

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. **18.99**



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. **16.25**

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. **16.25**



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! **16.25**



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 **20.99**

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 **11.25** | Full **17.50**

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 **11.25** | Full **17.50**



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 **13.75** | Full **20.99**

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

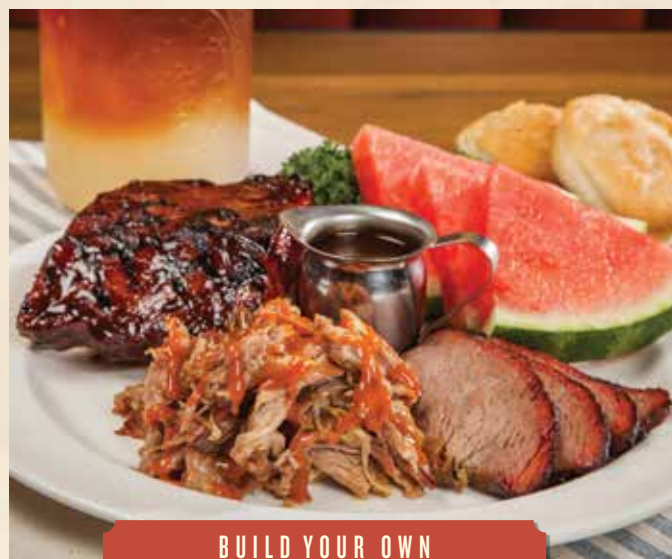
Build **YOUR OWN** BBQ COMBO

Two Meat **18.50**
Three Meat **23.50**

SERVED WITH YOUR CHOICE OF ONE SWOON-WORTHY
SIDE AND A FRESHLY BAKED BISCUIT & APPLE BUTTER

ST. LOUIS RIBS (1/4 RACK)
TEXAS-STYLE BRISKET, ADD 1.50
PULLED PORK
PULLED CHICKEN
BBQ TRI TIP, ADD 1.50

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
CREAMY COLESLAW
New! CORNBREAD & APPLE BUTTER

BBQ BEANS
WATERMELON SLICES
(seasonal)
FRENCH FRIES

★★★★★ SEE PAGE 8 FOR A LIST OF PREMIUM SIDES ★★★★★

Southern CLASSICS



SOUTHERN FRIED CHICKEN

SOUTHERN FRIED CHICKEN

Tender, boneless chicken breast dipped in buttermilk, breaded, deep-fried and topped with Grandpa's pan gravy. Served with garlic mashed potatoes and sautéed seasonal vegetables. **12.99**

CRISPY LOWCOUNTRY SHRIMP

Lightly 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 chimichurri rice. **8.25**