



SMOKED BBQ NACHOS

LUCILLE'S ONION STRAWS

A mountain of irresistible buttermilk-battered fresh onions, seasoned and deep-fried. Served with our own BBQ ranch dipping sauce.
Half 450 cal **7.50** | Full 900 cal **10.99**

SMOKED BBQ NACHOS *Lucille's Favorite*

Corn tortilla chips layered with melted cheese, black beans, smoked jalapeños, sour cream, fresh salsa and guacamole. Your choice of smoked brisket, pulled chicken or pulled pork.
1150-1200 cal **13.50**

BBQ RIB TIP APPETIZER

St. Louis pork rib tips marinated in our original BBQ sauce, slowly hickory-smoked and finished on the grill.
Half 1130 cal **11.50** | Full 2265 cal **15.50**

SOUTHERN FRIED DILL PICKLES

Served with creole mustard dipping sauce and ranch dressing. Half 420 cal **5.99** | Full 850 cal **8.50**

HOT-HONEY CAULIFLOWER BITES

Cauliflower florets tossed in our signature seasoned breading and lightly fried, then sprinkled with our special seasoning to deliver a crispy crunch. Served with signature BBQ ranch and a smokin' hot-honey infusion.
430 cal **9.50**

SPINACH & CHEESE DIP

Spinach and artichokes blended with cream cheese and served hot with fresh tortilla chips.
1050 cal **12.50**

HATCH GREEN CHILE FRIES

Fresh-cut fries topped with Hatch chile oil, Hatch chile seasoning, cotija cheese, garlic and cilantro. 957 cal **10.99**

New! **CRACKED OUT DEVILED EGGS**

Classic deviled eggs with crispy bacon topped with chicken cracklings, green onions, red peppers and special seasonings. 709 cal **10.99**



SLOW-SMOKED B·B·Q

SERVED WITH YOUR CHOICE OF 2 SIDES AND HOUSEMADE BISCUITS & APPLE BUTTER 410 cal each

ADD TO YOUR MEAL:

HOUSE SALAD 100 cal or CAESAR SALAD 290 cal, ADD 4.25 • WEDGE SALAD 288 cal, ADD 5.99 • GRILLED ROMAINE CAESAR SALAD 255 cal, ADD 6.99

Build YOUR Own
BBQ COMBO

Two Meat 34.99 | Three Meat 38.99

BABY BACK RIBS (1/2 RACK) 930 cal

ST. LOUIS RIBS (1/2 RACK) 935 cal

BEEF RIBS (2 BONES) 590 cal, ADD 1.50

BRISKET BURNT ENDS 560 cal

SLICED BRISKET 560 cal

BBQ CHICKEN (1/2) 780 cal

ALABAMA CHICKEN (1/2) 1463 cal

PULLED PORK 530 cal

PULLED CHICKEN 630 cal

TRI TIP 370 cal

RIB TIPS 660 cal

TEXAS RED HOT SAUSAGE (2) 600 cal

New! **JALAPEÑO CHEDDAR SAUSAGE (2) 880 cal**

ST. LOUIS SPARE RIBS

Select lean, juicy pork ribs, seasoned with Lucille's special rub, slowly smoked, then grilled and basted with our homemade BBQ sauce. Half Rack 900 cal **27.99** | Full Rack 1720 cal **31.99**

BBQ BEEF RIBS

Tender, big and meaty beef ribs, spice-rubbed and slowly smoked, then glazed with our BBQ sauce.
3 bones 705 cal **31.99** | 5 bones 1110 cal **35.99**

SMOKED BBQ HALF CHICKEN

Half of a fresh chicken, marinated for 24 hours in our special blend, slow-smoked to perfection and finished on the grill.
700 cal **21.99**

Smoked Alabama Half Chicken 1463 cal 21.99

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 wet mop sauce. **A Texas favorite!**
7oz 600 cal | **22.50** 10oz 840 cal | **25.50**

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.
7oz 420 cal **24.50** | 10oz 570 cal **27.50**

New! **SMOKED PULLED PORK†**

Our special pork roast, slow-smoked until it's fork-tender, hand-shredded, tossed in our special sauce and drizzled with Memphis BBQ sauce. 7oz 432 cal **17.99** | 10oz 639 cal **19.99**

BABY BACK RIBS
Lucille's Favorite

The tenderest, meatiest little pork ribs, slow-cooked with sweet hickory smoke, then grilled and basted with our special BBQ sauce.

Half Rack 840 cal **28.99** | Full Rack 1560 cal **32.99**



FULL RACK BABY BACK RIBS

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**

ORIGINAL • HOT & SPICY • MEMPHIS

ALABAMA WHITE A rich, tangy, creamy twist on traditional BBQ sauce with just a kiss of heat.



SOUTHERN SPECIALTIES

SERVED WITH HOUSEMADE BISCUITS & APPLE BUTTER 410 cal each

HOUSE SALAD 100 cal or CAESAR SALAD 290 cal, ADD 4.25 • WEDGE SALAD 288 cal, ADD 5.99 • GRILLED ROMAINE CAESAR SALAD 255 cal, ADD 6.99

Southern FRIED CHICKEN

Chicken breasts dipped in buttermilk, breaded, deep-fried and topped with Grandpa's pan gravy. Served with garlic mashed potatoes and seasonal sautéed vegetables. 1260 cal **21.50**



New! SLOW-SMOKED & GRILLED CAULIFLOWER STEAK

Fresh cauliflower marinated in our special seasonings, slow-smoked and grilled, then topped with housemade Hatch chimichurri sauce. Served with garlic mashed potatoes, seasonal sautéed vegetables and chimichurri sauce for dipping. 968 cal **19.99**

GRILLED SALMON

A fresh salmon fillet seasoned and grilled to perfection. Served with our creole mustard cream sauce and your choice of two sides. 1355 cal **25.50**

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! 1825 cal **22.99**

SOUTHERN FRIED CATFISH & SHRIMP

Just like on the Bayou ... fresh catfish and tasty shrimp, breaded in cornmeal and deep-fried. Served with creamy coleslaw, Kennebec fresh-cut fries, spicy remoulade and smoked jalapeño tartar sauces for dipping! 1490 cal **19.99**

NEW ORLEANS GUMBO

A New Orleans-style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. 1295 cal **17.50**

New! CHIMICHURRI TOP SIRLOIN*

Tender sirloin steak chargrilled to order and topped with housemade Hatch chimichurri sauce. Served with garlic mashed potatoes and seasonal sautéed vegetables. 925 cal **24.50**



BBQ CHICKEN SALAD Grilled chicken breast on a bed of fresh greens, BBQ ranch dressing, tomatoes, sweet corn, cucumbers, black beans and cheddar cheese, topped with onion straws. 1190 cal **16.99**

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. 810 cal **17.99**

New! GRILLED ROMAINE CHICKEN CAESAR SALAD

Chargrilled hearts of romaine topped with grilled chicken breast, blistered tomatoes, creamy Caesar dressing, housemade garlic croutons and baked parmesan crisps. 705 cal **16.99**
Substitute Shrimp | Blackened | Fried | Sautéed 730-847 cal, add 2.00
Substitute Tri Tip 789 cal, add 1.00

SANDWICHES And BURGERS

SERVED WITH YOUR CHOICE OF ONE SIDE



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 Artesian Water 500ml 0 cal.....**3.50**
Pellegrino Sparkling Water 500ml 0 cal.....**3.50**

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. 1454 cal **14.50**

SOUTHERN FRIED CHICKEN

Fried chicken breast, applewood bacon, jack cheese, vine-ripened tomato and lettuce with ranch dressing on a soft brioche bun. 1550 cal **14.99**

CRISPY HOT-HONEY CHICKEN

Crispy buttermilk-fried chicken breast tossed in hot-honey glaze then placed atop honey-sweetened coleslaw and topped with sweet pickles on a soft brioche bun. 1424 cal **14.50**

BBQ CHICKEN

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 **14.99**

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. 1131 cal **14.50**

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**
Try it Memphis-style with mustard slaw and creole mustard sauce. 970 cal

TEXAS-STYLE BRISKET

Slices of slow-smoked brisket, hand-carved to order, drizzled with our original BBQ sauce, topped with creamy coleslaw on a soft brioche bun. 1010 cal **15.50**

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 **17.50**

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. 1255 cal **15.99**

SMOKEHOUSE BBQ BACON BURGER*

Certified Angus beef, flame-grilled and basted with our original BBQ sauce and topped with smoked bacon, melted cheddar cheese and onion straws with BBQ ranch dressing on a sesame seed bun. 1415 cal **16.99**

Substitute a veggie patty on any burger at no charge. 206 cal

Family Feasts

SERVED WITH HOUSEMADE BISCUITS & APPLE BUTTER 410 cal each

FAMILY SUPPER

Served family-style for 4-6. Two racks of baby back ribs or St. Louis ribs + two half BBQ or Alabama chickens + your choice of: pulled pork | rib tips | sausage + your choice of four family-sized sides. 7540-8655 cal **129.99**
Add-on Supper Salad 380 cal **9.50**

SUPER FEAST

Served family-style for 12 or more. Three racks of baby back ribs or St. Louis ribs + four half BBQ or Alabama chickens + your choice of two double portions of: sausage | tri tip | pulled pork | rib tips | sliced brisket + a large tossed green salad + your choice of six super-sized sides. 14450-49340 cal **279.99**

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.

New! BACON-ROASTED BRUSSELS SPROUTS

Tender brussels sprouts fried crispy then sautéed with bacon, wildflower honey, butter, red onions and seasonings. 444 cal

New! LUCILLE'S AU GRATIN POTATOES

Thinly sliced russet potatoes sautéed with bacon, smoked jalapeños, heavy cream and spices, then topped with cheddar cheese, smoked jalapeños and baked to a golden finish. 958 cal

SMOKED JALAPEÑO CHEDDAR CORNBREAD

Sweet cornbread filled with diced jalapeños, cheddar cheese and corn niblets baked to a golden brown finish, then topped with more cheddar cheese and browned crispy on top. 397 cal

NASHVILLE MAC & CHEESE

Our own creamy mac & cheese with crispy fried chicken bites tossed in Nashville hot sauce and topped with a sweet pickle chip. 1091 cal

LOADED MASHED POTATOES

Lucille's own garlic mashed potatoes topped with butter, sour cream, cheddar cheese, chopped bacon and green onions. 659 cal

New! ROASTED STREET CORN

Tender roasted corn on the cob brushed with cilantro lime butter and rolled in cotija cheese. 492 cal