



SUCCOTASH

PRIME

WEDNESDAY



WINGSDAY

SERVED UNTIL 8PM

(SUBJECT TO AVAILABILITY)

\$1.50 ea. / *minimum 4 per style*

SMOKED CHICKEN WINGS

Spice Rub, Celery Slaw, Alabama White BBQ Sauce

DIRTY WINGS

Crumbled Blue Cheese, Pickled Chow Chow

MISO-MUSTARD HONEY-GLAZED WINGS

Sesame Seeds, Korean Chile

PLEASE NOTIFY US OF ANY ALLERGIES



Vegan



Vegetarian



Gluten-Free

Gluten-Free designation 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.
Please, no more than four credit cards per table.

A **KNEAD** RESTAURANT

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   / SUCCOTASHRESTAURANT

SUCCOTASH PRIME

HAPPY HOUR

SERVED DAILY 4-8PM
(SUBJECT TO AVAILABILITY)

WINE

SPARKLING

LA LUCA, PROSECCO
VENETO, IT

\$9

MONT GRAVET, CINSULT
LANGUEDOC, FR

\$7

WHITE

CIELO, PINOT GRIGIO
VENETO, IT

\$7

ROSÉ

RED

VIÑA TEMPRANA, GARNACHA
CAMPO DE BORJA, SP

\$7

BEER

DRAFT

RIGHT PROPER BREWING
Lager/Washington, DC/4.7%

\$5

3 STARS GHOST WHITE
Belgian IPA/Washington, DC/ 5.9%

\$6

PORT CITY OPTIMAL WIT
Wheat Ale/ Alexandria, VA/4.9%

\$6

SUCCOTASH ALE
Red Ale/Salisbury, MD/5.9%

\$5

BOTTLE

DC BRAU THE CORRUPTION
India Pale Ale/Washington, DC/6.5%

\$6

DOGFISH SEAQUENCH ALE
Lime Session Sour/Milton, DE/4.9%

\$6

CORONA EXTRA
German Lager/Mexico/4.7%

\$4

MILLER LITE
Light Lager/Milwaukee, WI/4.2%

\$4

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HAPPY HOUR

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FROM THE KITCHEN

DEVILED EGGS 	(EACH) \$1.50 ea.
Pickled Green Tomato OR Bacon Jam	
SMOKED CHICKEN WINGS 	\$1.50 ea.
Spice Rub, Celery Slaw, Alabama White BBQ Sauce (min. 4 per order)	
WEISENBERGER MILLS CORNBREAD CAKES 	\$5
Cornbread Crisps, Sorghum Butter, Seasonal Jam	
CRISPY GREEN BEANS  	\$5
Wasabi Ranch	
CHICKEN & WAFFLES (HALF)	\$12
Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego	
HOT FRIED OYSTERS	\$13
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$14
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	
*PIMENTO CHEESE BURGER	\$16
Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	

COCKTAILS

MILK PUNCH	\$8
Old Forester Bourbon, Aged Rum, Clarified Milk, Pineapple, Lemon, Creole Bitters	
SOUTHERN SANGRIA	\$7
Redemption Bourbon, Orange Liqueur, Red Wine, Watermelon	
	Pitcher (serves 5) \$35
BELLE'S PUNCH	\$8
Mango-infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	
	Pitcher (serves 5) \$39

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KNEAD RESTAURANT
BY THE FISH

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FALL 2021