## LUNCH MENU

🗠 AVAILABLE 11 A.M. – 4 P.M., SEVEN DAYS A WEEK 🗠

## Build > YOUR & Own BBO COMBO

Two Meat 17.49 Three Meat 22.49

SERVED WITH YOUR CHOICE OF ONE SWOON-WORTHY SIDE AND FRESHLY BAKED BISCUIT & APPLE BUTTER 290 cal

ST. LOUIS RIBS (1/4 RACK) 470 cal BABY BACK RIBS (1/4 RACK) 460 cal

**TEXAS-STYLE BRISKET 375 cal PULLED PORK** 260 cal

**PULLED CHICKEN 295 cal** BBQ TRI TIP 270 cal, ADD 1.00 RIB TIPS 300 cal

BBQ CHICKEN (1/4) 350 cal

**TEXAS RED HOT** SAUSAGE (1) 340 cal

JAI APFÑO CHENDAR SAUSAGE (1) 440 cal





### \*\*\* \* \* \* Swoon-Worthy SIDES \*\* \*

PICNIC POTATO SALAD 580 cal **GARLIC MASHED POTATOES** 240 cal MACARONI & CHEESE 290 cal

SAUTÉED SEASONAL VEGETABLES 80 cal **SOUTHERN BRAISED GREENS 90 cal CREAMY COLESLAW 200 cal** 

BBO BEANS 200 cal **WATERMELON SLICES 30 cal** FRESH-CUT FRIES 120 cal

★★★★★★ SEE PAGE 8 FOR PREMIUM SIDES ★★★★★★

## SOUTHERN CLASSICS



#### 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 12.50

#### **NEW ORLEANS GUMBO**

A New Orleans-style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. 640 cal 8.25

#### 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! 915 cal 13.25

★ ★ ★ ★ ★ ★ ADD TO YOUR MEAL: ★ ★ ★ ★ ★ ★

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

# Rack Sorch 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



#### SHRIMP & GRITS

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



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

Add housemade guacamole 40 cal 2.99



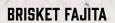
#### THREE LITTLE PIGS

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

#### **New!** GREEN CHICKEN CHILI

Smoked pulled chicken, roasted corn, pinto beans, jack cheese, tomatillo, housemade guacamole and crema over chimichurri rice.

790 cal 15.99





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



## Greens- FROM THE GARDEN

#### **BBO 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 | **10.50** Full 1190 cal | **16.75** 

#### X 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 | 11.75 Full 825 cal | 20.50