

Appetizers

Sized to share

Blackened Green Tomatoes 6

over toasted cornbread with all-natural ham

Deep Grits 7

Old Mill of Guilford grit cakes with country ham cream sauce and Texas Pete® fried onions

Artichoke Dip 8

with crisp crackers

Bayou Shrimp Cakes 8

with spicy voodoo glaze and pickled mirliton chowchow

Chicken Tomato Basil Soup cup 3 bowl 4
add star pasta 1.5

Salads & Vegetarian

Roasted Chicken Salad 10

with baby spinach, Goat Lady chèvre, fresh seasonal fruit and spiced pecans tossed with Jeanne Edward's poppyseed vinaigrette

Grilled Salmon Salad 10

with fresh tomatoes, carrots, red onions, capers and egg over mixed greens with lemon-mustard vinaigrette GF

Southern Cobb Chopped Salad 10

with blackened chicken, tasso ham, blue cheese, avocado and egg tossed with buttermilk herb dressing

Weaver Tuna Salad 8

made with lemon-mustard vinaigrette over mixed greens GF

Caesar small 4 large 6

traditional with Parmesan cheese and crisp croutons

Mixed Green Salad 3

with sunflower seeds and a cracker

Blue Cheese, Caesar, Buttermilk Herb, Creamy Balsamic GF, Bacon Vinaigrette, Lemon-Mustard Vinaigrette GF, Honey Mustard

Black Bean Cakes 9

with sour cream, corn relish, star pasta and seasonal vegetable GF

Sandwiches, Burgers & Pizza

Pulled Pork Sandwich 9

on a challah bun with slaw and Lucky's fries

Hot Ham and Havarti Sandwich 9

with spicy brown mustard and Creole mayonnaise, served with Lucky's fries

“Three Napkin” Southern Dip 11

country fried steak sandwich with caramelized onions and country ham cream sauce, served with Lucky's fries

Southern Crescent Chicken Sandwich 10

grilled Springer Mountain® chicken breast with bacon, pimento cheese and Texas Pete® fried onions, served with Lucky's fries

Cheese Burger 9

available with cheddar, blue or pimento cheese, served with Lucky's fries

Margherita Pizza 10

with roasted garlic tomato sauce and fresh mozzarella

Herb Chicken and Goat Cheese Pizza 10

with red onions



S P R I N G
I N T O
S U M M E R

Cheerwine Cocktail Cooler 8.5

Pulled Pork and Pepper-Jack Cheese Crepes 9

with voodoo glaze, local tomatoes and hash browns

Fried Liver Pudding 8

with creamy grits and poached eggs

Strawberry Waffle 8

cornmeal waffle with fresh local strawberries, strawberry coulis and Goat Lady yogurt

Buttermilk-Fried Chicken Livers 7

with caramelized onions and hot mustard dipping sauce

Strawberries and Baby Arugula 8

tossed with almonds, aged goat cheese and local strawberry vinaigrette

Chilled Cucumber and Avocado Soup

cup 3 bowl 4

Farmhouse Salad 9

local lettuce, tomatoes, cucumbers, hard cooked eggs, sliced mushrooms, sharp cheddar and cornbread croutons

Sliced Rare-Seared Yellowfin Tuna Cold Plate 12

with quick-pickled green beans, confit cherry tomatoes, olives, and rustic potato salad

Jerked All-Natural Chicken Breast 12

with avocado crema and tomato chutney, served with whipped sweet potatoes and seasonal vegetable

Hot Mustard Glazed NC Rainbow Trout 13

with whipped sweet potatoes and seasonal vegetable

Slow-Cooked White Beans and Confit Pork 13

with collard greens and green tomato chowchow

GF Say “Guilt Free™” and we'll modify the recipe to reduce sodium and fat. For other special dietary needs, please inform your server.

LUCKY 32
KITCHEN & WINE BAR

CARY 7307 TRYON ROAD 919-233-1632
GREENSBORO 1421 WESTOVER TERRACE 336-370-0707

Brunch

Hormel “all natural” Ham & Cheddar Omelet 9

served with hash browns

Vegetarian Omelet 9

with cheddar and jack cheese, fresh tomatoes, onions, green peppers, avocado and sour cream, served with hash browns

“Old Smokehouse” Bacon & Cheddar Omelet 9

served with creamy grits

Sausage & Cheese Frittata 9

with chicken-apple sausage, onions, green peppers and cheddar, served with creamy grits

Eggs Benedict 9

served with hash browns

Steak & Eggs 14

grilled sirloin with scrambled eggs, served with hash browns

Chicken & Mushroom Crêpes 9

with spinach cream sauce, served with seasonal vegetable and hash browns

French Toast 8

with warm maple syrup, served with chicken-apple sausage

Belgian Waffle 7

served with warm maple syrup

Blueberry Crêpes 8

served with hash browns

Entrées

Grilled Salmon 12

with creamy grits and seasonal vegetable GF
also available with Texas Pete® glaze

Chef's Selection of Fresh Fish market price
(please ask your server) GF

Russian River Chicken 12

grilled Springer Mountain® chicken breast topped with Goat Lady chèvre and fried spinach, served with creamy mashed potatoes and seasonal vegetable

Suffolk Chicken 12

grilled Springer Mountain® chicken breast over deep grits smothered with country ham cream sauce, served with seasonal vegetable

Meatloaf 10

wrapped in bacon, served with creamy mashed potatoes and seasonal vegetable

Salt & Pepper Ribeye 14

with Texas Pete® fried onions and Lucky's fries

Desserts

Whole pies available

Almond Pound Cake 6

with a strawberry coulis and whipped cream

Strawberry Pie 6

with vanilla ice cream

Chocolate Chess Pie 6

with fresh whipped cream

Southern Comfort Sweet Potato Pie 6

with spiced pecans and whipped cream

Lemon Chess Pie 6

with local berry sauce

Chocolate Peanut Butter Cream Pie 6

Brownie Sundae 6