

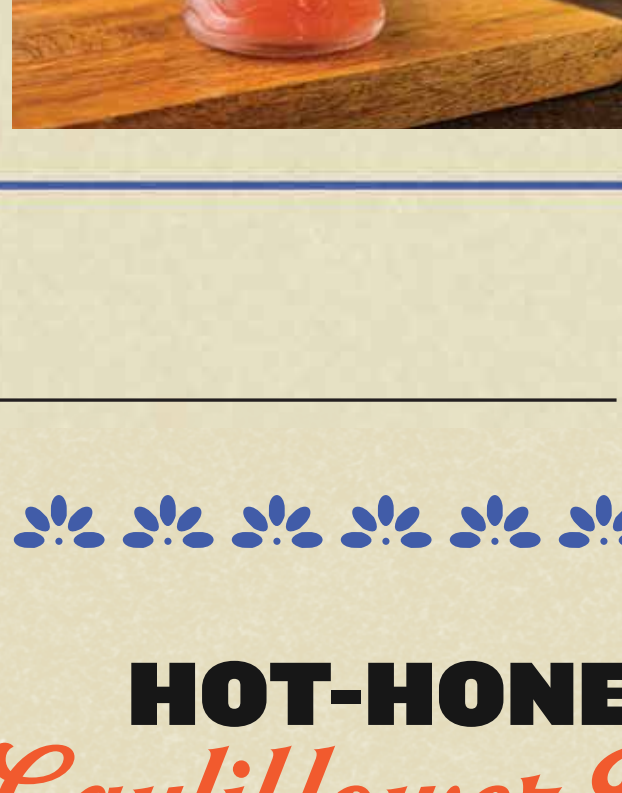
CELEBRATE THE SEASON WITH A

SOUTHERN JAMBOREE

NEW



Southern LIBATIONS



Whiskeys

VANILLA COMPANION

Old Forester Bourbon, crème de cacao, lemon juice, Monin Vanilla Syrup and chocolate bitters.

JACK & THE GIANT PEACH

Jack Daniel's, peach purée, ginger beer and Coke® with a dried peach and mint sprig.

BARREL-AGED MANHATTAN

Maker's Mark Bourbon, Carpano Antica, Heering Cherry Liqueur and black walnut bitters.

NEW YORK SOUR

Buffalo Trace Kentucky Straight Bourbon, hand-shaken with fresh lemon juice and topped with a splash of red wine.

Southern Punches

PALOMA IN PEAR-ADISE

Sauza Silver Tequila, Monin Desert Pear, fresh lime and grapefruit juice topped with Sprite® and a grapefruit slice.

WATERMELON CRUSH

Bacardi Limón, Cointreau, fresh citrus sour blend, watermelon purée and Sprite®. Topped with a fresh watermelon wedge.

WITCH DOCTOR'S PUNCH

Mount Gay Rum, Captain Morgan Spiced Rum, coconut cream and our signature tropical juice blend. Finished with ground nutmeg and a slice of candied pineapple.

TEXAS GOES TIKI

Tito's Handmade Vodka, fresh lime juice, Monin Desert Pear, pineapple juice, dried pineapple and mint sprig.

GETTIN' STARTED

HOT-HONEY Cauliflower Bites

Cauliflower florets tossed in our signature seasoned breading and lightly fried, then sprinkled with our special seasoning to deliver a crispy crunch. Served with signature BBQ ranch and a smokin' hot-honey infusion.



SLOW-SMOKED BAR-B-QUE

THE SECRET TO OUR BAR-B-QUE IS COOKING IT LOW & SLOW.

SERVED WITH FRESHLY BAKED BISCUITS & APPLE BUTTER AND YOUR CHOICE OF TWO SIDES.

ADD A HOUSE SALAD OR CAESAR SALAD.

BUILD-YOUR-OWN Combo

2-MEAT COMBO • 3-MEAT COMBO

BABY BACK RIBS (1/2 RACK)
ST. LOUIS RIBS (1/2 RACK)
BEEF RIBS (2 BONES), ADD 1.00
BRISKET BURNT ENDS
SLICED BRISKET
SMOKED TURKEY
BBQ CHICKEN (1/2)
PULLED PORK

ALABAMA CHICKEN (1/2)
PULLED CHICKEN
TRI TIP
RIB TIPS
TEXAS RED HOT SAUSAGE (2)
BBQ BEEF SAUSAGE (2)
HATCH GREEN CHILE SAUSAGE (2)

Alabama CHICKEN

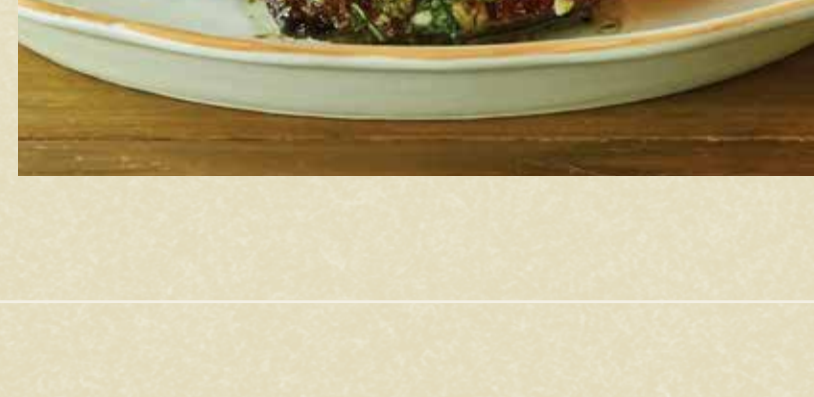
This tender half-chicken is marinated in apple cider and Lucille's own rib spice, then slow-smoked to perfection. Served generously topped with creamy, tangy Alabama white BBQ sauce and more sauce for dipping. You've got to try it!



SPECIALTY ENTREES

SERVED WITH FRESHLY BAKED BISCUITS & APPLE BUTTER AND YOUR CHOICE OF TWO SIDES.

ADD A HOUSE SALAD OR CAESAR SALAD.



Chimichurri TOP SIRLOIN*

Tender sirloin steak chargrilled to order and topped with housemade Hatch chimichurri sauce.

Nashville HOT CHICKEN DINNER

Buttermilk-soaked, then breaded and fried crispy and tossed in fiery Nashville hot sauce. Served with a bounty of sweet pickles and creamy, tangy Alabama white BBQ sauce.



SIDES

GARLIC MASHED POTATOES | MACARONI & CHEESE
SAUTÉED SEASONAL VEGETABLES | SOUTHERN BRAISED GREENS | CREAMY COLESLAW
BBQ BEANS | WATERMELON SLICES | KENNEBEC FRESH-CUT FRIES

Premium SIDES

UPGRADE TO A PREMIUM SIDE FOR \$1.50 OR ADD A PREMIUM SIDE FOR \$3.99.



NASHVILLE MAC & CHEESE

Our own creamy mac & cheese with crispy fried chicken bites tossed in Nashville hot sauce and topped with a sweet pickle chip.

JALAPEÑO CHEDDAR CORNBREAD

Sweet cornbread filled with diced jalapeños, cheddar cheese and corn niblets baked to a golden brown finish, then topped with more cheddar cheese and browned crispy on top.

HATCH GREEN CHILE FRIES

Fresh-cut fries topped with Hatch chile oil, Hatch chile seasoning, cotija cheese, garlic and cilantro.

LOADED MASHED POTATOES

Lucille's own garlic mashed potatoes topped with butter, sour cream, cheddar cheese, chopped bacon and green onions.

SANDWICHES & MELTS

SERVED WITH YOUR CHOICE OF ONE SIDE.

New! LOUISIANA HOT LINK BACON SANDWICH

Searched hot link, crisp bacon and sautéed peppers & onions topped with mustard slaw on grilled potato bun generously sauced with Lucille's Original Bar-B-Que sauce and creole mustard.

New! HAM, SMAC & CHEESE MELT

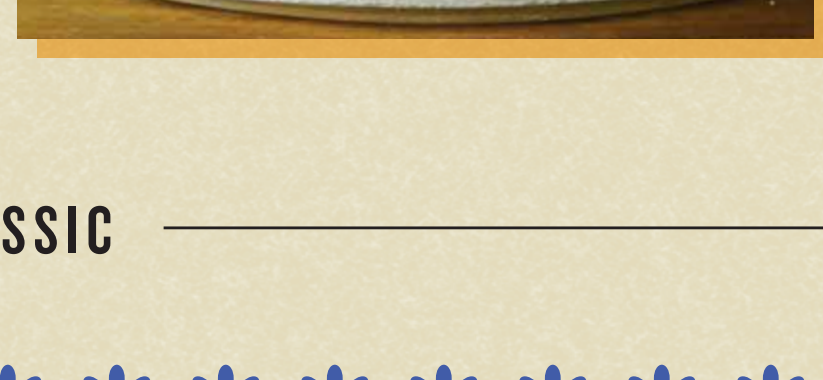
Grilled Texas toast sandwich with melty American cheese, smoked ham and Southern Mac & Cheese. Delish!

CRISPY HOT-HONEY CHICKEN SANDWICH

Crispy buttermilk-fried chicken breast tossed in hot-honey glaze then placed atop honey-sweetened coleslaw and topped with sweet pickles.

New! HATCH GREEN CHILE PULLED PORK MELT

Slow-smoked pulled pork, tossed in our signature Hatch green chile seasoning and topped with roasted Hatch chiles, cilantro and pepper jack cheese with spicy ranch on grilled Texas toast.



FALL CLASSIC



HOT TURKEY Sandwich

Hickory-smoked turkey breast thinly sliced on white bread, layered with Southern stuffing and Lucille's famous giblet gravy. Served open-faced with roasted garlic mashed potatoes and housemade cranberry sauce.

New! DESSERTS

'TIS THE SEASON TO INDULGE!

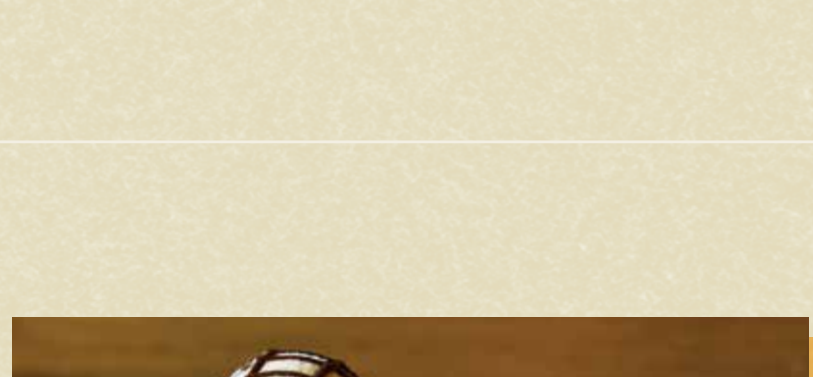


Kentucky BUTTER CAKE

Lucille's own warm butter cake drizzled with Kentucky bourbon sauce, topped with vanilla bean ice cream and garnished with fresh whipped cream and a slice of candied bacon.

Deep-Fried BROWNIE SUPREME

We found this one at a state fair we happened upon and then made it our own. Crispy on the outside and gooey on the inside, this Oreo® cookie-battered, lightly fried brownie is topped with vanilla bean ice cream, strawberries, brownie crumbles and a drizzle of chocolate sauce. Served with a side of fresh whipped cream for dipping.



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.