

# 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

◆ **Black-eyed Pea Hummus** 12

fire soda crackers, crudité

**Truffle Fries** 9

garlic, herbs, parmesan, chive mayo

◆ **Deviled Eggs** 9

crisp bacon, chives

◆ **Pecan Glazed Grilled Shrimp** 15

apple cabbage slaw

◆ **Pimento Cheese Dip** 12

gently warmed, crisp pork cracklin's

**Fried Green Tomatoes** 13

Voodoo Sauce™, blue cheese dressing, crisp bacon, green onion

◆ **Southern Kitchen Snacks** 17

black-eyed pea hummus, deviled eggs, candied pecans, apple butter, crisp apple slices, pimento cheese, fire soda crackers

◆ **Sausage & White Bean Soup** cup 5 bowl 6

◆ **Butternut Squash Soup** cup 5 bowl 6

autumn spiced crema, toasted pumpkin seeds

### B R U N C H

◆ **Ciabatta French Toast** 14

bourbon stewed apples, all-natural bacon

**Chicken & Biscuits** 15

cornmeal fried chicken cutlet, buttermilk biscuit, country ham cream, scrambled eggs, seasonal fruit

**Vegetarian Omelet** 13

bell pepper, onion, tomato, avocado, cheddar, sour cream, crispy home fries

**Fried Green Tomato & Bacon Benedict\*** 14

English muffin, fried green tomatoes, poached local farm eggs, hollandaise, crisp chopped bacon, green onion, creamy grits

**Southern Delight** 14

scrambled eggs, breakfast sausage patty, crispy homefries, buttermilk biscuit, local jam

**Shrimp & Grits** 17

andouille sausage, onions, Tasso ham gravy

◆ **Avocado Toast\*** 14

toasted 9 grain bread, sliced avocado, crumbled goat cheese, poached local farm eggs, toasted pumpkin seeds, seasonal fruit

### L U N C H P L A T E S & E N T R E E S

**Black Bean Cakes** 16

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

◆ **Grilled Salmon\*** 19

tarragon Dijon cream or Texas Pete® glaze, creamy grits, buttered green beans

◆ **Suffolk Grilled Chicken** 17

country ham cream, creamy grits, ham hock collards

**Bacon Wrapped Meatloaf** 18

savory gravy, Texas Pete® onions, mashed potatoes, wilted spinach

◆ **Fall Salmon Salad\*** 19

mixed greens, roasted butternut squash, crisp apple slices, crispy black-eyed peas, apple vinaigrette

**Caesar Salad** 10

cornbread crumble, parmesan

add chicken 7 or salmon\* 9

◆ **Blackened Shrimp Salad** 16

mixed greens, blue cheese crumbles, sliced pear, candied pecans, pickled onions, white balsamic vinaigrette

◆ **Pulled BBQ Chicken Sandwich** 14

Pig & Whistle sauce, L32 coleslaw, hand-cut fries

**Burger\*** 14

lettuce, pickled okra, cheddar, pimento, or blue cheese, hand-cut fries

◆ **Honey Pecan Chicken Salad Sandwich** 14

wheatberry toast, Havarti cheese, lettuce, hand-cut fries

◆ **Braised Beef Sandwich** 15

Voodoo Sauce™, pulled short rib, apple-cabbage slaw, pickled okra, hand cut fries

◆ **Seasonal Features**

Please let us know about your allergies. Some recipes may contain nuts or other allergens. \* Items can be cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## 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	Kendall-Jackson "Vintner's Reserve," California '21	8.50	32
103	Ferrari-Carano, Sonoma '21	10.50	40
104	Louis Jadot Pouilly-Fuisse, Burgundy '21		62
105	Jordan, Sonoma '21		67
106	Leflaive Chassagne-Montrachet Burgundy '21		160

<b>SAUVIGNON BLANC</b>		glass	bottle
150	St. Marc Réserve, Pays d'Oc, France '23	7.75	29
151	Rapaura Springs, Marlborough NZ '22	9.00	34
152	Château de Sancerre, Loire Valley '22		60

<b>WHITE VARIETALS</b>		glass	bottle
200	Rosé, Vrac, France '23	7.50	28
201	Chenin Blanc, Stellenbosch South Africa '22	9.00	34
202	White Blend, Sokol Blosser "Evolution" Oregon '21	8.50	32
203	Moscato, La Torre, Veneto MV	7.75	29
204	Pinot Blanc, Hugel Famille, Alsace '22		42
205	Pinot Grigio, Dipinti Trentino-Alto Adige, Italy '22	8.00	32
206	Riesling, J. Lohr "Bay Mist," Monterey '23	7.75	29

<b>S P A R K L I N G</b>		glass	bottle
250	Poema Cava, Spain MV		29
251	Da Luca Prosecco, Veneto, Italy MV	split 8.75	33
252	Domaine Chandon Rosé, California MV		45
253	Domaine Carneros "Taittinger Brut" California '17		61
254	Veuve Clicquot Brut "Yellow Label" France MV		120
255	Perrier Jouet Grand Brut" France MV		110

## R E D S

<b>RED BLENDS</b>		glass	bottle
301	Kew Double Ewe, Paso Robles MV	7.25	27
302	Rhône, VRAC Cotes du Rhone, France '22	9.25	35
303	UNSHACKLED by The Prisoner Wine Co. California '21	12.75	49

<b>RED VARIETALS</b>		glass	bottle
350	Malbec, Colores del Sol, Mendoza '23	7.75	29
351	Petite Sirah, Parducci, Mendocino '21	8.50	32
352	Sangiovese, Caposaldo Chianti, Toscana '22	7.75	29
353	Sangiovese, Ruffino Chianti Classico Riserva "Tan Label," Toscana '20		41
354	Shiraz, Wishing Tree, South Australia '18	8.00	30
355	Tempranillo, Lopez de Haro Crianza Rioja '20	7.75	29
356	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	Rodney Strong, Russian River '22	10.50	40
403	Etude, Carneros '20		68

<b>MERLOT</b>		glass	bottle
450	J. Lohr "Los Osos," Paso Robles '21	8.25	31
451	Duckhorn, Napa '21		90

<b>CABERNET SAUVIGNON</b>		glass	bottle
500	Ballard Lane, California '22	6.50	24
501	Drumheller, Columbia Valley '21	7.50	28
502	J. Lohr "Seven Oaks," Paso Robles, '21	8.50	32
503	Pedroncelli, Dry Creek Valley '21	12.00	46
504	The Prisoner, Napa Valley '22		95
505	Caymus, Napa '22		145

## 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

Baker's	15.00
Booker's	20.00
Basil Hayden's	14.00
Bulleit Bourbon	12.00
Bulleit Rye	12.00
Elijah Craig	12.00
Four Roses	13.00
Jim Beam Rye	11.00
Knob Creek	13.00
Knob Creek Rye	13.00
Knob Creek Single Barrel	14.00
Uncle Nearest 1854	14.00
Woodford Reserve	14.00

### S C O T C H

Balvenie 12 Year "Doublewood"	15.00
Glenfiddich	16.00
Glenlivet	16.00
Macallan 12 Year	22.00

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

Dow's Fine Ruby Port	4.75
Dow's Fine Tawny Port	4.75
Sandeman Founders Reserve Ruby Port	5.00
Sandeman "Armada" Superior Cream Sherry	5.00



EMPLOYEE OWNED



- **HELP! Wanted...Servers, Hosts and Line Cooks!** -  
If you know someone who might enjoy playing these roles,  
please suggest that they contact us!

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