

LUNCH

Lucille's

2025

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,
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 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 Anglaises,
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.*