

## WELL REFINED SOUTHERN CUISINE DEFINED BY HISTORY

## STARTERS

**FAMOUS CHILI BISCUITS 11**

*Great Grandma's Famous Biscuit, House Chili, Cheddar Cheese,  
Harissa Cream*

**FRIED GREEN TOMATOES (V) 13**

*Seasoned Cornmeal, Spicy Aioli, Goat Cheese*

**TRUFFLED BRUSSELS SPROUTS (V) 10**

*Topped with a Sunny Egg*

**LUCILLE'S CAESAR (V) 14**

*Baby Romaine, Cornbread Croutons, Soft Boiled Egg\*, Tarragon Dressing*

**WATERMELON SALAD (GF)(V) 16**

*Baby Arugula, Iced Red Onion, Feta Cheese, Crushed Pistachio,  
Lemon Ginger Vinaigrette*

**MIXED GREEN SALAD (GF)(VG) 13**

*Torn Leaves, Iced Red Onion, Cucumber, Radish, Tomato, Broken Vinaigrette*

## WAFFLES + TOASTS

**CROISSANT FRENCH TOAST 17**

*with Spiked Berries / Add Wings +7*

**CHICKEN & WAFFLE 24**

*Sweet Potato Waffle, Bourbon & Texas Pecan Infused Syrup, Fresh Chilies  
(Waffle Only 14)*

## EXTRAS

**HOT ROLLS (V) 9****BAKED MAC & CHEESE (V) *with Truffle Oil* 15****BRAISED COLLARD GREENS (GF) 7****CORNBREAD (V) 12****STONE MILL GRITS (GF) 7****POTATO HASH (GF)(VG) 11****APPLEWOOD BACON 8**

*GF - Gluten Free / V - Vegetarian / VG - Vegan*

## BRUNCH PLATES

**SHRIMP & GRITS (GF) 27**

*Gulf Shrimp, Andouille, Sherry Tomato Broth, Stone Mill Grits*

**BUTCHER BURGER 18**

*House-ground Patty\*, Applewood Bacon, Jasper Cloth Cheddar,  
Bourbon Pickles, LTO, Onion Challah Bun*

**OXTAIL OMELETTE 22**

*Pulled Tails, Caramelized Onions, White Cheddar, Crispy Shallot Salad,  
Braising Jus*

**CHICKEN FRIED STEAK 28**

*44 Farms Flat Iron Steak, Fingerling Hash, Asparagus Spears*

**CATFISH & GRITS 27**

*Fried Catfish, Cilantro Slaw, Grape Tomatoes, Oxtail Jus, Stone Mill Grits*

**HOT CHICKEN SANDWICH 18**

*Slow Fried Chicken Breast, Chinese 5 Spice Hot Glaze, Bourbon Pickles,  
Onion Challah Bun*

## EGGS + MORE

**OXTAIL TAMALES (GF) 23**

*Pico Black-Eyed Peas, Side of Eggs, Salsa Roja*

**COUNTRY BENEDICT 17**

*Chicken Fried Egg\*, Bacon, Collard Greens, Hollandaise*

**BOUDIN BENEDICT 17**

*Cajun Spiced Chicken, Poached Egg\*, Hollandaise*

**VEGGIE BENEDICT (V) 16**

*Stewed Lentils, Collard Greens, Butternut Squash, Poached Egg\*, Hollandaise*

*No Substitutions | 20% service charge added to parties of 6 or more  
Please note that we have a 90-minute time limit for dining to ensure smooth  
service and accommodate all guests effectively  
\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your  
risk of food borne illness.*



# Lucille's Recipe for a Good Life

*Take equal parts of kindness, unselfishness and thoughtfulness; Mix in an atmosphere of love; Add a spice of usefulness; Scatter a few grains of cheerfulness; Season with a smile; Stir in a hearty laugh, and dispense to every member of your family!*

## SWEETS

### CHOCOLATE CAKE 13

*House Made Chocolate Cake, Raspberry Jam,  
Chocolate Ganache, with Vanilla Ice Cream*

### CROISSANT BREAD PUDDING 13

*Southern Spiced Bread Pudding, Creme Anglais,  
Spiked Berries, with Vanilla Ice Cream*

### LEMON ICE BOX PIE 10

*A Lucille's Original Recipe!*

## HAPPY HOUR

*Tues - Thurs 4pm - 6pm*

### 1/2 OFF SIGNATURE COCKTAILS

### 1/2 OFF SELECTED APPS

### LEMON DROP 7

### OLD FASHIONED 7

*(Excludes Super & Ultra Premium Spirits)*

## BRUNCH COCKTAILS

### MIMOSA 8

### SPECIALTY MIMOSA 9

*Pineapple, Tiffany or Lucille's Special*

### ORANGE MIMOSA CARAFE 30

### CRANBERRY OR PINEAPPLE CARAFE 34

### SPECIALTY CARAFE 36

*Mango, Tiffany, Peach or Lucille's Specialty*

### HOUSE BLOODY MARY 12

### BELLINI 8

## SIPS

### SOUTHERN ICED TEA 3

*Sweet Or Unsweetened*

### BLACKBERRY ICED TEA 4

### PEACH ICED TEA 4

### HOUSE LEMONADE 4

### STRAWBERRY LEMONADE 5

### COFFEE 3.5

*Lucille's Brunch Blend*

### SODAS 3.5

*Coke, Diet Coke, Dr. Pepper, Sprite*

*No Substitutions*

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