

DINNER MENU

STARTERS

FAMOUS CHILI BISCUITS 11

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

BUTTERBEAN HUMMUS 14

Tahini, Zaatar, Roots, Flatbread

GRILLED OCTOPUS 19

*Green Coconut Curry, Roasted Peanuts,
Coriander*

FRIED GREEN TOMATOES 13

Seasoned Cornmeal, Spicy Aioli, Goat Cheese

OXTAIL TAMALES 21

*Pico Black-Eyed Peas,
House Made Salsa Rojo*

SEARED SCALLOPS* 19

*Applewood Smoked Bacon, Grit Cakes, Sage
Brown Butter*

BOUDIN BALLS 14

Cajun Spiced Chicken, Creole Sauce

BUTTERNUT SQUASH 13

*Roasted Pumpkin Seed, Cilantro Puree,
Spiced Soy Yogurt*

SIDES

HOT ROLLS 9

BRAISED COLLARD GREENS 7

CORNBREAD 12

TRUFFLED BRUSSELS SPROUTS WITH SUNNY EGG 10

BAKED MAC & CHEESE 15

Topped off with Truffle Oil

Please Join Us For

WEEKEND BRUNCH

Fri 11-3, Sat & Sun 10-3



WELL REFINED
SOUTHERN CUISINE
DEFINED BY HISTORY

SALADS / SOUP

LUCILLE'S CAESAR 14

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

GUMBO Z'HERBS 12

*Hamhock, Andouille, Greens, Rice
(Add Shrimp +\$5/Oysters +\$3)*

TUNA CLASSIC SALAD 18

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

WATERMELON SALAD 16

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

ENTREES

SHRIMP & GRITS 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*

PORK & BEANS 33

*Braised Pork Shank, Three Bean Ragù,
Grape Tomatoes, Agrodolce*

ROASTED HEN 25

*Berberé Spiced Cornish Hen, Sweet Peas,
Rice Grits, Braising Jus, Chive Oil*

SMOTHERED STEAK* 44

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

ROASTED GULF FISH MKT

*Greens (Mustards, Spinach, Radish), Gumbo,
Hoppin' John*

BRAISED OXTAILS 38

*Fire Roasted Capanota, Serrano Cheddar
Grits, Oxtail Jus*

CATFISH & GRITS 27

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

FISH FRY 42

*Bone-In Fish, Sweet Basil Maque Choux, Raw
Greens, Nuoc Mam Vinaigrette*

\$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.*



COCKTAIL LIST

SIGNATURES

See Ya Soon \$16

Reposado Lemon Drop, Blue Curacao

Take Care \$15

*Strawberry Rum, Lemon Juice,
Watermelon Monin*

Best Friends \$15

*Dragon Fruit Lemon Drop w/
Deep Eddy Vodka*

French Kiss \$16

*Cognac, Colada Puree,
Pineapple Juice*

Old Thymes \$15

*Smoked Cinnamon Old Fashioned w/
Marker's Mark*

Texas Hold'em \$14

*Pineapple Agave Margarita,
Reposado Tequila*

Lucini \$14

*Onda Agave Seltzer, Passion Fruit
Liquor, Tequila*

BHM COCKTAILS

The Renaissance \$15

*Uncle Nearest Old Fashioned, Coco Bitters,
Banana Infused Simple Syrup*

Harlem Mule \$13

Highway Vodka, Blackberry Puree, Ginger Beer

King Cake Shot \$12

Uncle Nearest, Rumchatta, Cinnamon Monin

HAPPY HOUR

Tuesday - Thursday 4pm - 6pm

1/2 OFF SIGNATURE COCKTAILS

BOTTLED BEER \$3

SELECT WINE \$5

WELLS \$5

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

BOUDIN BALLS \$10

BUTCHER BURGER \$10

MAC & CHEESE \$7

TRUFFLED BRUSSELS SPROUTS \$6

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