# Dinner Menu

## Starters
- **Tennessee Hot Duck** 15
  - Hind Quarter, Sambal, Five Spice Glaze, Pickles, White Bread
- **Butterbean Hummus** 9
  - Tahini, Zaatar, Roots, Flatbread
- **Famous Chili Biscuits** 9
  - Great Grandma’s Famous Biscuit, House Chili, Cheddar Cheese, Harissa Cream
- **Fried Green Tomatoes** 10
  - Seasoned Cornmeal, Spicy Aioli, Goat Cheese
- **Grilled Octopus** 15
  - Green Coconut Curry, Roasted Peanuts, Coriander
- **Seared Scallops** 15
  - Applewood Smoked Bacon, Grit Cakes, Sage Brown Butter
- **Cheesy Grits** 13
  - Broken Carolina Gold Rice, Caviar, Poached Yolk, Chicken Skin Crackling
- **Butternut Squash** 10
  - Roasted Pumpkin Seed, Cilantro Puree, Spiced Soy Yogurt, Fennel Fronds

## Salads / Soup
- **Lucille’s Caesar** 10
  - Bibb Lettuce, Cornbread Croutons, Soft Boiled Egg, Tomatoes, Tarragon Dressing
- **Tuna Classic Salad** 13
  - Seared Tuna, Green Bean Bundles, Fingerling Potatoes, Soft Boiled Egg, Broken Vinaigrette
- **Mixed Green Salad** 9
  - Torn Leaves, Iced Red Onion, Cucumber, Radish, Tomato, Broken Vinaigrette
- **Tomato Salad** 13
  - Fresh Cut Heirlooms, Bacon Pecan Brittle, Cucumbers, Broken Blue Cheese Vinaigrette
- **Soup of the Day** - MKT.

## Entrees
- **Shrimp & Grits** 25
  - Gulf Shrimp, Andouille, Sherry Tomato Broth, Stone Mill Grits
- **Yardbird** 20
  - Brined & Slow-Fried Breast & Thigh, Smoked Mash, Braised Collard Greens, Honey Spiced Gravy
- **Bone-In Pork Chop** 29
  - Creamed Collard Green Kimchi, Cheddar Grits, Tobacco Onion Herb Salad
- **Roasted Acorn Squash** 21
  - Stuffed with Collard Greens, Quinoa, Kuchela, Pomegranate, Romesco, Seasoned Panko Bread Crumbs
- **Chicken Stuffed Ravioli** 27
  - Shiitake Mushrooms, Stout Sweet Potato Cream, Seasoned Panko
- **Liver & Onions** 23
  - Pan Roasted Liver, Chai Spiced Pears, Brussels Sprouts, Smoked Mash
- **Smothered Steak** 39
  - Prime Strip, Virginia Style Green Beans, Roasted Potatoes, Shiitake Gravy
- **Gulf Fish Escoviche** 32
  - Mixed Peppers, Grape Tomatoes, Coriander, Parsnip Puree, Lime
- **Braised Oxtails** 27
  - Fire Roasted Capanota, Serrano Cheddar Grits, Oxtail Jus
- **Catfish & Grits** 24
  - Blackened or Fried, Cilantro Slaw, Grape Tomatoes, Oxtail Jus, Stone Mill Grits
- **Fish Fry** 36
  - Bone-In Fish, Sweet Basil Macaroni and Cheese, Nuoc Mam Vinaigrette

## Sides
- **HOT ROLLS** 6
- **Braised Collard Greens** 5
- **Cornbread** 5
- **Truffled Brussels Sprouts with Sunny Egg** 9
- **Baked Mac & Cheese** 10

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$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.

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Please Join Us For

**Weekend Brunch**
Sat & Sun 10 – 3

Ask About Our Next

**Wine Dinner**