

Appetizers

Whistle Bite Sliders 9

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

Pan-Fried Green Tomatoes 8

with blue cheese sauce, served with bacon and voodoo glaze

Pecan-Crusted Goat Cheese 9

with Creole sauce and toast ☺

Sweet Potato Hushpuppies 7

with country ham cream sauce

Jazz Fest Shrimp Bread 9

with three kinds of cheese and green onions

Artichoke Dip 8

with crisp crackers ☺

Voodoo Pig Bread 10

pulled pork with voodoo glaze, 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 ☺

Hot Ham and Havarti Sandwich 9

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

New Orleans Poboy 10

all-natural roast beef in brown gravy on a French roll; dressed with lettuce, tomato and mayonnaise; served with potato chips ☺

Grilled Salmon Salad 13

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

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 ☺

Roasted Chicken Caesar 11

with Parmesan and crisp croutons

Housemade Salad Dressings

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

DOG DAYS OF SUMMER

JULY 28 – SEPTEMBER 14

Whimsical Watermelon 7

with country ham, housemade cheese and mint

Granny's Relish Tray 10

of Franklin's cracklins, butterbean pâté, zucchini pickles, deviled ham, saltines and cheese straws

Salmon Cakes 9

with herb-cucumber sauce

Crab and Corn Soup cup 4 bowl 6

from Elizabeth Wiegand's, *The Outer Banks Cookbook*

Chilled Cucumber-Avocado Soup cup 3 bowl 5 ☺

Backroads Bibb Salad 10

with pimento cheese, pickled watermelon rind, candied pecans and warm bacon vinaigrette

Julian Meadows Carolina Dogs 10

two all-natural grass-fed beef hot dogs with chili, slaw and a side of mustard; served with chips ☺

Country Fried Steak lunch 13 dinner 20

buttermilk marinated, pan fried round steak served with brown gravy. Lunch portion served with two sides. Dinner portion served with three sides.

Stuffed Bell Peppers lunch 11 dinner 16

bell pepper halves stuffed with cajun rice and topped with Creole sauce. Lunch portion served with two sides. Dinner portion served with three sides. ☺

Grilled Pork Medallions lunch 13 dinner 20

with bourbon stewed apples. Lunch portion served with two sides. Dinner portion served with three sides.

Red Beans & Rice with

Grilled Andouille Sausage lunch 11 dinner 15

Dinner portion served with one side.

Sides

\$3 each

Whipped Sweet Potatoes ☺

Creamy Grits ☺

Mashed Potatoes ☺

Fried Grit Cake

Hand-Cut Fries ☺

Pintos & Chowchow

Mixed Green Salad ☺

Green Beans ☺

Deviled Eggs & Benton's Ham

Cucumber-Tomato Salad ☺

Applesauce ☺

Rice ☺

Mac & Cheese ☺

Pot Liquor & Corn Bread

Daily Vegetable

Collard Greens

Beans & Kale Greens ☺

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 ☺

Stew Beef & Rice lunch 13 dinner 17

all-natural filet mignon tips slow cooked in brown gravy over white rice. Dinner portion served with one side.

Chicken and Dumplings lunch 10 dinner 15

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

Eggplant Creole lunch 11 dinner 15

topped with melted provolone cheese; two sides ☺

Black Bean Cakes lunch 10 dinner 14

with sour cream & corn relish; two sides ☺☺

Chef's Selection of Fresh Fish market price

(please ask your server) ☺

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. ☺

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

with Texas Pete® fried onions. Lunch portion served with one side. Dinner portion served with three sides.

Kentucky Ribeye 28

bourbon marinated and grilled; two sides ☺

Blue Cheese and Herb Crusted Sirloin 21

served with three sides ☺

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 glaze. 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

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 Glaze ½ pint 4 pint 8

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.

L		Indicates selections available only during Lunch
D		Indicates selections available only during Dinner
V		Vegetarian Recipes
		Items with two prices display the lunch price first.
H&E		Say "Heat & Eat" when ordering and we'll leave the cooking up to you.
G		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.

North Carolina Apple Turnover 6

with caramel sauce and Homeland Creamery vanilla ice cream

Homeland Ice Cream 4

Flavor of the Moment; three scoops

Mamaw Millie's Scuppernong Wine Jelly Cocktail 6

with a dollop of housemade custard

Lemon Chess Pie slice 6 whole 26

with local berry sauce

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>Chardonnay, William Hill, Napa '03</i>	17
103	<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

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GREENSBORO 1421 Westover Terrace | 336-370-0707 | FAX 336-574-0037

Visit lucky32.com for seasonal menus.