

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 ONE SIDE AND HOUSEMADE BISCUIT & APPLE BUTTER 410 cal

ADD TO YOUR MEAL:

HOUSE SALAD 100 cal or CAESAR SALAD 290 cal, ADD 3.99 • WEDGE SALAD 288 cal, ADD 5.99

• GRILLED ROMAINE CAESAR SALAD 255 cal, ADD 6.99

Build YOUR Own BBQ COMBO

Two Meat 16.99

Three Meat 18.99

ST. LOUIS RIBS (3 BONES) 470 cal

BABY BACK RIBS (3 BONES)
465 cal, add 1.00

BEEF RIBS (1 BONE) 295 cal, add 1.00

BRISKET BURNT ENDS 375 cal

SLICED BRISKET 375 cal

PULLED PORK 265 cal

PULLED CHICKEN 315 cal

TRI TIP 270 cal

RIB TIPS 324 cal

BBQ CHICKEN (1/4) 390 cal

ALABAMA CHICKEN (1/4) 732 cal

TEXAS RED HOT SAUSAGE (1) 300 cal

New! JALAPEÑO CHEDDAR
SAUSAGE (1) 440 cal

ST. LOUIS RIBS *Lucille's Favorite*

One-third rack of flavorful, tender, meaty, fall-off-the-bone pork ribs, seasoned with Lucille's special rub, slowly smoked, then grilled and basted with our homemade BBQ sauce. 622 cal **10.99**

BABY BACK RIBS

One-third rack of tender pork ribs, slow-cooked with sweet hickory smoke, then grilled and basted with our special BBQ sauce. 610 cal **12.99**

✂ BRISKET BURNT ENDS

Smoked beef brisket, hand-carved to order and drizzled with our original BBQ sauce. 560 cal **13.75**

PULLED PORK

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

SMOKED BBQ CHICKEN

One-quarter fresh chicken, marinated for 24 hours in our special blend, slow-smoked to perfection and finished on the grill. 390 cal **11.50**

SMOKED ALABAMA CHICKEN

732 cal **11.50**

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!** 560 cal **14.75**

✂ 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 **15.99**

✂ WE HAND-CARVE OUR MEATS TO ORDER BECAUSE WE BELIEVE A LITTLE EXTRA CARE MAKES FOR THE MOST TENDER, SUCCULENT CUTS OF MEAT.

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

★★★★★ SEE PREVIOUS PAGE FOR PREMIUM SIDES ★★★★★

SOUTHERN SPECIALTIES

LUNCH PORTIONS OF OUR SOUTHERN CLASSICS!

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 **8.25**

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. 753 cal **12.25**

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, plus your choice of one side. 1314 cal **12.25**

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! 925 cal **13.25**

FRESH GREENS

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 | **15.75**

✂ 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 455 cal | **11.25** Full 810 cal | **17.50**

* Smokin' GOOD SANDWICHES *

SERVED WITH YOUR CHOICE OF ONE SIDE

CLASSIC MELTS & MORE

✕ 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 **16.99**

✕ 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 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

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 **14.50**



HATCH GREEN CHILE
PULLED PORK MELT

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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 **14.99**

BUTTERMILK-FRIED Chicken Sandwiches



NASHVILLE HOT CHICKEN

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 **14.75**

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 **14.50**

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 **14.75**

New! BANGIN' CHICKEN

From Birdie's Breakfast in Nolensville, TN

A crispy buttermilk-fried chicken breast topped with Thai ginger slaw, dill pickles and housemade bang-bang sauce served on a grilled brioche bun. 1498 cal **14.75**

≡ EAT UP ≡

Flame-Grilled BURGERS



SMOKEHOUSE
BBQ BACON
BURGER

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 **15.50**

SMOKEHOUSE BBQ BACON BURGER*

Certified Angus beef, flame-grilled and basted with our original BBQ sauce and topped with applewood bacon, melted cheddar cheese and onion straws with BBQ ranch dressing on a sesame seed bun. 1415 cal **16.50**

New! GRILLED VEGGIE BURGER

The original Gardenburger® grilled and topped with jack cheese, sautéed onions, baby lettuce, fresh tomato, razor thin-sliced cucumber and sweet & spicy Thai sauce on a sesame seed bun. 861 cal **13.99**

Substitute a Gardenburger® patty on any sandwich at no charge.