

## WELL REFINED SOUTHERN CUISINE DEFINED BY HISTORY

## STARTERS

**FAMOUS CHILI BISCUITS 13**

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

**U.S. SMITHS JALAPENO POPPERS 14**

*Smoked Brisket, Smoked Cream Cheese,  
Bacon, House Made BBQ Sauce*

**CRAB CAKES 27**

*Black Eyed Pea Salsa, Green Hollandaise*

**FRIED GREEN TOMATOES (V) 14**

*Seasoned Cornmeal, Spicy Aioli, Goat Cheese*

**OXTAIL TAMALES (GF) 23**

*Pico Black Eyed Peas, House Made Salsa Rojo*

**BOUDIN BALLS 15**

*Cajun Spiced Chicken, Creole Sauce*

**SEARED SCALLOPS (GF) 25**

*Jumbo Scallops, Sauteed Spring Vegetables, Tomato Butter Sauce*

## SALAD + SOUP

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

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

**BLACK EYED PEA SALAD (GF) 16**

*Farm Greens, Tomato, Cucumber, Red Onion,  
Feta Cheese, Quinoa Crunch, Cumin Vinaigrette*

**WATERMELON SALAD (GF)(V) 15**

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

**GUMBO Z'HERBS 15**

*Ham hock, Andouille, Greens, Rice  
(Add Shrimp +\$6 / Add Oysters +\$6)*

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

## MAINS

**SHRIMP & GRITS (GF) 28**

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

**YARDBIRD 24**

*Buttermilk Brined, Slow-Fried Chicken Breast,  
Smoked Mash, Braised Collard Greens, Peppercorn Gravy*

**PEA CAKES (VG) 23**

*Black Eyed Peas, Cilantro, Parsley, Collard Green Slaw,  
Butter Bean Puree, Sesame Vinaigrette*

**CHICKEN & WAFFLE 24**

*Buttermilk Brined, Slow-Fried Chicken Breast,  
Sweet Potato Waffle, Fresh , Chilies, Bourbon & Texas Pecan Infused Maple Syrup*

**SEARED SALMON (GF) 35**

*Warm Lump Crab & Corn Salad, Collard Green Rice, Buttermilk Vinaigrette*

**CATFISH & GRITS 29**

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

## SANDWICHES

*All Come with House Fries & Mixed Green Salad*

**OXTAIL PHILLY 25**

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

**HOT CHICKEN SANDWICH 19**

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

**OYSTER BLT 20**

*Fried Oysters, Tomato Confit, Applewood Smoked Bacon,  
Arugula, Spicy Aioli, Hoagie Roll*

**BUTCHER BURGER 19**

*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) 9**

**CORNBREAD (V) 13**

**CHARRED BROCCOLINI (GF) (V) 11**

*Lemon Caper Aioli, Quinoa Crunch*



# 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

### **CROISSANT BREAD PUDDING 13**

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

### **PIE OF THE DAY**

*Our Special Pie of the Day!*

## HAPPY HOUR

*Tues - Thurs 4pm - 6pm*

### **1/2 OFF SIGNATURE COCKTAILS**

### **1/2 OFF SELECT APPS**

### **LEMON DROP 7**

### **OLD FASHIONED 7**

*(Excludes Super & Ultra Premium Spirits)*

## 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*

*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.*