

# LUNCH MENU

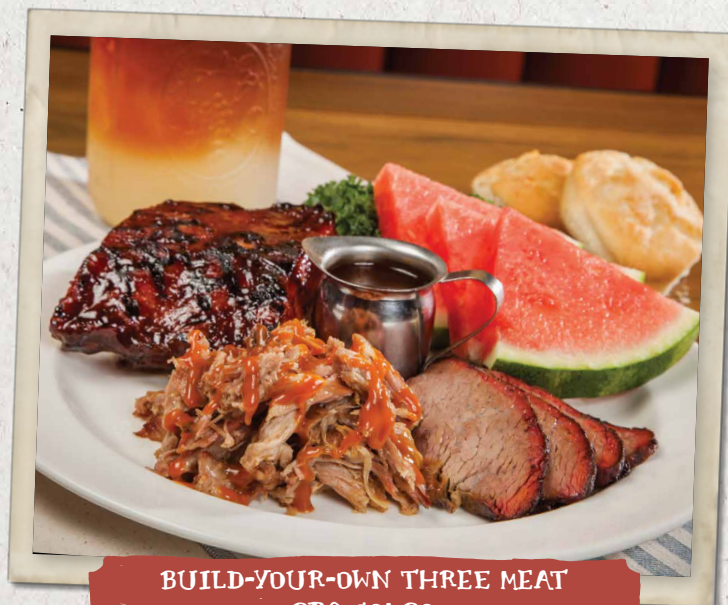
AVAILABLE 11 A.M. - 4 P.M., SEVEN DAYS A WEEK

## Build *YOUR* Own BBQ COMBO

*Two Meat* 17.99  
*Three Meat* 22.99

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 | BBQ CHICKEN (1/4) 350 cal            |
| BABY BACK RIBS (1/4 RACK) 460 cal | ALABAMA CHICKEN (1/4) 825 cal        |
| TEXAS-STYLE BRISKET 375 cal       | TEXAS RED HOT SAUSAGE (1) 340 cal    |
| PULLED PORK 260 cal               | JALAPEÑO CHEDDAR SAUSAGE (1) 440 cal |
| PULLED CHICKEN 295 cal            |                                      |
| BBQ TRI TIP 270 cal, ADD 1.00     |                                      |
| RIB TIPS 300 cal                  |                                      |



BUILD-YOUR-OWN THREE MEAT  
BBQ COMBO



### ★★★★★ Swoon-Worthy SIDES ★★★★★

- |                                |                                    |                          |
|--------------------------------|------------------------------------|--------------------------|
| PICNIC POTATO SALAD 580 cal    | SAUTÉED SEASONAL VEGETABLES 80 cal | BBQ BEANS 200 cal        |
| GARLIC MASHED POTATOES 240 cal | SOUTHERN BRAISED GREENS 90 cal     | WATERMELON SLICES 30 cal |
| MACARONI & CHEESE 290 cal      | CREAMY COLESLAW 200 cal            | FRESH-CUT FRIES 120 cal  |

★★★★★ SEE PAGE 10 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 **13.50**

### 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 **9.25**

### 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 **14.25**

★★★★★ ADD TO YOUR MEAL: ★★★★★

HOUSE SALAD 100 cal, ADD 5.99 • CAESAR SALAD 290 cal, ADD 5.99 • WEDGE SALAD 290 cal, ADD 6.99



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**



## 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**



## CAULIN' ALL VEGANS

Roasted spiced cauliflower atop mixed greens tossed with 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**



## BRISKET FAJITA

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

### 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 | **11.75**  
Full 1190 cal | **18.75**

### 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 | **12.99**  
Full 825 cal | **21.50**