



# 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

HOUSE SALAD 100 cal or CAESAR SALAD 290 cal, ADD 4.25

### Build $\Rightarrow$ YOUR $\Leftarrow$ Own BBQ COMBO



**2 MEAT 16.75**  
**3 MEAT 18.75**

- 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
- SMOKED TURKEY** 295 cal
- TEXAS RED HOT SAUSAGE (1)** 300 cal
- BBQ BEEF SAUSAGE (1)** 315 cal
- HATCH GREEN CHILE SAUSAGE (1)** 300 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 **11.75**

#### **BRISKET BURNT ENDS**

Smoked beef brisket, hand-carved to order and drizzled with our original BBQ sauce. 560 cal **14.25**

#### **PULLED PORK**

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

#### **SMOKED BBQ CHICKEN**

One-quarter fresh chicken, marinated in our lip-smackin' BBQ sauce for 24 hours, slow-smoked to perfection and finished on the grill. 390 cal **11.75**

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

#### **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 **16.50**

#### **ALABAMA CHICKEN**

This tender one-quarter chicken is marinated in apple cider and Lucille's own rib spice, then slow-smoked to perfection. Served generously topped with creamy, tangy Alabama white BBQ sauce and more sauce for dipping. You've got to try it! 732 cal **11.75**

#### **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 **14.25**

*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**  
JUST ASK YOUR SERVER!

**ORIGINAL • HOT & SPICY • MEMPHIS**

*New!* **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!

## SOUTHERN FRIED CHICKEN *Lucille's Favorite*

Chicken breast dipped in buttermilk, breaded, deep-fried and topped with Grandpa's pan gravy. Served with your choice of one side. 755 cal **11.75**

## 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 **8.50**

## 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 **13.75**

## *New!* 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. Served with your choice of one side. 1314 cal **12.99**



## 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 onion straws. Half 680 cal | **10.25** Full 1190 cal | **16.50**

## ✂️ 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 | **11.25** 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 Artisan Water** 500ml 0 cal..... **3.59**
- Pellegrino Sparkling Water** 500ml 0 cal..... **3.59**

➔ **\$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 **14.25**

## 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**

## ✂️ 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 **16.99**

## HOT TURKEY SANDWICH

Hickory-smoked turkey breast thinly sliced on white bread, layered with Southern stuffing and Lucille's famous giblet gravy. Served with roasted garlic mashed potatoes and housemade cranberry sauce. 1135 cal **15.99**

*New!* **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 **14.25**

## 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 **14.75**

## 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 **16.25**

*Substitute a veggie patty at no charge.*

## 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.

**SMOKED JALAPEÑO CHEDDAR CORNBREAD** 397 cal

**NASHVILLE MAC & CHEESE** 1091 cal

**HATCH GREEN CHILE FRIES** 568 cal

**LOADED MASHED POTATOES** 659 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.