

DINNER MENU



WELL REFINED
SOUTHERN CUISINE
DEFINED BY HISTORY

STARTERS

FAMOUS CHILI BISCUITS 9
Great Grandma's Famous Biscuit, House Chili, Cheddar Cheese, Harissa Cream

BUTTERBEAN HUMMUS 10
Tahini, Zaatar, Roots, Flatbread

GRILLED OCTOPUS 15
Green Coconut Curry, Roasted Peanuts, Coriander

FRIED GREEN TOMATOES 10
Seasoned Cornmeal, Spicy Aioli, Goat Cheese

OXTAIL TAMALES 16
Pico Black-Eyed Peas, House Made Salsa Roja

SEARED SCALLOPS* 15
Applewood Smoked Bacon, Grit Cakes, Sage Brown Butter

BUTTERNUT SQUASH 10
Roasted Pumpkin Seed, Cilantro Puree, Spiced Soy Yogurt

STEWED OKRA & TOMATOES 9
Fresh Okra, Heirloom Tomatoes, Roasted Corn, Rice, Fresh Herbs

SIDES

HOT ROLLS 6

BRAISED COLLARD GREENS 6

CORNBREAD 6

TRUFFLED BRUSSELS SPROUTS WITH SUNNY EGG 9

BAKED MAC & CHEESE 10

\$3.00 Charge to all split plates / 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.

SALADS / SOUP

LUCILLE'S CAESAR 11
Bibb Lettuce, Cornbread Croutons, Soft Boiled Egg, Tarragon Dressing*

MIXED GREEN SALAD 10
Torn Leaves, Iced Red Onion, Cucumber, Tomato, Broken Vinaigrette

GUMBO Z'HERBS 9
Hamhock, Andouille, Greens, Rice (Add Shrimp +\$5/Oysters +\$3)

TUNA CLASSIC SALAD 15
Seared Tuna, Green Bean Bundles, Fingerling Potatoes, Soft Boiled Egg*, Broken Vinaigrette*

WATERMELON SALAD 13
Baby Arugula, Iced Red Onion, Crushed Pistachio, Lemon Ginger Vinaigrette

ENTREES

SHRIMP & GRITS 25
Gulf Shrimp, Andouille, Sherry Tomato Broth, Stone Mill Grits

YARDBIRD 20
Brined & Slow-Fried Chicken (White or Dark Meat), Smoked Mash, Braised Collard Greens, Honey Spiced Gravy

PORK & BEANS 29
Bone In Pork Chop, Three Bean Ragù, Creamed Collard Green Kimchi, Tobacco Onion Herb Salad

ROASTED ACORN SQUASH 21
Stuffed with Collard Greens, Quinoa, Kuchela, Pomegranate, Romesco, Seasoned Panko Bread Crumbs

ROASTED HEN 23
Berbere Spiced Cornish Hen, Sweet Peas, Rice Grits, Braising Jus, Chive Oil

SMOTHERED STEAK* 39
Prime Strip, Virginia Style Green Beans, Roasted Potatoes, Shiitake Gravy

ROASTED GULF FISH MKT
Greens (Mustards, Spinach, Radish), Gumbo, Hoppin' John

BRAISED OXTAILS 29
Fire Roasted Capanota, Serrano Cheddar Grits, Oxtail Jus

CATFISH & GRITS 24
Blackened or Fried, Cilantro Slaw, Grape Tomatoes, Oxtail Jus, Stone Mill Grits

FISH FRY 38
Bone-In Fish, Sweet Basil Maque Choux, Raw Greens, Nuoc Mam Vinaigrette

Please Join Us For

WEEKEND BRUNCH

Sat & Sun 10 - 3

Ask About Our Next

WINE DINNER

HAPPY HOUR

Tuesday-Friday 4pm-6pm

SPECIALTY COCKTAILS \$3 OFF

SELECT BEER \$4

SELECT WINE \$5

MULE VARIATIONS \$6

OLD FASHIONED \$7

(Excludes super & ultra premium spirits)

MANGO MARGARITA \$7

HAPPY HOUR BITES

FRIED GREEN TOMATOES (4) \$6

CHILI BISCUITS (4) \$5

CATFISH NUGGETS \$8

GUMBO Z'HERBS \$7

BUTCHER BURGER \$10

MAC & CHEESE \$7

TRUFFLED BRUSSELS SPROUTS \$6

SEASONAL COCKTAILS

Aperol Spritz \$11

*Aperol, Champagne, Club Soda,
Fresh Orange*

Watermelon Mint Sangria \$11

*Rosé, Watermelon Purée, Triple Sec,
Lime Juice, Fresh Mint Leaves*

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SIGNATURE COCKTAILS

The Queen Bee \$14

Cognac, Limoncello, Orange Bitters, Lemon Juice

Strawberry Smash \$13

*Gin, Strawberry Purée, Fresh Basil,
Lemonade, Dehydrated Strawberries*

Woke Punch \$12

*Vodka, Lemonade, Strawberry
Purée, Serrano Peppers*

Lucille's Margarita \$12

Tequila, Lime Juice, Agave, Triple Sec

Lucille's 75 \$12

Gin, Lavender Bitters, Grapefruit Juice, Rosé Champagne

Lucille's Lemon Drop \$13

Highway Vodka, Lemon Juice, Turbinado, Triple Sec

Blacker The Berry \$13

*Gin, Jasmine Liqueur, Limoncello, Agave,
Activated Charcoal, Fresh Lemon, Rosemary*

Mezcal Margarita \$14

Mezcal Tequila, Cointreau, Fresh Lime Juice, Agave, OJ

Sweet Ginger \$13

*Whiskey, Ginger Liqueur, Elderflower Liqueur,
Fresh Lemon, Ginger Beer*

Tropical Breeze \$13

*Malibu Rum, Cognac, OJ,
Pineapple Juice, Orgeat Syrup*