STARTERS

FAMOUS CHILI BISCUITS 11
Great Grandma’s Famous Biscuit, House Chili, Cheddar Cheese, Harissa Cream

BUTTERBEAN HUMMUS 14
Tahini, Za’atar, Roots, Flatbread

FRIED GREEN TOMATOES 12
Seasoned Cornmeal, Spicy Aioli, Goat Cheese

GRILLED OCTOPUS 19
Green Coconut Curry, Roasted Peanuts, Coriander

OXTAIL TAMALE 18
Pico Black-Eyed Peas, House Made Salsa Rojo

SEARED SCALLOPS 19
Applewood Smoked Bacon, Grit Cakes, Sage Brown Butter

BUTTERNUT SQUASH 13
Roasted Pumpkin Seed, Cilantro Puree, Spiced Soy Yogurt

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)

WATERMELON SALAD 16
Baby Arugula, Iced Red Onion, Feta Cheese, Crushed Pistachio, Lemon Ginger Vinaigrette

MAINs

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

CATFISH & GRITS 27
Blackened or Fried, Cilantro Slaw, Grape Tomatoes, Oxtail Jus, Stone Mill Grits

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

TUNA CLASSIC SALAD 18
Seared Tuna, Green Bean Bundles, Fingerling Potatoes, Soft Boiled Egg*, Broken Vinaigrette

OYSTER BLT 18
Gulf Oysters, Baby Arugula, Tomato Confit, Applewood Bacon, Spicy Aioli, Pretzel Hoagie

SANDWICHES

All served with fries & mixed green salad

TUNA SANDWICH 19
Seared Tuna*, Avocado Mousse, Tomato, Applewood Bacon, Toasted Ciabatta

OXTAIL PHILLY 20
Pulled Oxtail, Sautéed Peppers & Shrooms, White Cheddar, Hoagie Roll

HOT CHICKEN SANDWICH 18
Slow Fried Chicken Breast, Chinese 5 Spice Hot Glaze, Bourbon Pickles, Slaw, Onion Challah Bun

BUTCHER BURGER 18
House-ground Patty*, Applewood Bacon, Jasper Cloth Cheddar, Bourbon Pickles, LTO, Onion Challah Bun

SIDES

HOT ROLLS 7
BRAISED COLLARD GREENS 7
CORNBREAD 7
TRUFFLED BRUSSELS SPROUTS WITH SUNNY EGG* 10
BAKED MAC & CHEESE 12 Topped off with Truffle Oil

Please Join Us For

WEEKEND BRUNCH
Fri 11-3, Sat & Sun 10-3

$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.
Hibiscus '75 $14
Gin, Hibiscus Syrup, Lemon, Champagne

Strawberry Smash $13
Gin, Strawberry Puree, Lemonade, Fresh Basil

Novela $15
Reposado Tequila, Simple Syrup, Orange Bitters

Catch Flights $13
Coconut Rum, Mint, Lime, Club Soda

Lucille’s Lemon Drop $12
Vodka, Triple Sec, Lemon, Simple Syrup
+$3 Strawberry / +$2 Watermelon / +$5 Gran Marnier Floater

The Tre’ $13
Whiskey, Lemon, Honey, Ginger Beer

Lucille’s Margarita $12
Tequila, Triple Sec, Lime, Agave
+$3 Strawberry / +$2 Mango / +$5 Reposado Substitution

Passionfruit $14
Tequila, Passionfruit, Watermelon, Club Soda