

WELL REFINED SOUTHERN CUISINE DEFINED BY HISTORY

STARTERS

FAMOUS CHILI BISCUITS 11

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

BUTTERBEAN HUMMUS (VG) 14

Tahini, Zaatar, Roots, Flatbread

GRILLED OCTOPUS (GF) 19

Green Coconut Curry, Roasted Peanuts, Coriander

FRIED GREEN TOMATOES (V) 13

Seasoned Cornmeal, Spicy Aioli, Goat Cheese

OXTAIL TAMALES (GF) 21

Pico Black-Eyed Peas, House Made Salsa Rojo

SEARED SCALLOPS* (GF) 19

Applewood Smoked Bacon, Grit Cakes, Sage Brown Butter

BOUDIN BALLS 14

Cajun Spiced Chicken, Creole Sauce

BUTTERNUT SQUASH (GF)(VG) 13

Roasted Pumpkin Seed, Cilantro Puree, Spiced Soy Yogurt

SALAD + SOUP

LUCILLE'S CAESAR (V) 14

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

TUNA CLASSIC SALAD (GF) 18

Seared Tuna, Bacon Wrapped Green Beans,
Fingerling Potatoes, Soft Boiled Egg*, Broken Vinaigrette*

WATERMELON SALAD (GF)(V) 16

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

GUMBO Z'HERBS 12

Ham hock, Andouille, Greens, Rice (Add Shrimp +\$5/Oysters +\$3)

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

MAINS

SHRIMP & GRITS (GF) 27

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

YARDBIRD 23

*Brined & Slow-Fried Chicken (White or Dark Meat), Smoked Mash,
Braised Collard Greens, Honey Spiced Gravy*

CATFISH & GRITS 27

Blackened or Fried, Cilantro Slaw, Grape Tomatoes, Oxtail Jus, Stone Mill Grits

ROASTED GULF FISH MKT

Gumbo, Hoppin' John

CHICKEN & WAFFLE 24

*Brined & Slow-Fried Chicken (White or Dark Meat), Sweet Potato Waffle, Fresh
Chilies, Bourbon & Texas Pecan Infused Maple Syrup*

SANDWICHES

All Come with House Fries & Mixed Green Salad

TUNA SANDWICH 19

Seared Tuna, Avocado Mousse, Tomato, Applewood Bacon, Toasted Ciabatta*

OXTAIL PHILLY 23

Pulled Oxtail, Sautéed Peppers & Shrooms, White Cheddar, Hoagie Roll

HOT CHICKEN SANDWICH 18

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

CATFISH PO' BOY 18

Blackened or Fried, Remoulade, LTO, Bourbon Pickles, Hoagie Roll

BUTCHER BURGER 18

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

SIDES

HOT ROLLS (V) 9

BAKED MAC & CHEESE (V) *with Truffle Oil 15*

BRAISED COLLARD GREENS (GF) 7

CORNBREAD (V) 12

TRUFFLED BRUSSELS SPROUTS (V) *with Sunny Egg 10*



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)

SIPS

SOUTHERN ICED TEA 3

Sweet Or Unsweet

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

Please join us for
WEEKEND BRUNCH

Fri 11 - 3 / Sat & Sun 10 - 3

No Substitutions

20% service charge added to parties of 6 or more

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.*