



LUNCH MENU

AVAILABLE MONDAY - FRIDAY 11 A.M. - 4 P.M.

🌀 \$5 HOUSE DRAFT BEER PINTS 🌀



SLOW-SMOKED B·B·Q

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

ADD TO YOUR MEAL:

HOUSE SALAD 100 cal or CAESAR SALAD 290 cal, ADD 4.25 • WEDGE SALAD 288 cal, ADD 5.99 •
GRILLED ROMAINE CAESAR SALAD 255 cal, ADD 6.99

Build YOUR Own BBQ COMBO



2 MEAT 16.99

3 MEAT 18.99

**BABY BACK RIBS
(3 BONES) 465 cal**

**ST. LOUIS RIBS
(3 BONES) 470 cal**

**BEEF RIBS
(1 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

**ALABAMA CHICKEN
(1/4) 732 cal**

TRI TIP 270 cal

RIB TIPS 324 cal

**TEXAS RED HOT
SAUSAGE (1) 300 cal**

New! **JALAPEÑO
CHEDDAR SAUSAGE (1)
440 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 **11.99**

✂ **BRISKET BURNT ENDS**

Smoked beef brisket, hand-carved to order and drizzled with our original BBQ sauce. 560 cal **14.50**

SMOKED BBQ CHICKEN

One-quarter fresh chicken marinated for 24 hours in our special blend, slow-smoked to perfection and finished on the grill. 390 cal **11.99**

Smoked Alabama Chicken 732 cal 11.99

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

PULLED PORK

Our special pork roast, slow-smoked until it's fork-tender, hand-shredded and tossed in our special sauce and drizzled with Memphis BBQ sauce. 400 cal **11.25**

✂ **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 **16.75**

✂ **TEXAS-STYLE BEEF BRISKET**

Certified Angus beef brisket slow-smoked and hand-carved to order. Served with our savory wet mop sauce. **A Texas favorite! 560 cal 14.99**



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

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!

HOUSE SALAD 100 cal or **CAESAR SALAD** 290 cal, **ADD 4.25**
GRILLED ROMAINE CAESAR SALAD 255 cal, **ADD 6.99**
WEDGE SALAD 288 cal, **ADD 5.99**

SOUTHERN FRIED CHICKEN *Lucille's Favorite*

Chicken breast dipped in buttermilk, breaded, deep-fried and topped with Grandpa's pan gravy. Served with garlic mashed potatoes and sautéed seasonal vegetables.
 753 cal **12.99**

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 **8.99**

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 **13.99**



BBQ CHICKEN SALAD

Grilled chicken breast on a bed of fresh greens, BBQ ranch dressing, tomatoes, sweet corn, cucumbers, black beans and cheddar cheese, topped with onion straws. Half 680 cal | **10.99** Full 1190 cal | **16.99**

✂️ 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 | **11.99** Full 810 cal | **17.99**

Beverages

BOTTOMLESS BEVERAGES

Lucille's Sidewalk Lemonade Original 370 cal..... **4.50**
 Peach, Strawberry or Watermelon 430 cal..... **5.25**
Muddy Waters 160 cal..... **4.50**
 Half Iced Tea and Half Lemonade
Sodas 0-280 cal **3.99**
 Coca Cola, Diet Coke, Sprite, Barq's Root Beer, Orange Soda, Dr Pepper or Ginger Ale
Iced Tea..... **3.99**
 Regular 20 cal, Peach 20 cal, Watermelon 10 cal, Sweet 190 cal

BOTTLED BEVERAGES

Abita Root Beer 180 cal **3.75**
Fiji Artesian Water 500ml 0 cal **3.50**
Pellegrino Sparkling Water 500ml 0 cal **3.50**

➔ **\$5 HOUSE DRAFT BEER PINTS** ⚡

SANDWICHES And BURGERS

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 **14.50**

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 **13.99**

Try it Memphis-style with mustard slaw and creole mustard sauce. 970 cal

✂️ LUCILLE'S BBQ 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 **17.50**

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 **14.50**

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 **14.99**

LUCILLE'S ALL-AMERICAN BURGER*

Certified Angus beef, flame-grilled and topped with melted American cheese, tomato, pickles, lettuce, sweet red onions and Thousand Island dressing on a soft brioche bun. 1255 cal **15.99**

SMOKEHOUSE BBQ BACON BURGER*

Certified Angus beef, flame-grilled and basted with our original BBQ sauce and topped with applewood smoked bacon, melted cheddar cheese and onion straws with BBQ ranch dressing on a sesame seed bun. 1415 cal **16.99**

Substitute a veggie patty at no charge. 206 cal

SIDES

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.

New! **BACON-ROASTED BRUSSELS SPROUTS** 444 cal

New! **LUCILLE'S AU GRATIN POTATOES** 958 cal

SMOKED JALAPEÑO CHEDDAR CORNBREAD 397 cal

NASHVILLE MAC & CHEESE 1091 cal

LOADED MASHED POTATOES 659 cal

New! **ROASTED STREET CORN** 492 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\$5 House Draft Beer Pints are available for dine-in only.