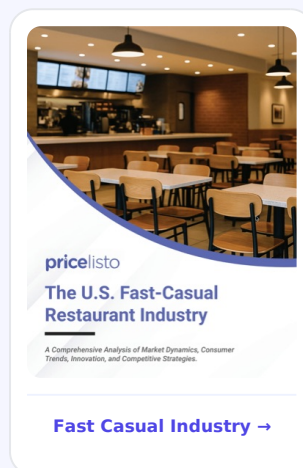




Lucille's

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports



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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

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

Starters

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

From the Garden

ITEM	PRICE
Caesar	\$9.00
Asiago, cornbread croutons, and tarragon dressing.	
Watermelon Salad	\$11.00
Arugula, iced red onion, pistachio, goat cheese, and lemon vin.	
Lobster Cobb Salad	\$16.00
Poached lobster tail, mixed greens, avocado, bacon, egg, and grapefruit nuoc mam vinaigrette.	
Mixed Green Salad	\$7.00
Lola rosa, frisee, cucumber, red onion, grape tomato, and broken vinaigrette.	

Mains

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

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	\$23.00
Organic and slow fried. With smoked greens, mac and cheese, and bourbon pickles.	

From The Garden

ITEM	PRICE
Lobster Cobb Salad	\$18.00
Poached lobster tail, mixed greens, avocado, bacon, egg, grapefruit nuoc mam vin.	

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