

LUNCH MENU

Lucille's

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

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

GRILLED OCTOPUS 15
*Green Coconut Curry, Roasted Peanuts,
Coriander*

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,
Radish, 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*

MAINS

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*

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

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

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

CHICKEN & WAFFLES 21
*Brined & Slow-Fried Chicken (White or Dark
Meat), Sweet Potato Waffle, Fresh Chilis,
Bourbon & Texas Pecan Infused Maple Syrup*

SANDWICHES

All served with fries & mixed green
salad

TUNA SANDWICH 17
Seared Tuna, Avocado Mousse, Tomato,
Applewood Bacon, Toasted Ciabatta*

OYSTER BLT 16
*Gulf Oysters, Baby Arugula, Tomato Confit,
Applewood Bacon, Spicy Aioli, Pretzel Hoagie*

OXTAIL PHILLY 18
*Pulled Oxtail, Sautéed Peppers & Shrooms,
White Cheddar, Hoagie Roll*

HOT CHICKEN SANDWICH 16
*Slow Fried Chicken Breast, Chinese 5 Spice
Hot Glaze, Bourbon Pickles, Slaw, Onion
Challah Bun*

BUTCHER BURGER 16
House-ground Patty, Applewood Bacon,
Jasper Cloth Cheddar, Bourbon Pickles, LTO,
Onion Challah Bun*

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*