

WELL REFINED SOUTHERN CUISINE DEFINED BY HISTORY

STARTERS

FAMOUS CHILI BISCUITS 13

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

FRIED GREEN TOMATOES (V) 14

Seasoned Cornmeal, Spicy Aioli, Goat Cheese

LUCILLE'S CAESAR (V) 14

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

WATERMELON SALAD (GF)(V) 16

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

BLACK EYED PEA SALAD (GF) 16

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

U.S. SMITHS JALAPENO POPPERS 14

*Smoked Brisket, Smoked Cream Cheese, Bacon,
Corn, Bell Peppers, House Made BBQ Sauce*

CRAB CAKES 27

Black Eyed Pea Salsa, Green Hollandaise

WAFFLES + TOASTS

CROISSANT FRENCH TOAST 17

with Spiked Berries / Add Wings +9

CHICKEN & WAFFLE 25

*Sweet Potato Waffle, Bourbon & Texas Pecan Infused Syrup, Fresh Chilies
(Waffle Only 16)*

EXTRAS

HOT ROLLS (V) 9**BAKED MAC & CHEESE (V)** *with Truffle Oil 15***BRAISED COLLARD GREENS (GF) 9****CORNBREAD (V) 13****STONE MILL GRITS (GF) 8****POTATO HASH (GF)(VG) 11****APPLEWOOD BACON 8**

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

BRUNCH PLATES

SHRIMP & GRITS (GF) 28

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

BUTCHER BURGER 19

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

OXTAIL TAMALES (GF) 26

Pico Black Eyed Peas, Side of Eggs, Salsa Rojo

CHICKEN FRIED STEAK 29

*44 Farms Iron Steak, Potato Hash,
Asparagus, Peppercorn Gravy*

CATFISH & GRITS 29

*Fried Catfish, Cilantro Slaw, Grape Tomatoes, Oxtail Jus, Stone Mill Grits
Add Pulled Oxtail Meat +\$15

HOT CHICKEN SANDWICH 18

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

EGGS + MORE

OXTAIL OMELETTE 24

*Pulled Oxtails, Caramelized Onions, White Cheddar,
Crispy Shallot Salad, Braising Jus*

COUNTRY BENEDICT 21

Chicken Fried Egg, Bacon, Collard Greens, Hollandaise*

BOUDIN BENEDICT 23

Cajun Spiced Chicken, Poached Egg, Hollandaise*

VEGGIE BENEDICT (V) 19

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

*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.*



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)

BRUNCH COCKTAILS

MIMOSA 8

SPECIALTY MIMOSA 9

Pineapple, Tiffany or Lucille's Special

ORANGE MIMOSA CARAFE 30

CRANBERRY OR PINEAPPLE CARAFE 34

SPECIALTY CARAFE 36

Mango, Tiffany, Peach or Lucille's Specialty

HOUSE BLOODY MARY 12

BELLINI 8

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

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