

## Appetizers

### Whistle Bite Sliders 9

house-cured pork belly with Pig & Whistle sauce and green tomato chowchow on Anna Mae rolls

### Pan-Fried Green Tomatoes 8

with blue cheese sauce, served with bacon and Voodoo Sauce™

### Sweet Potato Hushpuppies 7

with country ham cream sauce

### Pimento Cheese Dip 8

gently warmed, served with crackers ⑤

### Artichoke Dip 9

with crisp crackers ⑤

### Voodoo Pig Bread 10

pulled pork with Voodoo Sauce™, Goat Lady chèvre, red onion and fresh cilantro toasted on thick slices of ciabatta

### Chicken Tomato Basil Soup cup 4 bowl 6

add rice 1.5

## Sandwiches & Salads

### Burger

#### Local, Grass-Fed Beef 11

available with cheddar, blue or pimento cheese, served with potato chips

#### Southern Crescent Chicken Sandwich 12

grilled all-natural chicken breast with bacon, pimento cheese and Texas Pete® fried onions, served with potato chips

#### Pulled Pork Sandwich 9

on a challah bun with slaw, served with potato chips ①

#### Hot Ham and Havarti Sandwich 9

with spicy brown mustard and Creole mayonnaise, served with potato chips ①

#### Grilled Salmon Salad 13

with tomatoes, carrots, red onions, capers and egg over mixed greens with lemon-mustard vinaigrette ②

#### Carolina Cobb Salad 12

with roasted chicken, Benton's country ham, blue cheese, avocado and egg with buttermilk herb dressing

#### Roasted Chicken Salad 11

with baby spinach, Goat Lady chèvre, sliced pear and spiced pecans served with Jeanne Edward's poppyseed vinaigrette

#### Weaver Tuna Salad 10

made with lemon-mustard vinaigrette over mixed greens ②

#### Roasted Chicken Caesar 11

with Parmesan and crisp croutons

### Housemade Salad Dressings

Blue Cheese, Caesar, Buttermilk Herb, Creamy Balsamic ②, Bacon Vinaigrette, Lemon-Mustard Vinaigrette ②, Honey Mustard

## MID-WINTER CARNIVAL

January 4 – February 21

### Flash Fried Oysters 10

on a bed of steakhouse-style creamed spinach with housemade bacon

### Boudreaux's Boudin Balls 8

housemade pork and rice sausage, fried to a crisp with remoulade

### Chicken Liver Pâté 8

with pickled vegetables and crostini

### Big Easy Gumbo cup 5 bowl 6.50

### Flash Fried Oyster Salad 12

our classic spinach salad with warm bacon vinaigrette

### Chef Menteur Vietnamese Po-Boy 10

sliced roast pork loin with pickled carrots, cucumbers and cilantro on a baguette, served with potato chips ①

### Basin Street Chicken lunch 14 dinner 17

all-natural chicken breast topped with Benton's ham and Ashe County pepper jack, smothered in Creole sauce. Lunch and dinner portions both served with two sides.

### Red Beans & Rice lunch 11 dinner 15

with grilled andouille sausage

### Cajun Spiced Pork Loin Chops lunch 13 dinner 19

with spicy Voodoo Sauce™ and local goat cheese.

Lunch portion served with two sides.

Dinner portion served with three sides.

### Eggplant Creole lunch 11 dinner 15

topped with melted provolone cheese.

Lunch and dinner portions both served with two sides. ⑤

### New Orleans BBQ Shrimp lunch 13 dinner 19

Carolina shrimp smothered in a creamy barbecue sauce over whipped sweet potatoes. Dinner portion served with one side.

## Sides

\$3 each

#### Green Beans ⑤

#### Creamy Grits ⑤

#### Mashed Potatoes ⑤

#### Fried Grit Cake

#### Hand-Cut Fries ⑤

#### Pintos & Chowchow

#### Mixed Green Salad ⑤

#### Whipped Sweet Potatoes ⑤

#### Rice ⑤

#### Mac & Cheese ⑤

#### Daily Vegetable

#### Collard Greens

#### Beans & Kale Greens ⑤

#### Deviled Eggs & Ham

#### Brussels Sprout Choucroute

#### Red Beans & Rice

#### Pot Liquor & Corn Bread

## Entrées

### Jambalaya lunch 12 dinner 18

with Cajun spiced rice, shrimp, chicken and andouille sausage. Dinner portion served with one side.

### Shrimp & Grits lunch 12 dinner 19

with wild American shrimp and andouille sausage, onions and tasso ham gravy over Old Mill of Guilford grits. Dinner portion served with one side.

### Lemon Chicken Bowties lunch 11 dinner 14

tossed with roasted tomatoes and pesto ②

### Stew Beef & Rice lunch 13 dinner 17

Certified Angus Beef® filet mignon tips slow cooked in brown gravy over white rice. Dinner portion served with one side.

### Chicken & Dumplings lunch 10 dinner 15

pulled all-natural chicken and hand-rolled buttermilk dumplings in a peppery broth

### Black Bean Cakes lunch 10 dinner 15

with sour cream & corn relish; two sides ②⑤

### Chef's Selection of Fresh Fish market price

(please ask your server) ②

### Cornmeal Crusted Carolina Catfish lunch 13 dinner 19

with Creole mayonnaise. Lunch portion served with two sides. Dinner portion served with three sides.

### Grilled Salmon lunch 14 dinner 21

available with Texas Pete® glaze. Lunch portion served with two sides. Dinner portion served with three sides. ②

### Russian River Chicken lunch 13 dinner 17

grilled all-natural chicken breast topped with Goat Lady chèvre and crispy greens; two sides

### Suffolk Chicken lunch 12 dinner 16

grilled all-natural chicken breast smothered with country ham cream sauce; two sides

### Salt & Pepper Ribeye lunch 16 dinner 26

Certified Angus Beef® with Texas Pete® fried onions.

Lunch portion served with one side.

Dinner portion served with three sides.

### Kentucky Ribeye 28

Certified Angus Beef®, bourbon marinated and grilled; two sides ②

### Blue Cheese and Herb Crusted Sirloin 21

Certified Angus Beef® served with three sides ②

### Meatloaf lunch 11 dinner 17

wrapped in bacon with mushroom gravy. Lunch portion served with two sides. Dinner portion served with three sides.

### Pulled Pork on Johnny Cakes lunch 13 dinner 17

with Voodoo Sauce™. Lunch portion served with two sides. Dinner portion served with three sides.

### Vegetable Plate

your choice of sides

## Boxed Lunches

Boxed lunches for twelve and fewer may be ordered by 10 a.m. with same day service. When ordering for more than twelve, please give 24 hours advance notice. We request that box lunches be picked up between 11 and 11:30 a.m.

### Hot Ham and Havarti Sandwich 9

with spicy brown mustard and Creole mayonnaise, served with chips and a brownie

### Weaver Tuna Salad 10

made with lemon-mustard vinaigrette over mixed greens, served with a brownie ☒

## Family Dinners

Serves four

### Salt & Pepper Ribeye 98

Certified Angus Beef® with Texas Pete® fried onions; two sides ☒☒

### Stew Beef & Rice 60

all-natural filet mignon tips slow cooked in brown gravy over white rice ☒☒

### Meatloaf 58

wrapped in bacon with mushroom gravy; two sides ☒☒

### Shrimp & Grits 60

a low country favorite with shrimp, andouille sausage, onions and tasso gravy over Old Mill of Guilford grits

### Chicken & Dumplings 52

pulled all-natural chicken and hand-rolled buttermilk dumplings in a peppery broth ☒☒

### Mixed Green Salad 12

with sunflower seeds and crackers

### Housemade Salad Dressings

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

## A la Carte

Artichoke Dip uncooked ☒☒ pint 11 quart 22

Collard Greens pint 6 quart 12

Corn Relish ½ pint 4 pint 8

Pimento Cheese ½ pint 5.5 pint 11

Trademark Dressings ½ pint 4 pint 8

Voodoo Sauce™ 5.95

Chicken Tomato Basil Soup pint 8 quart 14

Black Bean Cakes uncooked ☒☒ ½ doz 16 doz 30  
with sour cream & corn relish

## Get Lucky & Go®

Now it's possible to get the same great Lucky 32 hospitality, quality, value and convenience when you order take-out. Here's how Get Lucky & Go® works:

- Call us to place your order.
- Pull into one of our designated parking spaces.
- We'll bring your order to you in your car.

Get Lucky at home, in the office, on a picnic... you can take us anywhere!

### Heat & Eat ☒☒

Lucky's favorites. Any time. Any place. Heat & Eat selections can be prepared in our kitchen and cooked in yours. We'll even provide cooking instructions. Say "Heat & Eat" when ordering and we'll leave the cooking up to you.

I C O N J E G E D	Ⓛ	Indicates selections available only during Lunch
	ⓓ	Indicates selections available only during Dinner
	Ⓥ	Vegetarian Recipes
	☒☒	Say "Heat & Eat" when ordering and we'll leave the cooking up to you.
	☒	Say "Guilt Free®" and we'll modify the recipe to reduce sodium and fat. For other special dietary needs, please inform your server.

## Desserts

Whole pies available. May require 24 hours notice.

### Two Red Velvet Cupcakes 6

with cream cheese frosting and candied pecans

### White Chocolate-Banana Bread Pudding 6

served with vanilla ice cream and warm "Foster" sauce

### Flavor of the Moment 4

Homeland Creamery ice cream; three scoops

### Mamaw Millie's Scuppernong Wine Jelly Cocktail 6

with a dollop of housemade custard

### Buttermilk Pie slice 6 whole 26

with local fruit coulis

### Chocolate Chess Pie slice 6 whole 26

with fresh whipped cream

### Chocolate Peanut Butter Cream Pie slice 6 whole 33

with chocolate sauce, whipped cream and dry roasted peanuts

### Brownie Sundae 6

housemade walnut brownie topped with hot fudge and Homeland Creamery vanilla ice cream

## One Stop Wines

Our other wine lists are also available.

### Whites

101	<i>Chardonnay, Wolf Blass, Australia '03</i>	15
102	<i>Pinot Grigio, Danzante, Italy '03</i>	13

### Reds

150	<i>Cabernet Sauvignon, Robert Mondavi Coastal, California '03</i>	16
151	<i>Cabernet Sauvignon, Charles Krug, California '04</i>	18
152	<i>Merlot, Hogue, Washington State '04</i>	14



**LUCKY 32®**  
S O U T H E R N K I T C H E N

**CARY** 7307 Tryon Road | 919-233-1632 | FAX 919-858-0888  
**GREENSBORO** 1421 Westover Terrace | 336-370-0707 | FAX 336-574-0037

Visit [lucky32.com](http://lucky32.com) for seasonal menus.