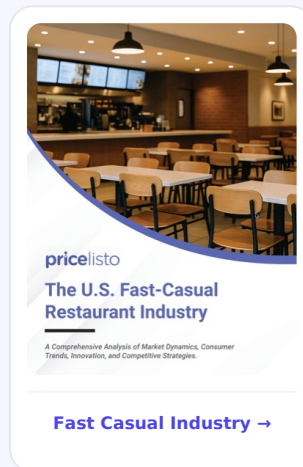




Lucky 32 Southern Kitchen

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports



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Top Menu Items

ITEM	PRICE
Local Pulled Pork on Johnny Cakes With voodoo sauce ™, 2 sides.	\$13.00
Grilled Salmon Served with 2 sides.	\$14.00
Jambalaya With Cajun spiced rice, wild-caught American shrimp, chicken and andouille sausage.	\$13.00

Starters

ITEM	PRICE
Seasonal Dips and Spreads 3 selections in nifty jars with crackers and crostini.	\$12.00
Buttermilk-fried Green Tomatoes With blue cheese sauce, bacon and voodoo sauce ™.	\$8.00
Artichoke Dip With crisp crackers.	\$9.00
Voodoo Pig Bread Local pulled pork with voodoo sauce, ™ goat lady chevre, red onion and fresh cilantro toasted on thick slices of ciabatt...	\$11.00
Baby Spinach Salad Tossed with goat lady chevre, spiced pecans and jeanne edward's poppyseed vinaigrette.	\$7.00
Chicken Tomato Basil Soup	\$5.00

Sandwiches & Salads

ITEM	PRICE
Burger Served with cheddar, blue or pimento cheese and hand-cut fries.	\$11.00
Southern Crescent Chicken Sandwich Grilled all-natural chicken breast with bacon, pimento cheese and Texas pete® fried onions, served with hand-cut fries.	\$12.00
Local Pulled Pork Sandwich Pulled pork on a challah bun with slaw and voodoo sauce, ™ served with hand-cut fries.	\$10.00
Grilled Salmon Wedge Salad With tomatoes, capers, lemon, onion, hardboiled egg and crackers over a wedge of iceberg lettuce; choice of dressing.	\$14.00
Roasted Chicken Salad With baby spinach, goat lady chevre, sliced pear and spiced pecans tossed with jeanne edward's poppyseed vinaigrette.	\$12.00
Weaver Tuna Salad Made with lemon-mustard vinaigrette over mixed green.	\$11.00

Winter Hearth

ITEM	PRICE
Flash Fried Oysters With winter slaw and beet ketchup.	\$12.00
Voodoo Deviled Eggs With bacon and chives.	\$7.00

ITEM	PRICE
North Alabama Chicken Bread Pulled chicken with white barbecue sauce, shiitake mushrooms, pepper jack cheese and candied onions.	\$11.00
Lucky's Chili	\$5.00
Wintry Salad Butternut squash, beets, walnuts and goat lady chevre over mixed greens with apple cider vinaigrette.	\$12.00
Carolina Burger With chili and slaw, 1 side.	\$12.00
Oyster Pan Stew Rappahannock river oysters and house-made bacon smothered with country ham cream sauce over whipped sweet potatoes.	\$15.00
Chicken Pot Pie Roasted chicken and vegetables in a silky veloute with a pastry top.	\$12.00
Local Lamb Sausage Patties Border springs lamb with cranberry chutney, 2 sides.	\$14.00
Butternut Squash & Cheese Tortellini Chunks of black Angus beef slow cooked in brown gravy over white rice.	\$12.00

Plates

ITEM	PRICE
Local Pulled Pork on Johnny Cakes (Plates) With voodoo sauce ™ , 2 sides.	\$13.00
Shrimp & Grits Wild-caught American shrimPandouille sausage, onions and tasso ham gravy over old mill of Guilford grits.	\$14.00
Black Bean Cakes With sour cream and corn relish, 2 sides.	\$10.00
Cornmeal Crusted Carolina Catfish Farm raised in ayden, NC with creole mayonnaise, 2 sides.	\$14.00
Grilled Salmon (Plates) Served with 2 sides.	\$14.00
Jambalaya (Plates) With Cajun spiced rice, wild-caught American shrimp, chicken and andouille sausage.	\$13.00
Suffolk Chicken Grilled chicken breast over fried grit cake with country ham cream sauce, 1 side.	\$13.00
Herb Grilled Chicken Breast With goat lady chevre and crispy greens, 2 sides.	\$13.00
Luncheon Ribeye Black Angus beef with Texas pete® onions.	\$16.00
Kentucky Ribeye Black Angus beef, bourbon marinated and grilled, topped with bourbon butter, 2 sides.	\$29.00

Just For Kids

ITEM	PRICE
Kids Pb & J On toast with 1 side.	\$5.00
Kids Grilled Cheese Cheddar on white bread, served with 1 side.	\$5.00

ITEM	PRICE
Kids Crispy Chicken Tenders Served with 1 side.	\$6.00
Kids Grilled Chicken Served with 1 side.	\$6.00
Kids Grilled Salmon Served with 1 side.	\$8.00
Kids Three Cheese Stuffed Tortellini With butter and cheese.	\$6.00
Kids Fountain Beverages	\$2.00
Kids Lucky's Lemonade	\$2.00
Kids Little Lucky Brownie With ice cream, whipped cream and hot fudge.	\$3.00

A La Carte

ITEM	PRICE
Local Pulled Pork	\$12.00
Artichoke Dip (A La Carte) Uncooked HandE.	\$11.00
Collard Greens	\$8.00
Corn Relish	\$4.00
Pimento Cheese	\$5.50
Trademark Dressings	\$4.00
Voodoo Sauce™	\$6.00
Chicken Tomato Basil Soup (A La Carte)	\$10.00
Black Bean Cakes (A La Carte) Uncooked H and E. With sour cream and corn relish.	\$16.00

Sides

ITEM	PRICE
Honey Roasted Beets	\$3.25
Brussels Sprout Choucroute	\$3.25
Drop Biscuit	\$3.25
Creamy Grits	\$3.25
Collard Greens (Sides)	\$3.25
Mashed Potatoes	\$3.25
Fried Grit Cake	\$3.25
Pintos & Chowchow	\$3.25
Beans & Kale Greens	\$3.25
Mixed Green Salad	\$3.25

ITEM	PRICE
Green Beans	\$3.25
Pot Liquor & Corn Bread	\$3.25
Whipped Sweet Potatoes	\$3.25

Desserts

ITEM	PRICE
Sweet Potato Cheesecake With sorghum syrup.	\$6.00
Bourbon Pecan Bars With house-made pumpkin pie ice cream.	\$6.00
Mamaw Millie's Scuppernong Wine Jelly Cocktail With a dollop of house-made custard.	\$5.00
Buttermilk Pie With local fruit coulis.	\$6.00
Chocolate Chess Pie With fresh whipped cream.	\$6.00
Chocolate Peanut Butter Cream Pie Served frozen with chocolate sauce, whipped cream and dry roasted peanuts.	\$6.00
Brownie Sundae House-made walnut brownie topped with hot fudge and vanilla ice cream.	\$6.00
Petite Dessert Ensemble Bourbon pecan bar, buttermilk pie and chocolate peanut butter cream pie.	\$10.00