

EL SMOKEY



Sauza Blanco Tequila and our agave sour mixed with Fever-Tree Sparkling Pink Grapefruit Soda and a splash of mezcal for a smokey touch. Served in a mug rimmed with our signature BBQ spice and salt. **13.00**

BEEF RIBS FOR *Two*



A full rack of tender, big and meaty beef ribs, spice-rubbed and slowly smoked, then glazed with our BBQ sauce. Includes your choice of three swoon-worthy sides. **65.99**

Swoon-Worthy Sides

Picnic Potato Salad
Garlic Mashed Potatoes
Macaroni & Cheese
Sautéed Seasonal Vegetables
Southern Braised Greens
Creamy Coleslaw
BBQ Beans
Watermelon Slices (seasonal)
French Fries

Start Here!



LOADED SMOKEY JOE BRISKET FRIES

Topped with slow-smoked brisket tossed with housemade sloppy joe sauce, shredded jack cheese, avocado ranch, pickled onions and cilantro. **13.99**

SOUTHERN
Specialties

Served with freshly baked biscuits & apple butter.

WHISKEY BBQ GLAZED SALMON

Fresh salmon fillet seasoned with our signature rub, grilled and topped with crispy quinoa and whiskey BBQ glaze, fresh cilantro and Lucille's onion straws, served with garlic mashed potatoes and seasonal vegetables. **26.99**

SMOKED TOMATO CREAM BRISKET PASTA

Tender, slow-smoked beef brisket, sautéed peppers and onions, and fresh garlic tossed in a tomato cream sauce with penne pasta and Parmesan cheese toast. **22.99**

Dessert

N'AWLINS-STYLE BEIGNETS (BEN-YAYS!)

Flaky, deep-fried pastries served with sauce for dipping. Great for sharing! **10.99**

Choose Classic or Churro-style.

Classic: Dusted with powdered sugar and served with strawberry sauce.

Churro-style: Dusted with cinnamon sugar and served with chocolate sauce.

FRESH PICKS

BOLD FLAVORS

New Seasonal Selections to Enjoy!

ADD TO YOUR MEAL:

- House Salad + 4.99
- Caesar Salad + 4.99
- Wedge Salad + 6.99



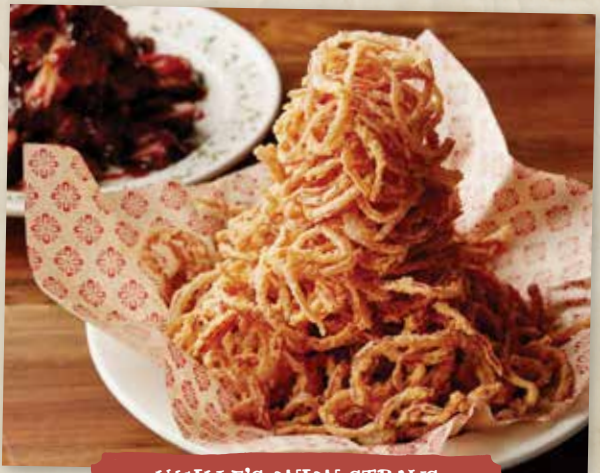
Startin' Out



CRACKED OUT DEVILED EGGS

CRACKED OUT DEVILED EGGS

Classic deviled eggs with crispy bacon, topped with chicken cracklings, green onions, red peppers and special seasonings served atop onion straws. **13.25**



LUCILLE'S ONION STRAWS

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 **7.25** | Full **10.99**

BBQ RIB TIP APPETIZER

St. Louis pork rib tips marinated in our original BBQ sauce, slowly hickory-smoked and finished on the grill. Half **11.25** | Full **15.99**



SMOKED PORK BELLY BURNT ENDS

SMOKED PORK BELLY BURNT ENDS

Slow-smoked, tender pork belly atop country white bread, with bread-and-butter pickles. **13.99**

SOUTHERN FRIED DILL PICKLES

Served with creole mustard dipping sauce and ranch dressing. Half **5.75** | Full **8.25**

Lucille's Favorite SMOKED BBQ NACHOS

Corn tortilla chips layered with melted cheese, black beans, smoked jalapeños, cilantro, green onions, guacamole and sour cream. Your choice of pulled chicken, smoked brisket or pulled pork. **15.99**

SPINACH & CHEESE DIP

Spinach and artichokes blended with cream cheese and served hot with fresh tortilla chips. **11.99**

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 housemade hot honey. **9.50**

LOADED FRIED GREEN TOMATOES

Cornmeal-crusted green tomatoes with housemade guacamole, spicy ranch, pico de gallo, pickled red onions, smoked jalapeños, cotija cheese and cilantro. **11.99**



LOADED FRIED GREEN TOMATOES

* Smokin' GOOD SANDWICHES *

SERVED WITH PICNIC POTATO SALAD, CREAMY COLESLAW OR FRENCH FRIES.

Slow-Smoked B*B*Q

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 brioche bun. **15.25**

Try it Memphis-style with mustard slaw and Creole mustard sauce. **16.25**

LUCILLE'S BBQ TRI TIP

Our slow-smoked, Certified Angus Beef® tri tip, thinly sliced and piled high on a soft brioche bun. **19.99**

✂️ TEXAS-STYLE BRISKET

Slow-smoked brisket thinly sliced and piled high on a grilled brioche bun. **17.99**

New! ✂️ TEXAS CHEESESTEAK

Tender, smoked brisket, hand-carved and topped with American cheese, grilled peppers & onions, with cheese sauce on a grilled French roll. **18.50**

New! SMOKEY JOE

Tender, slow-smoked brisket chopped and tossed with housemade sloppy joe sauce, then dressed up with cheddar cheese and crispy onion straws and drizzled with BBQ ranch, on a grilled brioche bun. **18.50**

Flame-Grilled BURGERS 🔥

Our delicious *Certified Angus Beef®* patties are served on grilled brioche buns.



NEW! SWEET HEAT JALAPEÑO BURGER

Substitute a Gardenburger® patty on any sandwich or burger for no charge.



NEW! SMOKEY JOE

BUTTERMILK Fried

NASHVILLE HOT CHICKEN

Extra-spicy, Nashville-style, crispy-fried chicken breast topped with sweet pickles and creamy coleslaw, then drizzled with comeback sauce and served on a soft brioche bun. **16.25**

SOUTHERN FRIED CHICKEN

Fried chicken breast, applewood bacon, jack cheese, vine-ripened tomato and lettuce with ranch dressing on a soft brioche bun. **15.50**

New! SHRIMP PO' BOY

Crispy buttermilk shrimp, chopped iceberg, fried dill pickle spear and applewood bacon, topped with comeback sauce and pico de gallo on a grilled French roll. **17.99**

New! SWEET HEAT JALAPEÑO*

Both sweet & spicy, this delicious burger is topped with pepper jack cheese, a whole fried jalapeño, and housemade hot honey and comeback sauce. **19.99**

Add housemade guacamole **1.99**

Add applewood bacon **2.99**

LUCILLE'S ALL-AMERICAN*

This classic burger is topped with melted American cheese, tomato, pickles, lettuce, sweet red onions and Thousand Island dressing. **17.99**

SMOKEHOUSE BBQ BACON*

This flame-grilled patty is basted with our original BBQ sauce and topped with applewood bacon, melted cheddar cheese and onion straws with BBQ ranch dressing. **19.99**

B★B★Q Feasts TO SHARE

3-COURSE Feast FOR TWO

Includes your choice of two swoon-worthy sides and freshly baked biscuits & apple butter. **59.99**



1 CHOOSE ONE APPETIZER:

Select a small plate appetizer to share:

- LUCILLE'S ONION STRAWS
- SOUTHERN FRIED DILL PICKLES
- LOADED FRIED GREEN TOMATOES

Or choose two of our side salads:

- TWO HOUSE or CAESAR SIDE SALADS



2 CHOOSE THREE MEATS:

Choose three delicious slow-smoked bar-b-que meats to share!

- | | |
|------------------------------|-------------------------------|
| ST. LOUIS RIBS (1/3 RACK) | PULLED CHICKEN |
| BABY BACK RIBS (1/3 RACK) | RIB TIPS |
| TEXAS-STYLE BEEF BRISKET | TEXAS RED HOT SAUSAGE (2) |
| BBQ CHICKEN (1/2) | JALAPEÑO CHEDDAR SAUSAGE (2) |
| ALABAMA CHICKEN (1/2) | BBQ TRI TIP, ADD 2.00 |
| PULLED PORK | BEEF RIBS (3 BONES), ADD 8.00 |
| SMOKED PORK BELLY BURNT ENDS | |



3 CHOOSE ONE DESSERT:

Your choice of one of our delicious desserts to share:

- DEEP-DISH SEASONAL COBBLER
- SNICKERS® ICE CREAM PIE
- BUTTERMILK DOUBLE CHOCOLATE CAKE
Add vanilla bean ice cream 1.49
- OLD-FASHIONED BANANA PUDDING

See Page 10 for a list of our swoon-worthy and premium sides.

Feasts FOR THE GROUP SERVED FAMILY-STYLE

FAMILY SUPPER

Suggested for parties of 6 or more.

Two racks of St. Louis ribs or baby back ribs + two half BBQ or Alabama chickens + your choice of: pulled pork | rib tips | sausages + your choice of three family-sized, swoon-worthy sides. **139.99**

Add-on Supper Salad **9.99**

SUPER FEAST

Suggested for parties of 15 or more.

Three racks of St. Louis ribs or baby back ribs + four half BBQ or Alabama chickens + your choice of two double portions of: sausages | pulled pork | rib tips | sliced brisket | tri tip (+10.00) + a large tossed green salad + your choice of three super-sized, swoon-worthy sides. **325.99**



New!

Lucille's Tour of BBQ

Suggested for parties of 4.

Indulge in baby back ribs, pulled pork, Texas-style beef brisket, smoked pork belly burnt ends, BBQ rib tips, Texas red hot sausage, jalapeño cheddar sausage, BBQ chicken, Texas toast, bread-and-butter pickles and pickled red onions. Served with a variety of Lucille's own bar-b-que sauces, freshly baked biscuits & apple butter and two family-size swoon-worthy sides. **119.99**



SLOW-SMOKED B★B★Q

SERVED WITH YOUR CHOICE OF TWO SWOON-WORTHY SIDES
AND FRESHLY BAKED BISCUITS & APPLE BUTTER

★★★★★ ADD TO YOUR MEAL: ★★★★★

HOUSE SALAD, ADD 4.99 • CAESAR SALAD, ADD 4.99 • WEDGE SALAD, ADD 6.99

BABY BACK RIBS *Lucille's Favorite*

Tender pork ribs, slow-cooked with sweet hickory smoke, then grilled and basted with our special BBQ sauce.
Third Rack **23.99** | Half Rack **30.99** | Full Rack **37.99**

Smoked HALF BBQ CHICKEN

Dry-rubbed with our special blend, slow-smoked to perfection and finished on the grill.

CLASSIC

Finished with our original BBQ sauce. **23.50**

ALABAMA

Topped with tangy Alabama White sauce and more sauce for dipping. **23.50**

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

✂️ TEXAS-STYLE BEEF BRISKET†

A half pound of beef brisket, slow-smoked and hand-carved to order. **A Texas favorite! 26.99**

ST. LOUIS RIBS

Packed with flavor, these tender, meaty, fall-off-the-bone pork ribs are seasoned with Lucille's special rub, slowly smoked, then grilled and basted with our homemade BBQ sauce.
Third Rack **23.99** | Half Rack **30.99** | Full Rack **37.99**

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



BBQ BEEF RIBS

A half rack of tender, big and meaty beef ribs, spice-rubbed and slowly smoked, then glazed with our BBQ sauce. **34.99**

✂️ BBQ TRI TIP†

A half pound of Certified Angus Beef® tri tip, smoked all day until it melts in your mouth. Hand-carved to order and served with our savory mop sauce. **29.99**

SMOKED PULLED PORK†

A half pound of 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. **21.99**

Down South DUO

One-third rack of baby back ribs +
one crispy Southern fried chicken breast
and country gravy. **26.99**

See Page 10 for a list of our Swoon-Worthy
and Premium Sides.

Pick **2**
COMBO
34.99

ADD A
3RD MEAT
FOR ONLY \$10†

Select two meat options below:

ST. LOUIS RIBS (1/3 RACK)

BABY BACK RIBS (1/3 RACK)

TEXAS-STYLE BRISKET

BBQ CHICKEN (1/2)

ALABAMA CHICKEN (1/2)

PULLED PORK

PULLED CHICKEN

RIB TIPS

TEXAS RED HOT SAUSAGE (2)

JALAPEÑO CHEDDAR SAUSAGE (2)

SMOKED PORK BELLY BURNT ENDS

BBQ TRI TIP, ADD 2.00

BEEF RIBS (3 BONES), ADD 8.00

† If adding Beef Ribs as 3rd meat, add 18.00.
If adding BBQ Tri Tip as 3rd meat, add 12.00.

† Approximate cooked weight



From the SEA



SERVED WITH FRESHLY BAKED BISCUITS & APPLE BUTTER

★ ★ ★ ★ ★ ADD TO YOUR MEAL: ★ ★ ★ ★ ★

HOUSE SALAD, ADD 4.99 • CAESAR SALAD, ADD 4.99 • WEDGE SALAD, ADD 6.99



CRISPY LOWCOUNTRY SHRIMP PLATTER

CRISPY LOWCOUNTRY SHRIMP PLATTER

Cornmeal-battered fried shrimp, french fries, creamy coleslaw, remoulade and fresh lemon. **16.99**



Hot Honey GLAZED SALMON

Salmon fillet grilled to perfection and glazed with housemade hot honey. Served atop a bed of white rice with sautéed seasonal vegetables on the side. **27.99**

GRILLED SALMON

A fresh salmon fillet seasoned and grilled to perfection. Served with our creole mustard cream sauce and your choice of two swoon-worthy sides. **26.99**



HOT HONEY GLAZED SALMON

SWOON-WORTHY Sides

*Complimentary
WITH YOUR
Entree*

PICNIC POTATO SALAD
GARLIC MASHED POTATOES
MACARONI & CHEESE
SAUTÉED SEASONAL VEGETABLES
SOUTHERN BRAISED GREENS

CREAMY COLESLAW
BBQ BEANS
WATERMELON SLICES
(seasonal)
FRENCH FRIES

Individual Premium Sides

Upgrade to an individual premium side for 1.99
or add a premium side for 6.99.

SMOKED JALAPEÑO CHEDDAR CORNBREAD

Sweet cornbread filled with diced jalapeños, cheddar cheese and corn niblets and baked, then topped with melted cheddar cheese and finished with butter.

LOADED MASHED POTATOES

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

SOUTHERN FRIED OKRA

Cornmeal-breaded, lightly fried and served with comeback sauce for dipping.

BACON RANCH MAC

Rich and delicious macaroni & cheese with applewood bacon and creamy ranch. Topped with crispy Parmesan and scallions.

COUNTY FAIR SWEET CORN PUDDING

Sweet and savory corn pudding topped with Lucille's own apple butter and scallions.

ROASTED STREET CORN

Tender roasted corn on the cob brushed with cilantro lime butter and rolled in cotija cheese and topped with cilantro. (seasonal)

LOADED MASHED POTATOES



ROASTED STREET CORN



SOUTHERN *Specialties*

SERVED WITH FRESHLY BAKED BISCUITS & APPLE BUTTER

★★★★★ ADD TO YOUR MEAL: ★★★★★

HOUSE SALAD, ADD 4.99 • CAESAR SALAD, ADD 4.99 • WEDGE SALAD, ADD 6.99



SOUTHERN FRIED CHICKEN

Southern FRIED CHICKEN

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



NEW ORLEANS GUMBO

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A New Orleans-style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. **17.99**



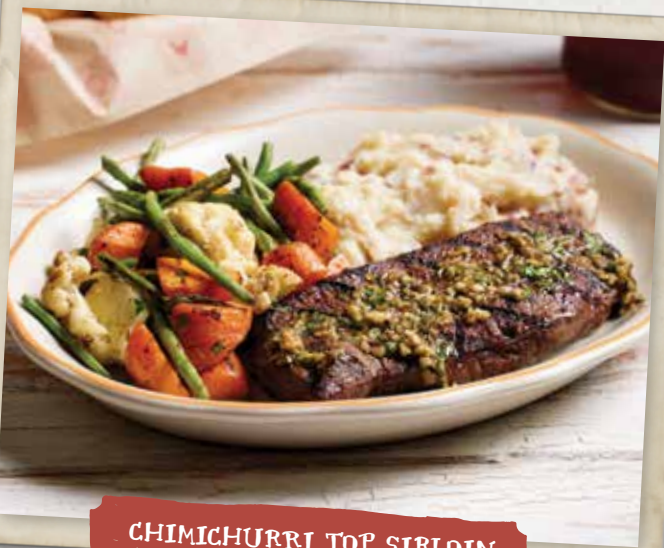
JAMBALAYA "ME-OH-MY-A"

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! **23.50**

CHIMICHURRI TOP SIRLOIN*

Tender sirloin steak chargrilled to order and topped with housemade Hatch chimichurri sauce. Served with garlic mashed potatoes and sautéed seasonal vegetables. **25.99**



CHIMICHURRI TOP SIRLOIN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH MENU

AVAILABLE 11 A.M. – 4 P.M., SEVEN DAYS A WEEK

★★★★★ ADD TO YOUR MEAL: ★★★★★

HOUSE SALAD, ADD 4.99 • CAESAR SALAD, ADD 4.99 • WEDGE SALAD, ADD 6.99

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

ST. LOUIS RIBS (1/4 RACK)
BABY BACK RIBS (1/4 RACK)
TEXAS-STYLE BRISKET
PULLED PORK
PULLED CHICKEN
BBQ TRI TIP, ADD 1.00

RIB TIPS
BBQ CHICKEN (1/4)
ALABAMA CHICKEN (1/4)
TEXAS RED HOT
SAUSAGE (1)
JALAPEÑO CHEDDAR
SAUSAGE (1)



BUILD-YOUR-OWN THREE MEAT
BBQ COMBO



★★★★★ Swoon-Worthy SIDES ★★★★★

PICNIC POTATO SALAD
GARLIC MASHED POTATOES
MACARONI & CHEESE

SAUTÉED SEASONAL VEGETABLES
SOUTHERN BRAISED GREENS
CREAMY COLESLAW

BBQ BEANS
WATERMELON SLICES
(seasonal)
FRENCH FRIES

★★★★★ SEE PAGE 10 FOR PREMIUM SIDES ★★★★★

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. **12.50**

New! **CRISPY LOWCOUNTRY SHRIMP**
Cornmeal-battered fried shrimp, french fries, creamy coleslaw, remoulade and fresh lemon. **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. **8.25**

LUCILLE'S

Back Porch BOWLS

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

\$3 OFF
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! **15.99**

CAULIN' ALL VEGANS

Roasted spiced cauliflower atop crisp shredded cabbage, tossed with balsamic vinaigrette, yellow and red peppers, cucumbers, cherry tomatoes, marinated black beans, crunchy quinoa, raisins and freshly torn mint. **15.99**

Add housemade guacamole **1.99**



THREE LITTLE PIGS

Lucille's original pulled pork, bacon, crispy tasso ham and Parmesan, served over griddled mac 'n' cheese with sautéed peppers and onions. **15.99**

BRISKET FAJITA

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. **17.99**



Greens

FROM THE GARDEN

New! NOT YOUR MAMA'S CHICKEN CAESAR SALAD

Tender chicken breast, buttermilk-fried and tossed in Parmesan-garlic butter, placed atop romaine and diced tomato, topped with cheesy garlic breadcrumbs and served with Caesar dressing.

Half **10.75** | Full **16.99**

New! TRI TIP WEDGE SALAD

Our take on a classic wedge salad with red onion, tomato, chopped bacon, crumbled blue cheese, green onion and hot honey drizzled with housemade ranch and topped with smoked Certified Angus Beef®.

Half **12.99** | Full **20.99**

BBQ CHICKEN SALAD

Grilled chicken breast in original BBQ sauce; tossed with crisp lettuce, BBQ ranch, tomatoes, sweet corn, cucumbers, black beans and cheddar cheese; and topped with crispy onion straws.

Half **10.99** | Full **17.25**



NEW! SOUTHWEST BRISKET CHOPPED SALAD

New! SOUTHWEST BRISKET CHOPPED SALAD

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

Half **12.75** | Full **19.99**



FREE-SPIRIT

REFRESHERS

non-alcoholic



WATERMELON
SPLASH

SASSY
APPLE

STRAWBERRY
SYMPHONY

SASSY APPLE

A fresh, zesty mix of apple juice, Sprite and fresh lemon, plus a splash of Fever-Tree Ginger Beer and a dash of Monin Hot Honey for some extra zing. **5.49**

STRAWBERRY SYMPHONY

Lucille's Sidewalk Strawberry Lemonade, strawberry purée, Sprite and a subtle kick of brown sugar-cinnamon to jazz it up. **5.49**

WATERMELON SPLASH

Watermelon purée, fresh lime and Sprite served with a spicy Tajín rim and a fresh slice of watermelon. **5.49**

Get a Free-Spirit Refresher refill for only **1.50**

OH, HOW
Refreshing
IT IS

MORE *Beverages*

BOTTOMLESS

Lucille's Favorite

Lucille's Sidewalk Lemonade Original..... **4.75**

Peach or Strawberry **5.50**

Muddy Waters **4.75**

Half Iced Tea and Half Lemonade

BOTTLED

Mexican Coke **3.99**

Abita Root Beer **3.75**

Acqua Panna Spring Water 500ml **3.50**

Pellegrino Sparkling Water 500ml **3.50**

Complimentary Refills



Iced Tea | Regular, Peach, Watermelon, Sweet

Sodas | Coca-Cola, Diet Coke, Coke Zero, Sprite, Barq's Root Beer, Dr Pepper or Ginger Ale

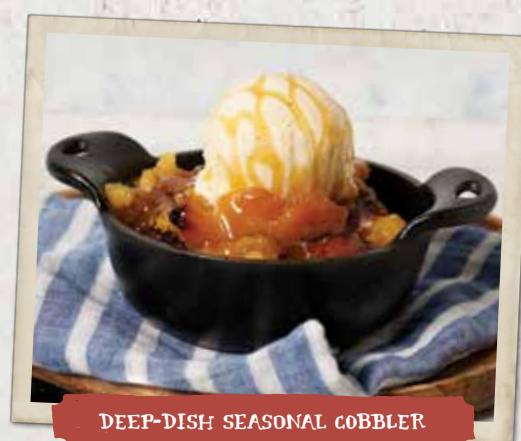
WELL ISN'T THAT DANDY Time For DESSERT

SNICKERS® ICE CREAM PIE

Chopped Snickers® bars mixed with vanilla bean ice cream in a crisp chocolate cookie crust. Served with caramel and chocolate sauce, then topped with peanuts. **9.50**



SNICKERS® ICE CREAM PIE



DEEP-DISH SEASONAL COBBLER

DEEP-DISH SEASONAL COBBLER

Seasonal fruit topped with a sweet caramelized cake topping, vanilla bean ice cream and a drizzle of caramel. **9.50**

BUTTERMILK DOUBLE CHOCOLATE CAKE

Rich and delicious chocolate cake baked with white and dark chocolate chips and topped with a decadent chocolate frosting and more chocolate chips. Amazing! **7.99**

Add vanilla bean ice cream **1.49**

OLD-FASHIONED BANANA PUDDING

Fresh bananas atop this creamy banana pudding layered with ribbons of Nilla Wafer® crumble and topped with fresh whipped cream. **8.50**