

# SUCCOTASH SUPPER

## TO SHARE

<b>KY COUNTRY HAM &amp; SAUSAGE BOARD</b> <b>\$11</b>	<b>PIMENTO FUNDIDO</b> <b>\$11</b>
Jezebel Sauce, Peach Butter, Candied Pecans, House Pickles	Corn Relish, Caramelized Onion, Seed Crackers
<b>PULLED PORK</b> <b>\$13</b>	<b>WEISENBERGER MILLS SKILLET CORNBREAD</b> <b>\$10</b>
Buttered Toast, BBQ Vinegar Dip, House Pickles	Traditional Unsweetened Cornbread, Sorghum Butter, Scallions
<b>SMOKED CHICKEN WINGS</b> <b>\$10</b>	<b>*RAPPAHANNOCK OYSTERS ON THE HALF SHELL</b> <b>\$15</b>
White BBQ Sauce, Celery Slaw	Watermelon Mignonette, House Cocktail (HALF DOZEN)
	(DOZEN) <b>\$29</b>

## APPETIZERS

<b>FRIED GREEN TOMATOES</b> <b>\$10</b>
Goat Cheese, Arugula, Peaches, Buttermilk Dressing
<b>DAILY FARMER'S MARKET SALAD</b> <b>\$8</b>
Bourbon Vinaigrette
<b>GRILLED CORN SOUP</b> <b>\$8</b>
Bacon, Smoked Paprika, Dried Miso, Sour Cream
<b>SMOKED WHITE FISH</b> <b>\$10</b>
Black Bread, Horseradish, Green Apple
<b>FRIED OYSTER "RICH BOY"</b> <b>\$12</b>
Trout Roe, Duke's Remoulade, Slaw

## TASTE THE SOUTH

SERVED FAMILY STYLE

**PARTIES OF 6+**

{must be ordered for the entire table}

\$39 ADULTS | \$18 CHILDREN {12 AND UNDER}

SMOKED CHICKEN WINGS, PIMENTO FUNDIDO, FRIED GREEN TOMATOES  
WEISENBERGER MILLS SKILLET CORNBREAD  
FRIED CHICKEN & WAFFLES, BABY BACK RIBS, SHRIMP N'GRITS  
BACON MAC N'CHEESE, TODAY'S FARMER'S MARKET VEGETABLE  
SEASONAL COBBLER AND CHOCOLATE BOURBON PECAN PIE

*No substitutions please*

## MAINS

SERVED A LA CARTE

<b>FRIED CHICKEN &amp; WAFFLES</b> <b>\$21</b>	<b>SHRIMP N'GRITS</b> <b>\$23</b>
All Dark, Bourbon Maple Syrup, Shaved Manchego	Runny Egg, Arugula, Red-Eye Gravy
<b>DIRTY FRIED CHICKEN</b> <b>\$20</b>	<b>CAST-IRON TROUT FILETS</b> <b>\$22</b>
All Dark, Gochujang Honey, Blue Cheese, Pickles	Pecan Butter, Roasted Grapes, Herb Salad
<b>SLAB OF BABY BACK RIBS WITH HOUSE RUB</b> <b>\$25</b>	<b>CURRIED SUCCOTASH POT PIE, LEMON MISO BUTTER</b> <b>\$18</b>
Apple Cider Vinegar BBQ	ADD ANDOUILLE AND ROASTED CHICKEN +\$3
<b>*PIMENTO CHEESE BURGER</b> <b>\$17</b>	<b>*ROSEDA FARM 20 OZ. DRY AGED BONE-IN RIBEYE</b> <b>\$45</b>
Brioche Bun, Slab Bacon Jam, French Fries	Cheesy Grits, Roasted Veggies, Gochujang Butter
<b>CRISPY LOCAL BLUE CATFISH</b> <b>\$19</b>	<b>22 OZ. BONE-IN SMOKED BEEF SHORT RIB</b> <b>\$38</b>
Jalapeño-Mint Aioli, Burnt Lemon	Black BBQ Sauce, Pickles

## SIDES

<b>HAND CUT FRENCH FRIES</b> <b>\$4</b>	<b>WATERMELON &amp; FRIED PEANUTS</b> <b>\$4</b>
<b>CHILI CHEESE FRIES</b> <b>\$6</b>	<b>SWEET POTATO &amp; BEET GRATIN</b> <b>\$5</b>
<b>COLLARDS &amp; KIM-CHI</b> <b>\$6</b>	<b>SUCCOTASH CURRY</b> <b>\$5</b>
<b>BACON MAC N'CHEESE</b> <b>\$7</b>	<b>TODAY'S FARMER'S MARKET VEGETABLE</b> <b>\$5</b>
<b>CORNBREAD WITH SORGHUM BUTTER</b> <b>\$3</b>	<b>BOURBON-PICKLED JALAPEÑOS</b> <b>\$3</b>

## SWEETS

<b>CHOCOLATE BOURBON PECAN PIE</b> <b>\$7</b>	<b>RED VELVET AFFOGATO</b> <b>\$6</b>
Orange Whipped Cream	Vanilla Ice Cream, Café Du Monde Chicory Coffee
<b>HUMMINGBIRD CAKE</b> <b>\$8</b>	<b>BUTTER PECAN COOKIES N'CREAM</b> <b>\$5</b>
Candied Pecans, Toasted Coconut	
<b>SEASONAL COBBLER</b> <b>\$9</b>	
Ice Cream	

We use FreeBird® Chicken, where all chickens enjoy roomy houses, vegetarian diets and antibiotic-free practices.

Vegetarian  Vegan  Gluten-Free 

PLEASE NOTIFY US OF ANY ALLERGIES

CULINARY DIRECTOR: EDWARD LEE  
EXECUTIVE CHEF: LISA ODOM  
FOLLOW US   /SUCCOTASHRESTAURANT

A **KNEAD** RESTAURANT  
HOSPITALITY + DESIGN

\*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.  
Please, no more than four credit cards per table.

FALL 2015