

→ STARTERS →

	POPCORN SHRIMP Cajun Buttermilk, Bourbon-Pickled Fresnos, Garlic Chili Oil	\$17.50			
	MARYLAND CRAB CAKE Mirliton Mint-Sesame Slaw, Curried Remoulade, Dill Vinaigrette	\$27.75			
	SMOKED CHICKEN WINGS * Spice Rub, Celery Slaw, Alabama White BBQ Sauce	\$13.50			
	HOT FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	\$17.50			
	TUNA TARTARE* Avocado, Smoked Soy, Rice Crackers	\$23.75			
SALADS ••					
	FRIED GREEN TOMATOES ** Arugula, Feta Cheese, Buttermilk Dressing	\$15.50			
	ROASTED ACORN SQUASH ** Brussels Sprouts, Smoked Walnuts, Bourbon Currants, Goat Cheese	\$16.50			
	ICEBERG WEDGE 🖊	\$18.50			



Gooey Egg, Pork Belly Lardons, Blistered Tomato,

Smoked Blue Cheese Dressing

DELTA RICE BOWL V	\$21.75		
Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi			
· ADD FRIED EGG + \$2.25 ■			
DIMENTO CHEFFE DUDCED*	¢10.50		
PIMENTO CHEESE BURGER*	\$19.50		
Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup			
SHRIMP'N'GRITS	\$27.75		
	\$27.75		
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil			
CRISPY LOCAL BLUE CATFISH *	\$25.75		
	Ψ23.73		
Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon			
APPLE CIDER BBQ PORK RIBS	\$32.00		
	452.00		
Dirty Rice, Creamy Slaw			

MAINS --

→ SNACKS ↔

DEVILED EGGS # Pickled Green Tomato OR Bacon Jam	(EACH)	\$1.75
PIMENTO CHEESE HUSH PUPPIES Cajun Aioli		\$9.25
WEISENBERGER MILLS CORNBREAD CAKES Sorghum Butter, Seasonal Jam		\$8.25
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Godd		\$19.50



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 CAKES 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 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

	•
SKIRT STEAK / 12 Oz / Creekstone Farms / KS	\$50.00
PETIT FILET MIGNON / 8 Oz / 28-Day / 7 Hills / VA	\$50.00
NEW YORK STRIP / 16 Oz / 28-Day Dry / E3 / KS	\$46.00
RIBEYE / 14 Oz / 28-Day Dry / Roseda Farm / MD	\$61.00
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
→ MAKE IT FANCY +-	

ADD CRABCAKE \$19.50 / ADD SHRIMP \$12.50

- SIDES --

COLLARDS, KIMCHI & COUNTRY HAM 🖊	\$9.25	CHEESY GRITS & SAUSAGE GRAVY	\$9.25
OLD BAY MAC'N'CHEESE	\$10.50	CITRUS, BLUE CHEESE & SPICY PEANUTS	\$9.25
FRENCH FRIES V	\$5.25	CREAMY CORN SUCCOTASH	\$9.25
GARLIC SMASHED POTATOES	\$7.25	GOCHUJANG BRUSSELS SPROUTS V	\$9.25

\$33.00

SUPPER

TODAY'S CATCH

Broccolini, Mint Chimichurri, Burnt Lemon

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

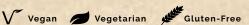
SERVICE @ SUCCOTASH

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.

*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.