

BRUNCH MENU



WELL REFINED
SOUTHERN CUISINE
DEFINED BY HISTORY

GREAT BEGINNINGS

Lucille's Chili Biscuits 11

Great Grandma's Claim To Fame!

Fried Green Tomatoes 13

Seasoned Cornmeal, Spicy Aioli, Goat Cheese

Truffled Brussels Sprouts 10

*Topped with an Sunny Side Up Egg**

Lucille's Caesar Salad 14

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

Mixed Green Salad 13

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

Watermelon Salad 16

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

EGGS & MORE

Oxtail Tamales 23

Pico Black-Eyed Peas, Side of Eggs, Salsa Rojo

Country Benedict 17

Chicken Fried Egg, Bacon, Collard Greens, Hollandaise*

Boudin Benedict 17

Cajun Spiced Chicken, Poached Egg, Hollandaise*

Veggie Benedict 16

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

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)*

BRUNCH PLATES

Catfish & Grits 27

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

Shrimp & Grits 27

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

Butcher Burger 18

House Ground Patty, Applewood Bacon,
Jasper Cloth Cheddar, Garlic Aioli*

Chicken Fried Steak 28

44 Farms Flat Iron Steak, Fingerling Hash, Asparagus Spears

Oxtail Omelette 22

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

Hot Chicken Sandwich 18

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

EXTRAS

Braised Greens 7

Applewood Bacon 8

Baked Mac & Cheese 15

House Favorite!! Get It While It Lasts!!!

Stone Mill Grits 7

Potato Hash 11

Cornbread 12

Hot Rolls 9

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.*