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

BABY BACK RIBS (1/4 RACK) 460 cal
TEXAS-STYLE BRISKET 375 cal
PULLED PORK 260 cal
PULLED CHICKEN 295 cal
BBQ TRI TIP 270 cal, ADD 1.00

RIB TIPS 300 cal

BBQ CHICKEN (1/4) 350 cal ALABAMA CHICKEN (1/4) 825 cal

TEXAS RED HOT SAUSAGE (I) 340 cal JALAPEÑO CHEDDAR

SAUSAGE (1) 440 cal





*** * * * Swoon-Worthy SIDES ** * * * *

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

 $\star\star\star\star\star\star$ SEE PAGE 10 FOR PREMIUM SIDES $\star\star\star\star\star\star$

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

ck Sorch BOWLS

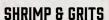
FILLED TO THE BRIM WITH CREATIVE. YET FAMILIAR COMBINATIONS OF FRESH INGREDIENTS THAT ARE SIMPLY BURSTING WITH FLAVOR.

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



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 balsamic 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



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



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



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**

New! X SOUTHWEST BRISKET CHOPPED SALAD

Tender Texas-style beef brisket atop chopped lettuces, Hatch green chiles, jack cheese, pickled onions, roasted corn and marinated black beans, tossed with avocado ranch and then topped with tortilla chip bits and housemade guacamole.

Half 615 cal | 12.99 Full 1230 cal | 19.99