BUILD-YOUR-OWN

Perfect-Size BBQ COMBO



Indulge in your choice of two delicious slow-smoked BBQ meats, two swoon-worthy sides and a freshly baked biscuit & apple butter. 23.99

BBQ MEATS

Choose two:

- ★ Baby Back Ribs (1/4 Rack), add 1.50
- ★ St. Louis Ribs (1/4 Rack)
- ★ BBQ Chicken (1/4)
- ★ Pulled Pork
- ★ Southern Fried Chicken Breast (1) & Gravy
- ★ Texas-Style Beef Brisket, add 1.99
- ★ Texas Red Hot Sausage (1)
- ★ Jalapeño Cheddar Sausage (1)
- ★ Pork Belly Burnt Ends
- ★ BBQ Tri Tip, add 1.99

SWOON-WORTHY SIDES

Choose two:

` Picnic Potato Salad ★ Garlic Mashed Potatoes
` Macaroni & Cheese ★ French Fries
` Cornbread & Apple Butter ★ Creamy Coleslaw
` BBQ Beans ★ Watermelon Slices *(seasonal)*
` Sautéed Seasonal Vegetables

Upgrade to a premium side for 2.25 each.
See page 3 for a list of premium sides.

Two FOR YOU

A two-course meal for just 14.99

COURSE 1
Select a personal-size entree:

New! **CHEESE-CRUSTED BRISKET TACOS**
Two crispy jack cheese-crusted corn tortillas filled with slow-smoked brisket, cotija cheese, smoked jalapeños, pico de gallo, chimichurri and fresh cilantro. Served with corn tortilla chips and pico de gallo.

SOUTHERN FRIED CHICKEN
Boneless chicken breast, Grandpa's pan gravy, garlic mashed potatoes and sautéed seasonal vegetables.

New! **SMOKED PULLED PORK PLATE**
Smoked pulled pork drizzled with Memphis BBQ sauce, a slice of grilled Texas toast, sweet pickles and creamy coleslaw.

New! **BRISKET CHILI & CORNBREAD**
Smoked brisket, peppers and pinto beans topped with green onions, cheese and tortilla strips. Served with housemade cornbread & apple butter.

New! **GUMBO RAMEN**
Only at Lucille's! Tender shrimp, Texas red hot sausage and pulled chicken in a slow-cooked roux broth, served over ramen noodles and topped with green onions.



CHEESE-CRUSTED BRISKET TACOS



New! **GUMBO RAMEN**

COURSE 2
Select a personal-size dessert:

Old-Fashioned Banana Pudding

N'Awlins-style Beignets (Classic or Churro-style)

Midnight Chocolate Crumble



PMI MAIN ALL 11.26-2

Black Gold

ONLY AT LUCILLE'S

Slow-Smoked BBQ FINISHED WITH BLACK GARLIC, AGED UNTIL IT'S DARK AND SWEET AS MOLASSES.



BBQ TRI TIP
with Black Garlic Butter

Slow-smoked 6 oz. Certified Angus Beef® tri tip, finished with housemade black garlic butter. Served with garlic mashed potatoes and sautéed seasonal vegetables. 26.99

Upgrade to a premium side for 2.25 each.



Black Garlic BBQ BABY BACK RIBS

Half rack of tender pork ribs, slow-smoked then finished on the grill with housemade black garlic BBQ sauce. Served with your choice of two swoon-worthy sides. 30.99

Add six black garlic grilled shrimp on skewers to your entree for +5.99



SWOON-WORTHY SIDES

Picnic Potato Salad • Garlic Mashed Potatoes
Macaroni & Cheese • Sautéed Seasonal Vegetables
Cornbread & Apple Butter • Creamy Coleslaw
BBQ Beans • Watermelon Slices *(seasonal)* • French Fries

PREMIUM SIDES 2.25 each

New! Loaded Baked Potato *(Baked fresh daily. While they last).*
Loaded Mashed Potatoes • *New!* Baked Mac & Cheese
New! Crispy Street Corn • Garlic Parmesan Southern Fried Okra
Bacon Queso Fries

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

Cheers

Our New Cocktail PUMPKIN TOP

Ketel One Vodka, Owen's Espresso Martini Mix and vanilla syrup served on the rocks with housemade pumpkin cold foam. Plenty of time left for pumpkin! 15.50



STARTING Out



SOUTHERN FAVORITES PLATTER

SOUTHERN FAVORITES PLATTER

A crowd-pleaser! Southern Fried Dill Pickles, Lucille's Onion Straws, Smokehouse Cheese Curds, Jalapeño Cheddar Sausage, Spinach & Cheese Dip, crispy tortilla chips with creole mustard sauce and BBQ ranch for dipping. **18.99**



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**

SMOKEHOUSE CHEESE CURDS

Breaded, bite-sized and lightly fried cheese curds, dusted with Lucille's own BBQ spice and served with BBQ ranch dressing. **13.99**

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 **7.25** | Full **10.99**

SOUTHERN FRIED DILL PICKLES

Served with creole mustard dipping sauce and ranch dressing. Half **5.75** | Full **8.25**

SMOKED BBQ NACHOS *Lucille's Favorite*

Corn tortilla chips layered with melted cheese, black beans, smoked jalapeños, cilantro, green onions, pico de gallo, guacamole and sour cream. Your choice of pulled chicken, smoked brisket or pulled pork. **16.25**



SMOKED BBQ NACHOS



DRIPPIN' CHICKEN NUGGETS

DRIPPIN' CHICKEN NUGGETS

A half pound of all-white-meat chicken, battered and fried. Tossed in your choice of:
• Buttered Hot Honey • Nashville Hot • Original BBQ
• Memphis • Buffalo • Garlic Parmesan
Served with a duo of delicious housemade ranch sauces: classic and BBQ. **13.99**

PORK BELLY BURNT ENDS

Slow-smoked, tender pork belly atop country white bread, with sweet pickles. **14.99**

SPINACH & CHEESE DIP

Spinach and artichokes blended with cream cheese and served hot with fresh tortilla chips. **11.99**

BRISKET QUESADILLA

Crispy grilled flour tortilla filled with slow-smoked brisket, melted jack cheese, and sautéed peppers and onions. Served with sour cream and pico de gallo. **16.99**

SOUTHERN Specialties

SERVED WITH FRESHLY BAKED BISCUITS & APPLE BUTTER

★ ★ ★ ★ ★ ★ **ADD TO YOUR MEAL:** ★ ★ ★ ★ ★ ★

HOUSE SALAD, ADD 5.25 • CAESAR SALAD, ADD 5.25 • WEDGE SALAD, ADD 6.99



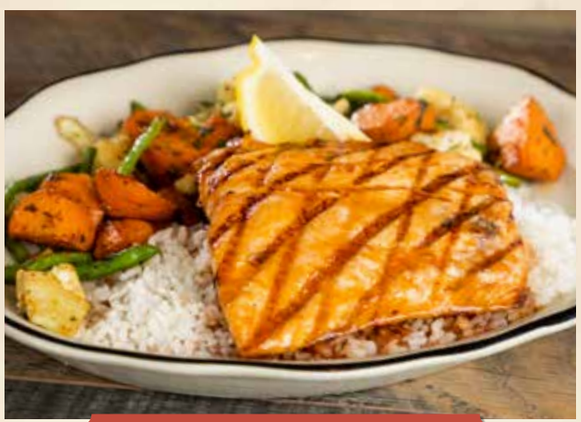
SOUTHERN FRIED CHICKEN

Southern FRIED CHICKEN

Tender, boneless chicken breasts dipped in buttermilk, breaded, deep-fried and topped with Grandpa's pan gravy. Served with garlic mashed potatoes and sautéed seasonal vegetables. **22.50**

Hot Honey GLAZED SALMON

Salmon fillet grilled to perfection and glazed with housemade hot honey. Served atop a bed of chimichurri rice with sautéed seasonal vegetables on the side. **27.99**



HOT HONEY GLAZED SALMON

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. **26.99**

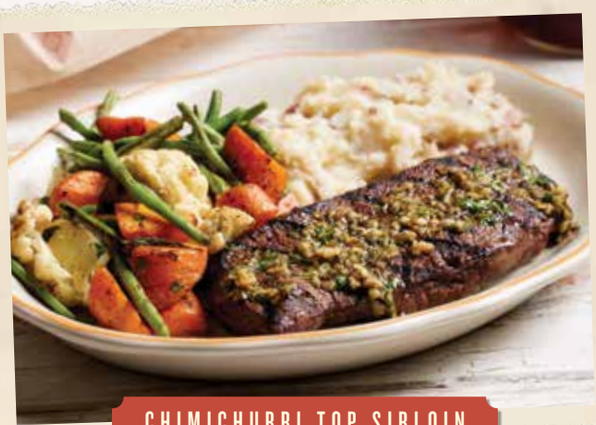
Crispy LOWCOUNTRY SHRIMP PLATTER

Lightly battered fried shrimp, french fries, creamy coleslaw, remoulade and fresh lemon. **17.99**



CRISPY LOWCOUNTRY SHRIMP PLATTER

★ See page 8 for a list of our swoon-worthy and premium sides. ★



CHIMICHURRI TOP SIRLOIN

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**

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

THE SECRET OF LUCILLE'S SMOKEHOUSE BAR-B-QUE?

Low and slow.

WE TAKE IT NICE + SLOW

OUR SEASONED PITMASTERS SMOKE OUR HAND-RUBBED, MARINATED MEATS LOW AND SLOW OVER HICKORY WOOD ON SITE.

Every Location. Every Day.



SMOKE STACK BBQ Since 1999 Lightnin'



YOU CAN EVEN WATCH OUR MEATS BEING COOKED OVER HICKORY WOOD RIGHT IN FRONT OF YOU IN OUR DINING ROOM SMOKER, WHICH WE LIKE TO CALL *"Smokestack Lightnin'."* SHE'S OUR PRIDE AND JOY.





GOOD THINGS COME TO THOSE WHO WAIT

SWOON-WORTHY *Sides*

Complimentary WITH YOUR *Entree*

- PICNIC POTATO SALAD
- GARLIC MASHED POTATOES
- MACARONI & CHEESE
- SAUTÉED SEASONAL VEGETABLES
- CORNBREAD & APPLE BUTTER
- CREAMY COLESLAW
- BBQ BEANS
- WATERMELON SLICES *(seasonal)*
- FRENCH FRIES

Individual Premium Sides

Upgrade to an individual premium side for 2.25 or add a premium side for 6.99.

GARLIC PARMESAN SOUTHERN FRIED OKRA

Breaded, lightly fried and tossed with a savory blend of garlic and Parmesan cheese.

LOADED MASHED POTATOES

Lucille's own garlic mashed potatoes topped with butter, sour cream, cheddar cheese, chopped bacon and green onions.

New! LOADED BAKED POTATO

Topped with sour cream, bacon, cheddar cheese and green onions. *Baked fresh daily. While they last.*

New! BAKED MAC & CHEESE

Housemade mac & cheese piled high with toasted, cheesy garlic breadcrumbs.

BACON QUESO FRIES

Crispy fries smothered in creamy queso, topped with hickory-smoked bacon and finished with a sprinkle of green onions.

New! CRISPY STREET CORN

Flash-fried corn on the cob tossed with cilantro-lime butter, cotija cheese and cilantro.



BAKED MAC & CHEESE



CRISPY STREET CORN

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 5.25 • CAESAR SALAD, ADD 5.25 • WEDGE SALAD, ADD 6.99

B★B★Q RIBS

ST. LOUIS RIBS *Pitmaster's Pride*

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 housemade BBQ sauce.
Third Rack **23.99** | Half Rack **30.99** | Full Rack **37.99**

BABY BACK RIBS

Tender pork ribs, slow-cooked with sweet hickory smoke, then grilled and basted with our special BBQ sauce.
Third Rack **23.99** | Half Rack **30.99** | 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. **35.99**


ST. LOUIS RIBS

BBQ TRI TIP‡

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.
6 oz. **26.99** 9 oz. **31.99**

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. **21.99**

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, then brushed with our original BBQ sauce. **24.99**
The hickory wood smoking process adds a slightly pink color to our chicken.

TEXAS-STYLE BEEF BRISKET‡

Slow-smoked overnight, brushed with our housemade beef tallow, and rested until perfectly tender. Hand-carved to order and served with our savory mop sauce.
When it's gone, it's gone!
6 oz. **25.99** 9 oz. **30.99**

†**Upgrade to a premium side, add 2.25 each.**

Pick 2 COMBO 34.99

ADD A 3RD MEAT FOR ONLY $10§

SERVED WITH YOUR CHOICE OF TWO SWOON-WORTHY SIDES† AND FRESHLY BAKED BISCUITS & APPLE BUTTER


PICK 2 COMBO

Select two meat options below:

- ST. LOUIS RIBS (1/3 RACK)
- BABY BACK RIBS (1/3 RACK)
- TEXAS-STYLE BRISKET, ADD 3.99
- BBQ CHICKEN (1/2)
- SOUTHERN FRIED CHICKEN BREAST (2) AND GRAVY
- PULLED PORK
- TEXAS RED HOT SAUSAGE (2)
- JALAPEÑO CHEDDAR SAUSAGE (2)
- PORK BELLY BURNT ENDS
- BBQ TRI TIP, ADD 3.99
- BEEF RIBS (3 BONES), ADD 8.00

‡Approximate cooked weight

§If adding Beef Ribs as 3rd meat, add 18.00.
If adding BBQ Tri Tip or Texas-Style Brisket as 3rd meat, add 13.99.

BBQ Feasts

SERVED FAMILY-STYLE

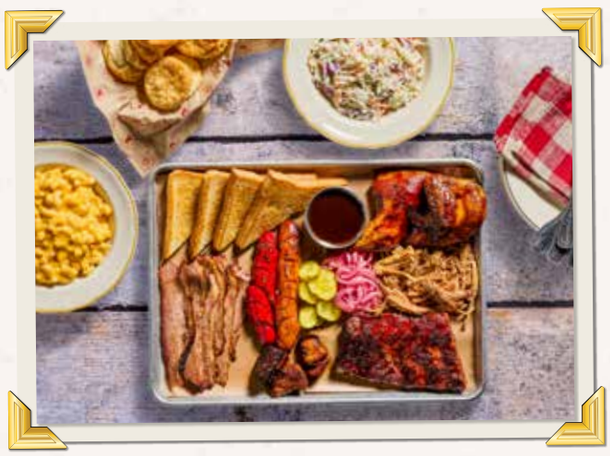
Includes freshly baked biscuits & apple butter.

LUCILLE'S TOUR OF BBQ

Suggested for parties of 4.

Indulge in St. Louis ribs, pulled pork, Texas-style beef brisket, pork belly burnt ends, Texas red hot sausage, jalapeño cheddar sausage, BBQ chicken, Texas toast, sweet pickles and pickled red onions. Served with a variety of Lucille's own BBQ sauces and two large swoon-worthy sides.† **124.99**

†**Upgrade to a premium side for 4.50 each.**





FAMILY SUPPER

Suggested for parties of 6 or more.

Two racks of St. Louis ribs + two half BBQ chickens + your choice of sausages | pulled pork | sliced brisket (+5.00) | tri tip (+5.00) + your choice of three family-sized swoon-worthy sides.† **144.99**

Add-on Family Salad **9.99**

†**Upgrade to a premium side for 8.99 each.**

SUPER FEAST

Suggested for parties of 15 or more.

Three racks of St. Louis ribs + four half BBQ chickens + your choice of two double portions of: sausages | pulled pork | sliced brisket (+10.00) | tri tip (+10.00) + a large tossed green salad + your choice of three super-sized, swoon-worthy sides.† **335.99**

†**Upgrade to a premium side for 17.99 each.**



SWOON-WORTHY Sides

Complimentary WITH YOUR *Entree*

- PICNIC POTATO SALAD
- GARLIC MASHED POTATOES
- MACARONI & CHEESE
- SAUTÉED SEASONAL VEGETABLES
- CORNBREAD & APPLE BUTTER
- CREAMY COLESLAW
- BBQ BEANS
- WATERMELON SLICES *(seasonal)*
- FRENCH FRIES

Individual Premium Sides

Upgrade to an individual premium side for 2.25 or add a premium side for 6.99.

LOADED MASHED POTATOES

Lucille's own garlic mashed potatoes topped with butter, sour cream, cheddar cheese, chopped bacon and green onions.

New! BAKED MAC & CHEESE

Housemade mac & cheese piled high with toasted, cheesy garlic breadcrumbs.

New! CRISPY STREET CORN

Flash-fried corn on the cob tossed with cilantro-lime butter, cotija cheese and cilantro.

New! LOADED BAKED POTATO

Topped with sour cream, bacon, cheddar cheese and green onions.
Baked fresh daily. While they last.

GARLIC PARMESAN SOUTHERN FRIED OKRA

Breaded, lightly fried and tossed with a savory blend of garlic and Parmesan cheese.

BACON QUESO FRIES

Crispy fries smothered in creamy queso, topped with hickory-smoked bacon and finished with a sprinkle of green onions.



LOADED BAKED POTATO



GARLIC PARMESAN SOUTHERN FRIED OKRA

for the GROUP

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
CRACKED OUT DEVILED EGGS

Or choose two of our side salads:

HOUSE or CAESAR



2 CHOOSE THREE MEATS:

Choose three delicious slow-smoked BBQ meats to share!

ST. LOUIS RIBS (1/3 RACK)
BABY BACK RIBS (1/3 RACK)
TEXAS-STYLE BEEF BRISKET, ADD 3.99
BBQ CHICKEN (1/2)
PULLED PORK
SOUTHERN FRIED CHICKEN BREAST (2) AND GRAVY
PORK BELLY BURNT ENDS
TEXAS RED HOT SAUSAGE (2)
JALAPEÑO CHEDDAR SAUSAGE (2)
BBQ TRI TIP, ADD 3.99
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
MIDNIGHT CHOCOLATE CRUMBLE
OLD-FASHIONED BANANA PUDDING

†Upgrade to an individual premium side for 2.25.

Easy FEAST

A BBQ FAMILY MEAL FOR FOUR

STARTING AT $14.99 PER PERSON

Served with freshly baked biscuits and apple butter.



Select from a wide variety of slow-smoked BBQ meats and swoon-worthy sides.‡ **59.99**

Choose 2 slow-smoked BBQ meats:

PULLED PORK
PORK BELLY BURNT ENDS
JALAPEÑO CHEDDAR SAUSAGE
TEXAS RED HOT SAUSAGE
BBQ CHICKEN
ST. LOUIS RIBS (+7.50)
BABY BACK RIBS (+9.50)
BBQ TRI TIP (+8.50)
TEXAS-STYLE BEEF BRISKET (+8.50)
BEEF RIBS (+12.50)

Choose 4 swoon-worthy sides:

PICNIC POTATO SALAD
GARLIC MASHED POTATOES
MACARONI & CHEESE
SAUTÉED SEASONAL VEGETABLES
CORNBREAD & APPLE BUTTER
CREAMY COLESLAW
BBQ BEANS
WATERMELON SLICES *(seasonal)*
FRENCH FRIES

‡Upgrade to a premium side for 4.50 each.

LUCILLE'S Back Porch BOWLS

FILLED TO THE BRIM WITH CREATIVE, YET FAMILIAR COMBINATIONS OF FRESH INGREDIENTS THAT ARE SIMPLY BURSTING WITH FLAVOR.



BRISKET FAJITA

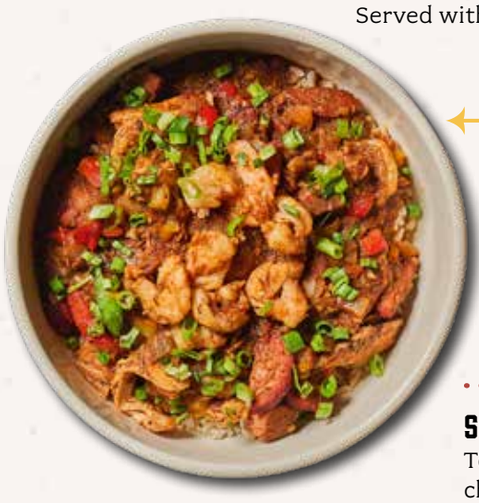
Smoked Texas-style brisket set atop chimichurri rice, with marinated black beans, sautéed peppers and onions, cotija cheese, sour cream, pico de gallo, housemade guacamole, smoked jalapeño and cilantro. **18.99**

Substitute avocado for brisket for no charge.
Double portion of brisket, add 6.99.



N'AWLINS GUMBO

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



JAMBALAYA "ME-OH-MY-A"

Smoked chicken, spicy hot link, tasso ham and shrimp sautéed in a piquante tomato sauce and served over chimichurri rice. Spicy! **19.99**



SOUTHWEST CHICKEN

Tender, marinated all-white-meat grilled chicken, chimichurri rice, black beans, roasted corn, cotija cheese, salsa fresca, housemade guacamole and a drizzle of ancho sour cream, topped with crispy tortilla strips and green onions. **16.99**

Substitute avocado for chicken for no charge.
Double portion of chicken, add 5.99.



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


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**

Smokin' Good SANDWICHES

We grill our sandwich breads and burger buns with housemade beef tallow.

SERVED WITH PICNIC POTATO SALAD, CREAMY COLESLAW OR FRENCH FRIES.
UPGRADE TO BACON QUESO FRIES, ADD 2.25.

Slow-Smoked B★B★Q

STEAKHOUSE TRI TIP DIP

Thin-sliced, slow-smoked Certified Angus Beef® tri tip, jack cheese, crispy onion straws and creamy horseradish sauce atop a grilled brioche bun and served with mop sauce. **21.99**

Try it Classic-style! Certified Angus Beef® tri tip, hand-carved to order, piled high on a soft brioche bun. **19.99**

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. **15.99**

Try it Memphis-style with mustard slaw and creole mustard sauce. **16.99**

TEXAS-STYLE BRISKET

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



STEAKHOUSE TRI TIP DIP

BRISKET 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. **19.99**



NASHVILLE HOT CHICKEN

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. **16.75**

SOUTHERN FRIED CHICKEN

Fried chicken breast, applewood bacon, jack cheese, vine-ripened tomato and lettuce with ranch dressing on a soft brioche bun. **15.99**

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

Flame-Grilled BURGERS



SMOKEHOUSE BBQ BACON BURGER

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

Add housemade guacamole, **1.99**

SMOKEHOUSE BBQ BACON*

Basted with our original BBQ sauce and topped with applewood bacon, melted cheddar cheese and onion straws with BBQ ranch dressing. **19.99**

LUCILLE'S ALL-AMERICAN*

This classic burger is topped with melted American cheese, tomato, pickles, lettuce, sweet red onions and Thousand Island dressing. **17.99**

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

**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 5.25 • CAESAR SALAD, ADD 5.25 • WEDGE SALAD, ADD 6.99

Build YOUR Own BBQ COMBO

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

Two Meat 18.75 Three Meat 23.75

BABY BACK RIBS (1/4 RACK), ADD 1.50
ST. LOUIS RIBS (1/4 RACK)
TEXAS-STYLE BRISKET, ADD 1.99
PULLED PORK
SOUTHERN FRIED CHICKEN BREAST (1) AND GRAVY
BBQ TRI TIP, ADD 1.99
BBQ CHICKEN (1/4)
TEXAS RED HOT SAUSAGE (1)
JALAPEÑO CHEDDAR SAUSAGE (1)

★★★★★ Swoon-Worthy SIDES ★★★★★

PICNIC POTATO SALAD
GARLIC MASHED POTATOES
MACARONI & CHEESE
SAUTÉED SEASONAL VEGETABLES
CREAMY COLESLAW
CORNBREAD & APPLE BUTTER
BBQ BEANS
WATERMELON SLICES *(seasonal)*
FRENCH FRIES

†Upgrade to a premium side, add 2.25 each.

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

Southern CLASSICS



STUFFED BAKED POTATO COMBO

New! SMOKED PULLED PORK PLATE
Smoked pulled pork drizzled with Memphis BBQ sauce, a slice of grilled Texas toast, sweet pickles and creamy coleslaw. **13.99**

New! GUMBO RAMEN
Only at Lucille's! Tender shrimp, Texas red hot sausage and pulled chicken in a slow-cooked roux broth, served over ramen noodles and topped with green onions. **13.99**

New! CHEESE-CRUSTED BRISKET TACOS
Two crispy jack cheese-crusted corn tortillas filled with slow-smoked brisket, cotija cheese, smoked jalapeños, pico de gallo, chimichurri and fresh cilantro. Served with corn tortilla chips and pico de gallo. **13.99**

STUFFED BAKED POTATO COMBO
A baked potato piled high with your choice of pulled pork or pulled chicken, melted jack cheese, sweet red onions, sour cream, scallions and BBQ ranch. Served with a house salad and your choice of dressing. *When we're out, we're out!* **13.99**

CRISPY LOWCOUNTRY SHRIMP
Lightly battered fried shrimp, french fries, creamy coleslaw, remoulade and fresh lemon. **13.50**

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**

New! BRISKET CHILI & CORNBREAD
Smoked brisket, peppers and pinto beans topped with green onions, cheese and tortilla strips. Served with housemade cornbread & apple butter. **13.99**

WELL ISN'T THAT DANDY

Time For DESSERT*

SNICKERS® ICE CREAM PIE 9.99
DEEP-DISH SEASONAL COBBLER 9.99
OLD-FASHIONED BANANA PUDDING 8.99
MIDNIGHT CHOCOLATE CRUMBLE 8.99
N'AWLINS-STYLE BEIGNETS (BEN-YAYS!) 10.99
Classic or Churro-style