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Lucille's

Menu Prices — October 25, 2026

Lucille's menu with prices in United States, updated October 2019: 84 items across 11 categories, prices from $5.00 to $27.00.

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Lucille's Menu with Prices (United States)

Lucille's menu with prices in United States, updated October 2019: 84 items across 11 categories, prices from $5.00 to $27.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/lucilles

Menu categories: Starters · Cakes & Toast · Mains · Sides · Picked For You · From the Garden · Most Popular · From The Garden · Side Plates · Small Plates · Full Plates

Starters

ITEM	PRICE
Lucille's Chili Biscuits Great Grandma's Claim to Fame	**$7.00**
Fried Green Tomatoes Seasoned Cornmeal | Spicy Aioli | Goat Cheese	**$9.00**
Lucille's Caesar Salad Romaine | Cornbread Croutons | Tarragon Dressing	**$10.00**
Watermelon Salad Baby Arugula | Iced Red Onion | Crushed Pistachio	**$12.00**

Cakes & Toast

ITEM	PRICE
Croissant French Toast Spiked Berries	**$12.00**
Hot Cakes Spiked Berries	**$12.00**

Mains

ITEM	PRICE
Shrimp & Grits Andouille | Sherry Tomato Broth | Stone Mill Grits	**$19.00**
Fried Fish & Eggs Catfish | Eggs Any Style | Grits or Potatoes	**$18.00**
Butcher Burger House Ground Patty | Applewood Bacon | Jasper Cloth Cheddar | Garlic Aioli	**$15.00**
Standard Two Eggs | Bacon | Grits or Potatoes	**$12.00**
Steak & Eggs 44 Farms Flat Iron | Fingerling Hash | Eggs Any Style | Salsa Verde	**$24.00**
Veggie Benedict Stewed Lentils | Collards | Sweet Potato | Poached Egg | Hollandaise	**$13.00**
Green Eggs & Ham Sous Vide Pork Belly | Garden Herb Omelet | Goat Cheese | Micro Salad | Hollandaise	**$16.00**
Country Benedict Chicken Fried Egg | Bacon | Collard Greens | Hollandaise	**$14.00**
Crab Cake Benedict Blue Crab | Poached Egg | Hollandaise	**$15.00**

Sides

ITEM	PRICE
Braised Greens	**$5.00**
Braised Greens (Sides)	**$5.00**
Bacon	**$5.00**
Bacon (Sides)	**$5.00**
Hot Rolls	**$5.00**
Hot Rolls (Sides)	**$5.00**
Grits	**$5.00**
Grits (Sides)	**$5.00**
Potato Hash	**$5.00**
Potato Hash (Sides)	**$5.00**

Picked For You

ITEM	PRICE
Shrimp and Grits Gulf shrimp, andouille, sherry tomato broth and stone mill grits.	**$20.00**

Starters

ITEM	PRICE
Lucille's Chili Biscuits Great Grandma's claim to fame!	**$7.00**
Fried Green Tomatoes Seasoned cornmeal, spicy aioli, and goat cheese.	**$9.00**
Fried Oysters Country fried gulf oysters, cilantro slaw, and hot sauce.	**$12.00**
Tuna Tartare Mustard greens, avocado, and wonton crisps.	**$11.00**
Crab Cake Beignets Honey lemon essence, pickled mustard seeds, and apple salad.	**$15.00**
Seared Scallops Applewood smoked bacon, grit cakes, and sage brown butter.	**$14.00**

From the Garden

ITEM	PRICE
Caesar Asiago, cornbread croutons, and tarragon dressing.	**$9.00**
Watermelon Salad Arugula, iced red onion, pistachio, goat cheese, and lemon vin.	**$11.00**
Lobster Cobb Salad Poached lobster tail, mixed greens, avocado, bacon, egg, and grapefruit nuoc mam vinaigrette.	**$16.00**

ITEM	PRICE
Mixed Green Salad Lola rosa, frisee, cucumber, red onion, grape tomato, and broken vinaigrette.	**$7.00**

Mains

ITEM	PRICE
Shrimp and Grits (Mains) Gulf shrimp, andouille, sherry tomato broth and stone mill grits.	**$20.00**
Tuna Sandwich Avocado, arugula, and egg on ciabatta.	**$17.00**
Oyster BLT Spicy aioli, tomato confit, and arugula on a pretzel hoagie roll.	**$15.00**
Halibut Texas hash, garden-radish, smoked paprika	**$25.00**
Duck Breast Sous vide. With green bean bundles, yams, and lavender blueberries.	**$24.00**
Hotbird Holmes Farm chicken, Blacklick hot sauce, smoked mash, haricot vert.	**$19.00**
Flatiron Steak 7 oz 44 Farms, brussels sprouts, parsnip home fries, cipollini, pan jus	**$27.00**
Butcher Burger Applewood bacon and jasper cheddar on an onion challah bun.	**$16.00**
Butcher Burger (Mains) Applewood bacon and jasper cheddar on an onion challah bun.	**$16.00**
Sprouts & Lentils Charred brussels sprouts, black lentils, sweet potato, kale, crème fraîche	**$19.00**
Apple & Brie Panini, arugula, and balsamic onions on a pretzel hoagie roll.	**$14.00**

Sides

ITEM	PRICE
Hot Rolls	**$5.00**
Hot Rolls (Sides)	**$5.00**
Collards	**$5.00**
Collards (Sides)	**$5.00**
Mac & Cheese	**$5.00**
Mac & Cheese (Sides)	**$5.00**
Steak Fries	**$5.00**
Cornbread	**$5.00**

Most Popular

ITEM	PRICE
Yardbird Organic and slow fried. With smoked greens, mac and cheese, and bourbon pickles.	**$23.00**

From The Garden

ITEM	PRICE
Lobster Cobb Salad Poached lobster tail, mixed greens, avocado, bacon, egg, grapefruit nuoc mam vin.	**$18.00**
Caesar Asiago, cornbread croutons, and tarragon dressing.	**$9.00**
Mixed Wild Greens Salad Torn Leaves, iced Red onion, Cucumber, Radish, tomato, broken vinaigrette	**$8.00**
Southern Hummus and Roots Black Eyed Pea hummus, shaved roots, cumin vinaigrette.	**$9.00**

Side Plates

ITEM	PRICE
Sautéed Broccolini Oyster Sauce, & Garlic Chips	**$6.00**
Braised Collard Greens Ham hock, and quick pickle.	**$6.00**
Lucille's Hot Rolls The Original Recipe	**$6.00**
Lucille's Hot Rolls (Side Plates) The Original Recipe	**$6.00**
Cornbread	**$6.00**
Cornbread (Side Plates)	**$6.00**
Mac & Cheese	**$10.00**
Mac & Cheese (Side Plates)	**$10.00**
Virginia Style Green Beans Sautéed with bacon and shallots.	**$7.00**

Small Plates

ITEM	PRICE
Bone Marrow & Oxtail Oxtail Marmalade, Candied Orange Peel Gremolata.	**$19.00**
Fried Green Tomatoes Seasoned cornmeal, spicy aioli, and goat cheese.	**$8.00**
Oysters Sliders Gulf Oysters, Arugula, Spicy Aioli, Tomato Confit.	**$12.00**
Saigon Shrimp Char-grilled Head-on Gulf Shrimp, citrus slaw, and lime.	**$12.00**
Old School Chili Biscuits GG's Claim to fame.	**$7.00**
Roasted Fish Roasted portabella, Dandelion Pistachio, Basil Oil.	**$17.00**
Seared Scallops Applewood bacon, grit cakes, and sage brown butter.	**$17.00**

Full Plates

ITEM	PRICE
Butcher Burger Applewood smoked bacon, jasper cloth cheddar, onion challah Bun, LTO, Bourbon Pickles.	**$15.00**
Yardbird (Full Plates) Holmes Farm chicken, braised collards, smoked mash, and honey thyme jus.	**$23.00**
Shrimp and Grits Gulf Shrimp, Andoullie, Sherry tomato broth, stone mill grits.	**$25.00**
Smothered Rabbit Rabbit Confit, Sautéed Turnip Greens, Parsnip puree, duck fat gravy.	**$26.00**
Oxtail and Grits Fire Roasted Capanota, Serrano Cheddar Grits and Oxtail Jus.	**$27.00**
Oxtail and Grits (Full Plates) Fire Roasted Capanota, Serrano Cheddar Grits and Oxtail Jus.	**$27.00**
Hanger Steak Fresh Gulf Oyster, Broccolini, Smashed Fingerlings, Oyster Aioli.	**$24.00**
Miso Quail Texas Farms bird, Collard Green Kimchi, Serrano Cheddar Grits, Sorghum Miso Drizzle.	**$19.00**