

# LUNCH MENU

AVAILABLE MONDAY - FRIDAY, 11 A.M. - 4 P.M.  
\$2 OFF DRAFT BEER PINTS



## SLOW-SMOKED B.B.Q.

SERVED WITH YOUR CHOICE OF ONE SWOON-WORTHY SIDE AND HOUSEMADE BISCUIT & APPLE BUTTER 410 cal

ADD TO YOUR MEAL:

HOUSE SALAD 100 cal or CAESAR SALAD 290 cal, ADD 4.99 • WEDGE SALAD 290 cal, ADD 5.99

• GRILLED ROMAINE CAESAR SALAD 250 cal, ADD 6.99

### Build YOUR Own BBQ COMBO

Two Meat 17.99

Three Meat 20.99

ST. LOUIS RIBS (3 BONES) 470 cal

BABY BACK RIBS (3 BONES) 460 cal

BEEF RIBS (1 BONE) 200 cal, add 1.50

BRISKET BURNT ENDS 370 cal

SLICED BRISKET 375 cal

PULLED PORK 260 cal

PULLED CHICKEN 320 cal

TRI TIP 270 cal

RIB TIPS 300 cal

BBQ CHICKEN (1/4) 350 cal

ALABAMA CHICKEN (1/4) 825 cal

TEXAS RED HOT SAUSAGE (1) 340 cal

JALAPEÑO CHEDDAR SAUSAGE (1)  
440 cal

### BABY BACK RIBS

*Lucille's Favorite*

One-third rack of tender pork ribs, slow-cooked with sweet hickory smoke, then grilled and basted with our special BBQ sauce. 610 cal **13.49**

### ST. LOUIS RIBS

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. 620 cal **12.50**



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

### Smoked BBQ CHICKEN

Marinated for 24 hours in our special blend, slow-smoked to perfection and finished on the grill.

#### CLASSIC

Finished with our original BBQ sauce. 350 cal **12.25**

#### ALABAMA

Topped with tangy Alabama White sauce and more sauce for dipping. 825 cal **12.25**

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

### 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 **11.99**

### TEXAS-STYLE BEEF BRISKET

Beef brisket slow-smoked and hand-carved to order. Served with our savory mop sauce. **A Texas favorite!** 630 cal **16.50**

### 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. 370 cal **17.99**

## Swoon-Worthy SIDES ★★★★★

*New!* 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

BBQ BEANS 200 cal

WATERMELON SLICES 30 cal

FRESH-CUT FRIES 120 cal

★★★★★ SEE PAGE 11 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 **9.25**

### 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. 740 cal **13.25**

### 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! 920 cal **14.25**

## 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 a drizzle of original BBQ sauce and onion straws.

Half 730 cal | **11.50**

Full 1190 cal | **18.50**

### 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 | **12.50**

Full 810 cal | **19.99**