

LUCILLE'S

# Back Porch BOWLS

FILLED TO THE BRIM WITH CREATIVE,  
YET FAMILIAR COMBINATIONS  
OF FRESH INGREDIENTS THAT ARE  
SIMPLY BURSTING WITH FLAVOR.

**\$3 OFF**  
UNTIL 4 P.M.



## WINNER, WINNER CHICKEN LUNCH

Hand-battered chicken tenders, creamy garlic mashed potatoes, buttered corn and veggies, topped with country chicken gravy and scallions. The perfect meal! 900 cal **15.99**



## SHRIMPIN' AIN'T EASY

Cornmeal-breaded shrimp, Hatch green chile cheese grits topped with blackened creamy tomato gravy, crispy tasso, roasted peppers & onions, and scallions. 1020 cal **16.99**



## CAULIN' ALL VEGANS

Roasted spiced cauliflower atop mixed greens, yellow and red peppers, cucumbers, red onions, cherry tomatoes, marinated black beans, crunchy quinoa, raisins and freshly torn mint. 460 cal **15.99**

Add guacamole 40 cal **2.99**



## THREE LITTLE PIGS

Lucille's original pulled pork, bacon, crispy tasso and parmesan, served over griddled mac 'n' cheese with sautéed peppers and onions. 925 cal **15.99**



## BRISKET FAJITA BOWL

Smoked Texas-style brisket set atop chimichurri rice, with marinated black beans, sautéed peppers and onions, cotija cheese, sour cream, pico de gallo, guacamole, smoked jalapeño and cilantro. 995 cal **17.99**

