





SERVED WITH YOUR CHOICE OF 1 SIDE AND HOUSEMADE BISCUITS & APPLE BUTTER 410 cal each

HOUSE SALAD 100 cal or CAESAR SALAD 290 cal, ADD 3.25

Build FYOUR & Own BBO COMBO



2 MEAT 16.25 3 MEAT

BABY BACK RIBS (3 BONES) 465 cal

ST. LOUIS RIBS (3 BONES) 470 cal

RFFF RIRS (I BONE) 295 cal, add 0.75

BRISKET BURNT ENDS 375 cal

SLICED BRISKET 375 cal

PULLED PORK 265 cal

PULLED CHICKEN 315 cal

BBQ CHICKEN (1/4) 390 cal

18.25

ALABAMA CHICKEN (1/4) 732 cal

TRI TIP 270 cal

RIB TIPS 324 cal

SMOKED TURKEY 295 cal

TEXAS RED HOT SAUSAGE (1) 300 cal

BBQ BEEF SAUSAGE (1)

315 cal

HATCH GREEN CHILE SAUSAGE (1) 300 cal

BABY BACK RIBS Lucille's Favorite

One-third rack of the tenderest, meatiest little pork ribs, slow-cooked with sweet hickory smoke, then grilled and basted with our special BBQ sauce. 610 cal 10.99

🗙 BRISKET BURNT ENDS

Smoked beef brisket, hand-carved to order and drizzled with our original BBQ sauce. 560 cal 13.50

PULLED PORK

Our special pork roast, slow-smoked until fork tender, hand-shredded and drizzled with Memphis BBQ sauce. 400 cal 10.99

SMOKED BBO CHICKEN

One-quarter fresh chicken, marinated in our lip-smackin' BBQ sauce for 24 hours, slow-smoked to perfection and finished on the grill. 390 cal 10.99

> The hickory wood smoking process adds a slightly pink color to our chicken.

🔀 BBQ TRI TIP

Certified Angus beef tri tip, smoked all day until it melts in your mouth. Hand-carved to order with our savory mop sauce. 370 cal 15.99

ALABAMA CHICKEN

This tender one-quarter 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! 732 cal 10.99

🗙 TEXAS-STYLE BEEF BRISKET

Certified Angus beef brisket slow-smoked and handcarved to order. Served with our savory wet mop sauce. A Texas favorite! 560 cal 13.50



We hand-carve our meats to order because we believe a little extra makes for the most tender, succulent cuts of meat.

SERVED WITH YOUR CHOICE OF COMPLIMENTARY Signature BBQ SAUCES

ORIGINAL · HOT & SPICY · MEMPHIS

New! ALABAMA WHITE A rich, tangy, creamy twist on traditional BBQ sauce with just a kiss of heat.



SOUTHERN SPECIALTIES

LUNCH PORTIONS OF OUR SOUTHERN CLASSICS!

SOUTHERN FRIED CHICKEN Lucille's Favorite

Chicken breast dipped in buttermilk, breaded, deepfried and topped with Grandpa's pan gravy. Served with choice of one side. 755 cal **10.99**

NEW ORLEANS GUMBO

A New Orleans-style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. 690 cal **7.99**

JAMBALAYA "ME-OH-MY-A"

Smoked chicken, spicy hot link, tasso ham and shrimp sautéed in a piquante tomato sauce and served over white rice. Spicy! *925 cal* **12.99**

New! NASHVILLE HOT CHICKEN

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. Served with your choice of one side. 1314 cal 12.99



BBQ CHICKEN SALAD

Grilled chicken breast on a bed of fresh greens, BBQ ranch dressing, tomatoes, sweet corn, cucumbers, black beans, cheddar cheese, topped with onion straws. Half 680 cal | 9.99 Full 1190 cal | 14.99

X TRI TIP SALAD

Slow-smoked tri tip, hand-carved to order and served on a bed of mixed field greens, tomatoes, red onions, cucumbers, red and yellow peppers and avocado, tossed in our tomato vinaigrette dressing.

Half 455 cal | 10.99 Full 810 cal | 16.50



BOTTOMLESS BEVERAGES

Lucille's Sidewalk Lemonade Original 370 cal4.2	5	
Peach, Strawberry or Watermelon 430 cal	9	
Muddy Waters 160 cal4.2	5	
Half Iced Tea and Half Lemonade		
Sodas 0-280 cal 3.5	0	
Coca Cola, Diet Coke, Sprite, Barq's Root Beer,		
Orange Soda, Dr Pepper or Ginger Ale		
Iced Tea	0	
Regular 20 cal, Peach 20 cal, Watermelon 10 cal, Sweet 190 cal		

BOTTLED BEVERAGES

Abita Root Beer 180 cal	3.50
Bottled Water 500ml 0 cal	3.25



SERVED WITH YOUR CHOICE OF ONE SIDE

NASHVILLE HOT CHICKEN SANDWICH

Extra-spicy, Nashville-style, crispy-fried chicken breast topped with sweet pickles and creamy coleslaw on a soft brioche bun. Served with Lucille's own Alabama white BBQ Sauce for dipping. 1454 cal 13.75

LUCILLE'S ORIGINAL PULLED PORK SANDWICH

Our special pork roast, slow-smoked until it's fork-tender, hand-shredded and tossed in our special sauce on a potato bun. 640 cal 12.99

X LUCILLE'S BBO TRI TIP SANDWICH

Our slow-smoked, certified Angus beef tri tip, hand-carved to order and piled high on a soft brioche bun. 760 cal **15.99**

HOT TURKEY SANDWICH

Hickory-smoked turkey breast thinly sliced on white bread, layered with Southern stuffing and Lucille's famous giblet gravy. Served with roasted garlic mashed potatoes and housemade cranberry sauce. 1135 cal 15.99

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. 1131 cal 13.50

BBQ CHICKEN SANDWICH

Two grilled breasts of chicken smothered in our BBQ sauce with melted cheddar cheese, lettuce and onion straws on a soft brioche bun. 1240 cal 13.75

SMOKEHOUSE BBO BACON BURGER*

Certified Angus beef, flame-grilled and basted with our original BBQ sauce and topped with smoked bacon, melted cheddar cheese and onion straws with BBQ ranch dressing on a sesame seed bun. 1415 cal 15.50

Substitute a veggie patty at no charge.



GARLIC MASHED POTATOES 240 cal, MACARONI & CHEESE 290 cal, SAUTÉED SEASONAL VEGETABLES 105 cal, SOUTHERN BRAISED GREENS 100 cal, CREAMY COLESLAW 200 cal, BBQ BEANS 215 cal, WATERMELON SLICES 30 cal, KENNEBEC FRESH-CUT FRIES 119 cal

Premium Sides

UPGRADE TO A PREMIUM SIDE FOR 1.50 OR ADD A PREMIUM SIDE FOR 4.25.

SMOKED JALAPEÑO CHEDDAR CORNBREAD 397 cal

NASHVILLE MAC & CHEESE 1091 cal

HATCH GREEN CHILE FRIES 568 cal

LOADED MASHED POTATOES 659 cal