

DINNER

Lucille's

2025

WELL REFINED SOUTHERN CUISINE DEFINED BY HISTORY

BEGINNINGS

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,
Corn, Bell Peppers, 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, Sautéed Spring Vegetables, Tomato Butter Sauce

SALAD + SOUP

LUCILLE'S CAESAR (V) 14

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

BLACK EYED PEAS 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

SURF & TURF* (GF) 59

6 Oz Filet Mignon, Blackened Shrimp, Smoked Mash, Asparagus, Chimichurri

YARDBIRD 24

*Buttermilk Brined, Slow-Fried Chicken (White or Dark Meat),
Smoked Mash, Braised Collard Greens, Peppercorn Gravy*

PORK SHANK (GF) 38

Braised Pork Shank, Three Bean Ragu, Grape Tomatoes, Agrodolce

FISH FRY 48

Seasonal Fish, Sweet Basil Maque Choux, Raw Greens, Nuoc Mam Vinaigrette

BERBERE CHICKEN BREAST (GF) 27

Seasonal Veggie Fried Rice, Buttered Pan Jus

PEA CAKES (VG) 23

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

BRAISED OXTAILS 42

Fire Roasted Capanota, Serrano Cheddar Grits, Oxtail Jus

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

SIDES

HOT ROLLS (V) 9

BAKED MAC & CHEESE (V) 15

Topped Off With Truffle Oil

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.*