

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

◆ **Pimento Cheese Deviled Eggs** 10
bacon vinaigrette

◆ **Smoked Trout Dip** 12
crudité, fire soda crackers

◆ **Flash Fried Oysters** 16
baby arugula, pickled red onions, cocktail sauce

Truffle Fries 9
garlic, herbs, parmesan, chive mayo

◆ **Crab Cakes** 16
spicy remoulade, sweet corn relish

◆ **Pork Cracklin's** 12
pulled short rib, pimento cheese, sorghum mustard,
sweety drop peppers, green onion

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

◆ **Southern Kitchen Snacks** 17
whipped cream cheese & pepper jelly, smoked trout spread,
deviled eggs, fresh grapes, candied pecans, fire soda crackers

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

She-Crab Soup cup 7 bowl 10

◆ **Butternut Squash Soup** cup 5 bowl 6
autumn spiced crema, toasted pumpkin seeds

Mixed Greens Salad 5
cucumber, tomato, carrot, toasted pumpkin seeds,
buttermilk herb dressing

◆ **Wintry Salmon Salad*** 19
local baby lettuce, roasted butternut squash, sliced pears,
pickled onions, toasted walnuts, citrus vinaigrette

Caesar Salad 10
cornbread crumble, parmesan
add chicken 7 or salmon* 9

Dressings
buttermilk herb, blue cheese, white balsamic,
citrus vinaigrette, warm bacon 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, caramelized onions, pickled okra,
cheddar, pimento, or blue cheese, hand-cut fries

E N T R É E S

Skillet Fried Chicken 20
mashed potatoes, ham hock collards, gravy, cornbread

◆ **Grilled Salmon*** 28
bourbon butter or Texas Pete® glaze, creamy grits, buttered green beans

Shrimp & Grits 23
andouille sausage, onions, Tasso ham gravy

Cornmeal Crusted Catfish 23
L32 coleslaw, creole mayonnaise, creamy grits, buttered green beans

◆ **NC Mountain Trout** 28
warm bacon vinaigrette, whipped sweet potatoes, shaved brussels sprouts

Black Bean Cakes 19
corn relish, sour cream, whipped sweet potatoes, buttered green beans

◆ **Herb Grilled Chicken Breast** 19
muddled herb oil, goat cheese, whipped sweet potatoes, shaved brussels sprouts

◆ **Southern Duck Leg Cassoulet** 32
andouille sausage, pulled chicken, ham hock braised white beans

Bacon Wrapped Meatloaf 22
savory gravy, Texas Pete® onions, mashed potatoes, shaved brussels sprouts

◆ **Roasted Pork Loin*** 24
pan gravy, mashed potatoes, ham hock collards

Jambalaya L32 Style 24
flavorful & tame, or spicy & feisty; shrimp, andouille sausage, pulled chicken, stewed tomatoes

◆ **Short Ribs** 32
whiskey braised, pickled onions, mashed potatoes, shaved brussels sprouts

◆ **Seasonal Features**

W H I T E S

CHARDONNAY		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 '23	8.50	32
104	Ferrari-Carano, Sonoma '22	10.50	40
105	Bouchaine, Carneros '18		60
106	Louis Jadot Pouilly Fuisse, Burgundy '23		62
107	Jordan, Sonoma '22		67
108	Leflaive Bourgogne "Les Sétilles" Burgundy '22		64
109	Grgich Hills, Napa Valley '21		80
SAUVIGNON BLANC		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 '23		60
WHITE VARIETALS		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 '22		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 '23	8.75	33
207	Riesling, Shelton, Yadkin Valley '21	8.25	30
209	Riesling, Pacific Rim, Columbia Valley '21	8.00	30
S P A R K L I N G			
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

RED BLENDS		glass	bottle
300	Kew Double Ewe, Paso Robles MV	7.25	27
301	Rhône, Vrac, France '23	8.25	31
302	Super Tuscan, Brancaia "TRE" Toscana '20	11.00	42
303	"Jolotage," Jolo Vineyards Yadkin Valley '22		57
RED VARIETALS		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 '21		59
353	Sangiovese, Donna Laura "Bramosia," Chianti Classico, Italy '21	9.75	37
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
PINOT NOIR		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
MERLOT		glass	bottle
450	J. Lohr "Los Osos," Paso Robles '22	8.25	31
451	Duckhorn, Napa Valley '22		90
CABERNET SAUVIGNON		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 '22		39
504	TheoLeo, Paso Robles '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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