

# 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. **27.99**

**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. **23.99**

**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!*

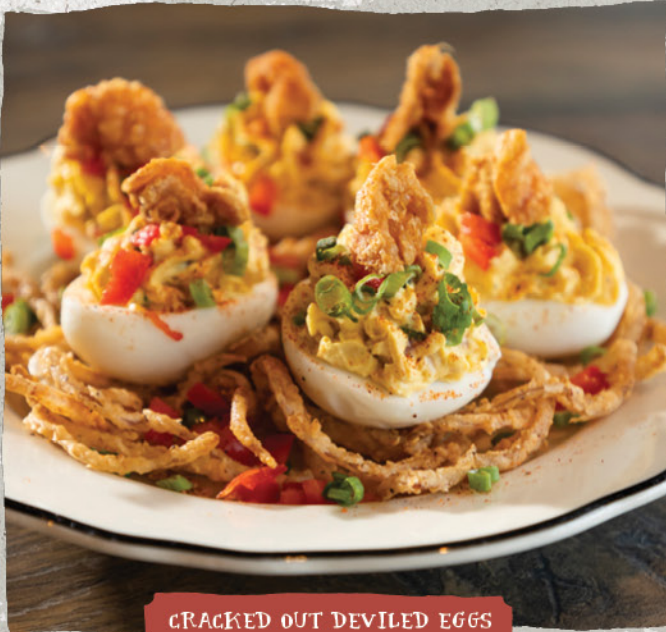
**ADD TO YOUR MEAL:**

- House Salad + 5.99
- Caesar Salad + 5.99
- 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 crispy onion straws. **13.25**



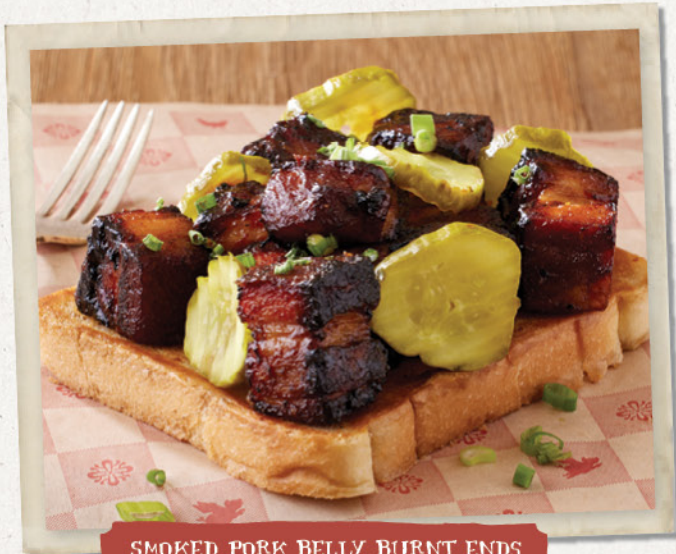
SMOKED BBQ NACHOS

## 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 **7.99** | Full **11.75**

## BBQ RIB TIP APPETIZER

St. Louis pork rib tips marinated in our original BBQ sauce, slowly hickory-smoked and finished on the grill. Half **11.75** | Full **16.50**



SMOKED PORK BELLY BURNT ENDS

## SMOKED PORK BELLY BURNT ENDS

Slow-smoked, tender pork belly atop country white bread, with bread-and-butter pickles. **15.50**

## SOUTHERN FRIED DILL PICKLES

Served with creole mustard dipping sauce and ranch dressing. Half **6.25** | Full **8.75**

## 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. **16.75**

## SPINACH & CHEESE DIP

Spinach and artichokes blended with cream cheese and served hot with fresh tortilla chips. **12.99**

## 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**





# \* Smokin' GOOD SANDWICHES \*

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

## Slow-Smoked B\*B\*Q

### *New!* STEAKHOUSE TRI TIP DIP

Thin-sliced, slow-smoked Certified Angus Beef® tri tip, pepper jack cheese, crispy onion straws and creamy horseradish sauce atop a grilled brioche bun and served with mop sauce. **22.50**

Try it Classic-style! Certified Angus Beef® tri tip, hand-carved to order, piled high on a soft brioche bun. **20.99**

### 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. **16.25**

Try it Memphis-style with mustard slaw and Creole mustard sauce. **17.25**

### ✂️ TEXAS-STYLE BRISKET

Slow-smoked brisket thinly sliced and piled high on a grilled brioche bun. **18.99**

### ✂️ TEXAS CHEESESTEAK

Tender, smoked brisket, hand-carved and topped with American cheese, grilled peppers & onions, with cheese sauce on a grilled French roll. **19.50**

### 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. **19.50**

✂️ *We hand-carve our meats to order because we believe a little extra care makes for the most tender, succulent cuts of meat.*



NEW! STEAKHOUSE TRI TIP DIP

## 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. **16.50**

### 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. **18.99**

### SOUTHERN FRIED CHICKEN

Fried chicken breast, applewood bacon, jack cheese, vine-ripened tomato and lettuce with ranch dressing on a soft brioche bun. **16.50**

## Flame-Grilled BURGERS

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



SMOKEHOUSE BBQ BACON BURGER

### 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. **20.99**

### 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. **20.99**

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. **18.99**

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



# 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)
PULLED PORK	BBQ TRI TIP, ADD 2.00
SMOKED PORK BELLY BURNT ENDS	BEEF RIBS (3 BONES), ADD 8.00



### 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 chickens + your choice of:  
pulled pork | rib tips | sausages + your choice of  
three family-sized, swoon-worthy sides. **149.99**

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 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. **345.99**



## 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 5.99 • CAESAR SALAD, ADD 5.99 • WEDGE SALAD, ADD 6.99

## B\*B\*Q RIBS

### 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 **24.99** | Half Rack **31.99** | Full Rack **38.99**

### BBQ BEEF RIBS

A half rack of tender, big and meaty beef ribs, spice-rubbed and slowly smoked, then glazed with our BBQ sauce. **36.99**

### 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 **24.99** | Half Rack **31.99** | Full Rack **38.99**



BABY BACK RIBS

### ✂ 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. **30.99**

### 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. **22.99**

✂ *We hand-carve our meats to order because we believe a little extra care makes for the most tender, succulent cuts of meat.*

### Smoked HALF BBQ CHICKEN

Dry-rubbed with our special blend, slow-smoked to perfection and finished on the grill. Finished with our original BBQ sauce. **24.50**

*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! 27.99**

### DOWN SOUTH DUO

One-third rack of baby back ribs + one crispy Southern fried chicken breast and country gravy. **27.99**



OUR SEASONED PITMASTERS SMOKE OUR HAND-RUBBED AND MARINATED MEATS LOW AND SLOW OVER HICKORY WOOD ON SITE. AT EVERY LOCATION. EVERY DAY.

# Pick 2 COMBO

ADD A 3RD MEAT FOR ONLY \$10†

**37.99**

Select two meat options below:

ST. LOUIS RIBS (1/3 RACK)

BABY BACK RIBS (1/3 RACK)

TEXAS-STYLE BRISKET

BBQ 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



PICK 2 COMBO

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

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





# From the SEA



**SERVED WITH FRESHLY BAKED BISCUITS & APPLE BUTTER**

★★★★★ ADD TO YOUR MEAL: ★★★★★

HOUSE SALAD, ADD 5.99 • CAESAR SALAD, ADD 5.99 • 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. **17.99**



## 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. **28.99**

### 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. **27.99**



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 5.99 • CAESAR SALAD, ADD 5.99 • 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. **21.99**



NEW ORLEANS GUMBO

## NEW ORLEANS GUMBO

A New Orleans-style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. **18.99**



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! **23.99**

## 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. **26.99**



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 5.99 • CAESAR SALAD, ADD 5.99 • WEDGE SALAD, ADD 6.99

## Build <sup>></sup>YOUR <sup><</sup>Own BBQ COMBO

*Two Meat* 18.50  
*Three Meat* 23.50

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)  
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

### 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. **13.50**

### CRISPY LOWCOUNTRY SHRIMP

Cornmeal-battered fried shrimp, french fries, creamy coleslaw, remoulade and fresh lemon. **13.99**

### NEW ORLEANS GUMBO

A New Orleans-style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. **9.25**



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.**



## 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**



## CAULIN' ALL VEGANS

Roasted spiced cauliflower atop crisp shredded cabbage, tossed with balsamic vinaigrette, yellow and red peppers, red onions, 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**



## 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**



## Greens

### FROM THE GARDEN

## 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 **13.99** | Full **21.99**

## 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 **11.99** | Full **17.99**

## 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 **12.25** | Full **19.25**



TRI TIP WEDGE SALAD

## 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 **13.99** | Full **20.99**





# FREE-SPIRIT

## REFRESHERS

non-alcoholic



### 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.....	4.99
Peach or Strawberry .....	5.25
Muddy Waters .....	4.99
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



### FRESH-BREWED EVERY DAY!

Unsweetened Tea  
Regular • Peach • Watermelon  
Southern Sweet Tea

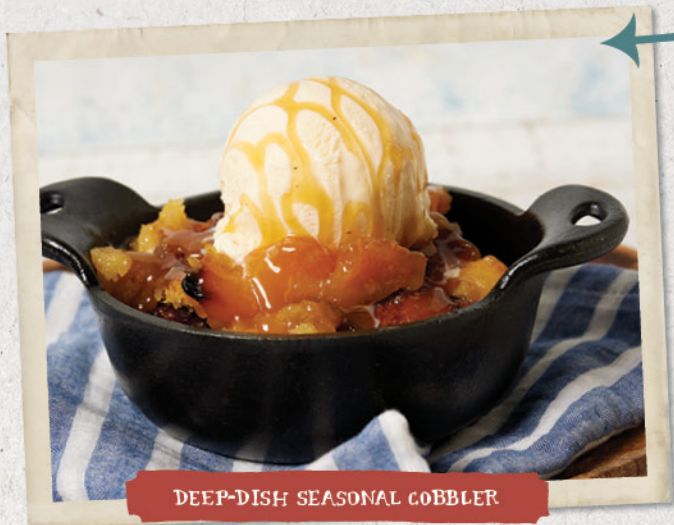
### Complimentary Refills

### SODAS

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



## Time For DESSERT



DEEP-DISH SEASONAL COBBLER

### 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**

### 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**