Lunn Bread, Tomato

ADD POACHED EGG +\$2

CHICKEN & WAFFLES

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

DESSERT

RICE PUDDING  

Bourbon-Maple Syrup



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NATIONAL HARBOR RESTAURANT WEEK LUNCH

FEBRUARY 23RD - MARCH 1ST

\$25 Per Guest

APPETIZER Choose One

FRIED PICKLES

Lemon-Sriracha Aioli

ACORN SQUASH SOUP

Crème Fraîche, Cornbread Croutons, Chives

KY FRIED TOFU

Soy Dip, Pickled Peppers

ENTRÉE Choose One

WINTER SALAD

Roasted Acorn Squash, Cranberries, Spiced Soy-Candied Pecans,
Goat Cheese, Bourbon Dressing

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

CRISPY CATFISH SANDWICH

Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries

PULLED PORK SANDWICH

Collards, House Pickles, French Fries

DESSERT Choose One

CHOCOLATE BOURBON PECAN PIE

Orange Whipped Cream

RICE PUDDING

Bourbon-Maple Syrup

 Plant-Based  Vegetarian  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.



SUCCOTASH



NATIONAL HARBOR RESTAURANT WEEK

DINNER

FEBRUARY 23RD - MARCH 1ST
\$55 Per Guest

APPETIZER Choose One

WINTER SALAD

Roasted Acorn Squash, Cranberries, Spiced Soy-Candied Pecans,
Goat Cheese, Bourbon Dressing

ACORN SQUASH SOUP

Crème Fraîche, Cornbread Croutons, Chives

KY FRIED TOFU

Soy Dip, Pickled Peppers

ENTRÉE Choose One

ROASTED BLACKENED SALMON*

Gochujang Brussels Sprouts, Miso Glaze, Crispy Onions, Grilled Lemon

CHICKEN & WAFFLES

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

APPLE CIDER BBQ PORK RIBS

Pickled Peppers, Crispy Black Eyed Peas

GRILLED NY STEAK*

12 oz. NY Strip Steak, Dirty Rice, Garlic Sautéed Cauliflower
+\$10 SUPPLEMENTAL

DESSERT Choose One

CHOCOLATE BOURBON PECAN PIE

Orange Whipped Cream

RICE PUDDING

Bourbon-Maple Syrup

 Plant-Based  Vegetarian  Gluten-Free

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