

# LUCKY 32®

## S O U T H E R N K I T C H E N

### A P P E T I Z E R S

◆ **Okra Popcorn** 10  
buttermilk herb

◆ **Artichoke Dip** 12  
parmesan, green onions, fire soda crackers

◆ **Southern Smothered Skins** 14  
pork cracklin's, short ribs, pimento cheese, green onion,  
sweety drop peppers, sorghum mustard glaze

**Truffle Fries** 9  
garlic, herbs, parmesan, chive mayo, smoked sea salt

◆ **Shrimp Salad Crostini** 15  
bacon jam, fresh dill

◆ **Carolina Deviled Eggs** 10  
chow chow, crispy chicken skin, smoked paprika

**Fried Green Tomatoes** 13  
Voodoo Sauce™, blue cheese dressing,  
crisp bacon, green onions

◆ **Snack Plate** 17  
pimento cheese, deviled eggs, bacon jam,  
bread & butter pickles, fresh strawberries,  
blackened walnuts, fire soda crackers

### S O U P S - S A L A D S

◆ **Corn & Potato Chowder** cup 5 bowl 6

◆ **Chilled Pea Soup** cup 5 bowl 6

◆ **Grilled Salmon Cobb Salad\*** 18  
mixed greens, crisp bacon, avocado, white cheddar,  
tomato, red onion, carrots, chopped egg, buttermilk herb

**Caesar Salad** 10  
cornbread croutons, parmesan  
add grilled chicken 7 or grilled salmon\* 9

**Dressings**  
buttermilk herb, blue cheese, white balsamic vinaigrette,  
Meyer lemon vinaigrette

### S A N D W I C H E S

**Snappy Chicken Sandwich** 14  
cornmeal fried chicken cutlet, L32 coleslaw,  
Pig & Whistle sauce, creole mayonnaise, pickles,  
hand-cut fries

**Burger\*** 14  
lettuce, tomato, red onion, pickled okra, cheddar, blue,  
or pimento cheese, hand-cut fries

## E N T R É E S

### **Skillet Fried Chicken**

mashed potatoes, ham hock collards, gravy, cornbread 20

◆ **Grilled Salmon\*** 28

chow chow or Texas Pete® glaze, creamy grits, green beans

**Shrimp & Grits** 23

andouille sausage, onions, Tasso ham gravy

**Cornmeal Crusted Catfish** 23

L32 coleslaw, creole mayonnaise, creamy grits, green beans

◆ **Grilled Summer Vegetables** 21

zucchini, yellow squash, red peppers, basil pesto, roasted tomato relish, mashed potatoes  
add grilled chicken 7 or grilled salmon\* 9

◆ **Herb Grilled Chicken Breast** 19

goat cheese, crispy greens, whipped sweet potatoes, ham hock collards

**Black Bean Cakes** 19

corn relish, sour cream, whipped sweet potatoes, green beans

◆ **Fresh Salmon Fish Cakes** 22

dill crème fraîche, warm corn salad, cucumber-tomato salad

**Jambalaya L32 Style** 24

flavorful & tame or spicy & feisty; shrimp, andouille sausage, pulled chicken, stewed tomatoes

◆ **Pan Seared Scallops** 32

basil pesto, warm corn salad, blistered okra

◆ **Pork Schnitzel** 25

baby arugula-tomato salad, Meyer lemon vinaigrette

**Bacon Wrapped Meatloaf** 22

savory gravy, Texas Pete® onions, mashed potatoes, green beans

◆ **Sweet Tea Braised Short Ribs** 32

oven roasted tomatoes, basil pesto, mashed potatoes, green beans

## S I D E S

**Creamy Grits, Mashed Potatoes, Whipped Sweet Potatoes, Warm Corn Salad, Hand-Cut Fries,  
Buttered Green Beans, Ham Hock Collard Greens, Blistered Okra, Chilled Cucumber-Tomato Salad**

◆ **Seasonal Features**

## W H I T E S

<b>CHARDONNAY</b>		glass	bottle
100	Ballard Lane, California '22	6.50	24
101	Jean Bouchard, France '20	7.75	29
102	William Hill, Central Coast '21	7.75	29
103	Kendall-Jackson "Vintner's Reserve," California '21	8.50	32
104	Ferrari-Carano, Sonoma '22	10.50	40
105	Bouchaine, Carneros '18		60
106	Louis Jadot Pouilly Fuisse, Burgundy '21		62
107	Jordan, Sonoma '21		67
108	Leflaive Bourgogne "Les Sétilles" Burgundy '21		64
109	Grgich Hills, Napa Valley '18		80
<b>SAUVIGNON BLANC</b>		glass	bottle
150	St. Marc Réserve, Pays d'Oc, France '23	7.75	29
151	Hay Maker, Marlborough NZ '22	8.75	33
152	Unshackled by Prisoner Wine Co. California '21		44
154	Thomas & Fils "Le Pierrier" Sancerre Loire Valley, France '22		60
<b>WHITE VARIETALS</b>		glass	bottle
200	Rosé, Grand Robert 'Flamant,' Bordeaux '22	7.50	28
201	Albariño, Abellio, Rias Baixas, Spain '22	9.00	34
202	Chenin Blanc, Marc Bredif Vouvray Loire Valley '21		48
203	Grüner Veltliner, Höppler, Austria '23	9.50	36
204	Moscato, La Torre, Veneto MV	7.75	29
205	Pinot Blanc, Hugel Famille, Alsace '22		42
206	Pinot Grigio, Dipinti, Trentino-Alto Adige, Italy '22	8.75	33
207	Riesling, Shelton, Yadkin Valley '21	8.25	30
209	Riesling, Pacific Rim, Columbia Valley '21	8.00	30
<b>S P A R K L I N G</b>			
250	Montparnasse Brut, France	split 7.25	27
251	Da Luca Prosecco Brut, Italy	split 8.75	33
252	Mumm Cuvée Brut, Napa Valley MV		45
253	Domaine Carneros "Tattinger Brut," California MV		61
254	Childress Vineyards, "Victory Cuvee," Yadkin Valley MV		50
255	Moët & Chandon, "Imperial Reserve," France MV		95
256	Veuve Clicquot Brut "Yellow Label," France MV		120

## B O U R B O N , W H I S K E Y & M O R E

### B O U R B O N & W H I S K E Y

Basil Hayden's	14.00
Bernheim	11.00
Bulleit Rye	12.00
Elijah Craig	12.00
Evan Williams Single Barrel	13.00
Four Roses	13.00
Jim Beam Rye	11.00
Knob Creek	13.00
Knob Creek Rye	13.00
Knob Creek Single Barrel	14.00
Maker's 46	14.00
Woodford Reserve	14.00
Uncle Nearest 1884	14.00

## R E D S

<b>RED BLENDS</b>		glass	bottle
300	Kew Double Ewe, Paso Robles MV	7.25	27
301	Rhône, Vrac, France '22	8.25	31
302	Super Tuscan, Brancaia "TRE" Toscana '20	11.00	42
303	"Jolotage," Jolo Vineyards Yadkin Valley '22		57
<b>RED VARIETALS</b>		glass	bottle
350	Malbec, Colores del Sol, Mendoza, Argentina '23	7.75	29
351	Petite Sirah, Terra d'Oro, Amador '20	10.00	38
352	Petite Sirah, Girard, Napa Valley '19		59
353	Sangiovese, Ecaana, Italy '19	7.75	29
354	Sangiovese, Ruffino Chianti Classico Riserva "Tan Label," '20		42
355	Shiraz, Wishing Tree, South Australia '18	8.00	30
356	Tempranillo, Campo Viejo Reserva '17	8.75	33
357	Zinfandel, Edmeades, Mendocino '22	9.75	37
<b>PINOT NOIR</b>		glass	bottle
400	Hob Nob, France '22	7.75	29
401	Sketchbook, Mendocino '21	9.75	37
402	MacMurray Ranch, Russian River '21	12.00	46
403	Bouchaine, Carneros '18		62
404	Étude, Carneros '20		68
<b>MERLOT</b>		glass	bottle
450	J. Lohr "Los Osos," Paso Robles '21	8.25	31
451	Duckhorn, Napa Valley '21		90
<b>CABERNET SAUVIGNON</b>		glass	bottle
500	Ballard Lane, California '22	6.50	24
501	J. Lohr "Seven Oaks," Paso Robles, '21	8.50	32
502	Louis Martini, Sonoma County '20	10.50	40
503	Franciscan, Napa Valley '21		39
504	Pedroncelli, Dry Creek Valley '21	12.00	46
505	Silver Oak, Alexander Valley '19		125
506	Caymus, Napa Valley '22		145

### S C O T C H

Balvenie 12 Year "Doublewood"	15.00
Glenfiddich	16.00
Glenlivet	16.00
Lagavulin	20.00
Laphroaig	20.00
Macallan 12 Year	22.00

### P O R T & S H E R R Y

Dry Sack Sherry	5.00
Sandeman Founder's Ruby Port	5.00
Warre's Otima 10 Year Tawny Port	6.50
Dow's Vintage Ruby Port	6.50
Graham's Six Grapes Ruby Port	6.50



EMPLOYEE OWNED



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If you know someone who might enjoy playing these roles,  
please suggest that they contact us!

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