BRUNCH MENU

GREAT BEGINNINGS

Lucille’s Chili Biscuits 7
Great Grandma’s Claim To Fame!

Fried Green Tomatoes 10
Seasoned Cornmeal, Spicy Aioli, Goat Cheese

Truffled Brussels Sprouts 9
with Sunny Egg

Lucille’s Caesar Salad 10
Romaine, Cornbread Croutons, Tarragon Dressing

Mixed Green Salad 9
Torn Leaves, Iced Red Onion, Cucumber, Radish, Tomato, Broken Vinaigrette

HOUSE BENEDICTS

Lobster Benedict 21
Herbed Bechamel, Poached Egg, Lucilles Hot Sauce, Truffled Hollandaise

Country Benedict 14
Chicken Fried Egg, Bacon, Collard Greens, Hollandaise

Veggie Benedict 13
Stewed Lentils, Collard Greens, Sweet Potato, Poached Egg, Hollandaise

HOT CAKES & TOASTS

Croissant French Toast 13
with Spiked Berries / Add Wings +5

Hot Cake Stack 13
with Spiked Berries / Add Wings +5

Chicken & Waffle 19
Sweet Potato Waffle, Bourbon & Texas Pecan
Infused Syrup, Fresh Chili’s
(Waffle Only 14.)

BRUNCH PLATES

Shrimp & Grits 25
Gulf Shrimp, Andouille, Sherry Tomato Broth, Stone Mill Grits

Chicken Fried Steak 26
44 Farms Flat Iron Steak, Fingerling Hash, Asparagus Spears

Butcher Burger 15
House Ground Patty, Applewood Bacon, Jasper Cloth Cheddar, Garlic Aioli

Catfish & Grits 24
Fried Catfish, Cilantro Slaw, Grape Tomatoes, Oxtail Jus, Stone Mill Grits

Oxtail Omelette 16
Pulled Tails, Carmelized Onions, White Cheddar, Crispy Shallot Salad, Braising Jus

Green Eggs & Ham 16
Bacon, Garden Herb Omelette, Goat Cheese

EXTRAS

Braised Greens 5

Applewood Bacon 5

Baked Mac & Cheese 10
House Favorite!! Get It While It Lasts!!

Stone Mill Grits 5

Potato Hash 5

Cornbread 5

Hot Rolls 5

$3.00 Charge to all split plates / 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.