

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 ONE SWOON-WORTHY SIDE AND HOUSEMADE BISCUIT & APPLE BUTTER 410 cal

ADD TO YOUR MEAL:

HOUSE SALAD 100 cal or CAESAR SALAD 290 cal, ADD 3.99 • WEDGE SALAD 290 cal, ADD 5.99

• GRILLED ROMAINE CAESAR SALAD 250 cal, ADD 6.99

Build YOUR Own B.B.Q COMBO

Two Meat 17.49
Three Meat 20.49

ST. LOUIS RIBS (3 BONES) 470 cal

BABY BACK RIBS (3 BONES)
460 cal, add 1.50

BEEF RIBS (1 BONE) 200 cal, add 1.50

BRISKET BURNT ENDS 370 cal

SLICED BRISKET 375 cal

PULLED PORK 260 cal

PULLED CHICKEN 320 cal

TRI TIP 270 cal

RIB TIPS 300 cal

BBQ CHICKEN (1/4) 350 cal

ALABAMA CHICKEN(1/4) 825 cal

TEXAS RED HOT SAUSAGE (1) 340 cal

New! JALAPEÑO CHEDDAR
SAUSAGE (1) 440 cal

ST. LOUIS RIBS *Lucille's Favorite*

One-third rack of flavorful, tender, meaty, fall-off-the-bone pork ribs, seasoned with Lucille's special rub, slowly smoked, then grilled and basted with our homemade BBQ sauce. 620 cal **11.50**

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 **11.49**

Smoked BBQ CHICKEN

Marinated for 24 hours in our special blend, slow-smoked to perfection and finished on the grill.

CLASSIC

Finished with our original BBQ sauce. 350 cal **11.50**

ALABAMA

Topped with tangy Alabama White BBQ sauce and more sauce for dipping. 825 cal **11.50**

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

✂️ TEXAS-STYLE BEEF BRISKET

Certified Angus Beef® brisket slow-smoked and hand-carved to order. Served with our savory mop sauce. **A Texas favorite!** 630 cal **14.75**

✂️ 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**



WE HAND-CARVE OUR MEATS TO ORDER BECAUSE WE BELIEVE A LITTLE EXTRA CARE MAKES FOR THE MOST TENDER, SUCCULENT CUTS OF MEAT.

Swoon-Worthy SIDES ★★★★★

GARLIC MASHED POTATOES 240 cal

MACARONI & CHEESE 290 cal

SAUTÉED SEASONAL VEGETABLES 80 cal

SOUTHERN BRAISED GREENS 90 cal

CREAMY COLESLAW 200 cal

BBQ BEANS 200 cal

WATERMELON SLICES 30 cal

KENNEBEC FRESH-CUT FRIES 120 cal

★★★★★ SEE PREVIOUS PAGE FOR PREMIUM SIDES ★★★★★

SOUTHERN SPECIALTIES

LUNCH PORTIONS OF OUR SOUTHERN CLASSICS!

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 **8.25**

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. 740 cal **12.25**

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, plus your choice of one swoon-worthy side. 1310 cal **12.25**

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! 920 cal **13.25**



FRESH GREENS



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 a drizzle of original BBQ sauce and onion straws. Half 730 cal | **10.25**
Full 1190 cal | **15.75**

✂️ TRI TIP SALAD

Slow-smoked tri tip, hand-carved to order and served on a bed of mixed field greens with tomatoes, red onions, cucumbers, red and yellow peppers, and avocado, tossed in our tomato vinaigrette dressing. Half 450 cal | **11.25**
Full 810 cal | **17.50**

* Smokin' GOOD SANDWICHES *

SERVED WITH YOUR CHOICE OF ONE SWOON-WORTHY SIDE

CLASSIC MELTS & MORE

✕ LUCILLE'S BBQ TRI TIP

Our slow-smoked, Certified Angus Beef® tri tip, hand-carved to order, piled high on a soft brioche bun. 760 cal **16.99**

✕ TEXAS-STYLE BRISKET

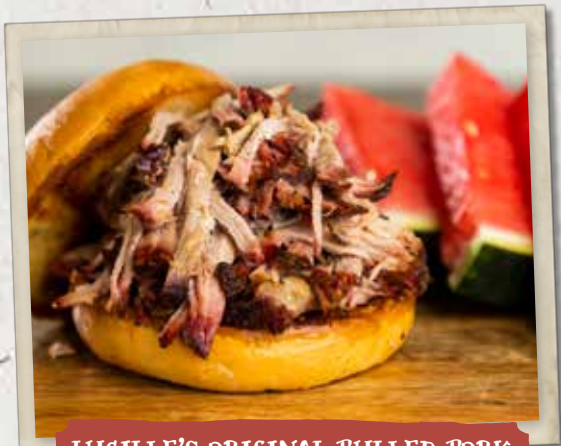
Slices of slow-smoked Certified Angus Beef® brisket, hand-carved to order, drizzled with our original BBQ sauce, topped with creamy coleslaw on a soft brioche bun. 1010 cal **15.99**

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. 1130 cal **14.99**

New! SMOKED BBQ CHICKEN SANDWICH

Smoked chicken breast lightly grilled and topped with cheddar cheese, applewood bacon, crispy onion straws and lettuce slathered with original BBQ sauce on a grilled brioche bun. 1210 cal **14.99**



LUCILLE'S ORIGINAL PULLED PORK

LUCILLE'S ORIGINAL PULLED PORK

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**

BUTTERMILK-FRIED Chicken Sandwiches



NASHVILLE HOT CHICKEN

NASHVILLE HOT CHICKEN

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. 1450 cal **14.75**

SOUTHERN FRIED CHICKEN

Fried chicken breast, applewood bacon, jack cheese, vine-ripened tomato and lettuce with ranch dressing on a soft brioche bun. 1530 cal **14.50**

CRISPY HOT-HONEY CHICKEN

Crispy buttermilk-fried chicken breast tossed in housemade hot-honey glaze, then placed atop honey-sweetened coleslaw and topped with sweet pickles on a soft brioche bun. 1420 cal **14.75**

BANGIN' CHICKEN

From Birdie's Breakfast in Nolensville, TN

A crispy buttermilk-fried chicken breast topped with Thai ginger slaw, dill pickles and housemade bang-bang sauce served on a grilled brioche bun. 1510 cal **14.75**

≡ EAT UP ≡

Flame-Grilled BURGERS

SMOKEHOUSE
BBQ BACON
BURGER



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. 1250 cal **15.50**

SMOKEHOUSE BBQ BACON BURGER*

Certified Angus Beef®, flame-grilled and basted with our original BBQ sauce and topped with applewood bacon, melted cheddar cheese and onion straws with BBQ ranch dressing on a sesame seed bun. 1410 cal **16.99**

GRILLED VEGGIE BURGER

The original Gardenburger® grilled and topped with jack cheese, sautéed onions, baby lettuce, fresh tomato, razor thin-sliced cucumber and sweet & spicy Thai sauce on a sesame seed bun. 870 cal **13.99**

Substitute a Gardenburger® patty on any sandwich at no charge.