STARTERS

Seasonal Dips and Spreads 12
three selections in nifty jars with crackers
and crostini (please ask your server)

Buttermilk-Fried Green Tomatoes 8
with blue cheese sauce, bacon and Voodoo Sauce™

Artichoke Dip 9
with crisp crackers Ⓥ

Voodoo Pig Bread 11
local pulled pork with Voodoo Sauce,™
Goat Lady chèvre, red onion and fresh cilantro
toasted on thick slices of ciabatta

Baby Spinach Salad 7
tossed with Goat Lady chèvre, spiced pecans and
Jeanne Edward's poppyseed vinaigrette

Chicken Tomato Basil Soup cup 5 bowl 6

SANDWICHES & SALADS

Burger 11
with cheddar, blue or pimento cheese,
served with one side*

Southern Crescent Chicken Sandwich 12
grilled all-natural chicken breast with bacon, pimento cheese
and Texas Pete® fried onions, served with one side

Local Pulled Pork Sandwich 10
pulled pork on a challah bun with slaw
and Voodoo Sauce,™ served with one side Ⓛ

Grilled Salmon Wedge Salad 14
with tomatoes, capers, lemon, onion, hardboiled egg and
crackers over a wedge of iceberg lettuce; choice of dressing*

Roasted Chicken Salad 12
with baby spinach, Goat Lady chèvre, sliced pear and spiced
pecans served with Jeanne Edward's poppyseed vinaigrette

Weaver Tuna Salad 11
made with lemon-mustard vinaigrette over mixed greens Ⓛ

Housemade Salad Dressings

Poppyseed Vinaigrette, Blue Cheese, Buttermilk Herb,
Creamy Balsamic, Lemon-Mustard Vinaigrette, Honey Mustard

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Spring Into Summer

April 11 – June 5

Flash-Fried Artichoke Hearts 8
with a side of roasted tomato cream Ⓥ

Crispy Potato Cakes 12
with smoked salmon and dill crème fraiche

Strawberries and Dandelion Greens 7
tossed with almonds, housemade cheese
and strawberry vinaigrette Ⓥ

White Bean & Sausage Soup cup 5 bowl 6
with rosemary

Cream of Asparagus Soup Ⓥ cup 4 bowl 5

Springtime Salad 11
local Bibb lettuce with strawberries, grilled asparagus,
sunchoke pickles, shaved Parmesan and toasted walnuts,
tossed in a balsamic vinaigrette Ⓥ

Hot Ham & Havarti Sandwich 11
with spicy brown mustard and Creole mayonnaise;
one side Ⓛ

Roasted Chicken & Mushroom Pasta lunch 13 dinner 17
with cheese stuffed tortellini and dandelion greens
in a roasted tomato cream sauce. Dinner portion
served with one side.

Slow-Roasted Pork Belly lunch 14 dinner 20
NC pork seared and served atop white bean puree
with strawberry chutney; two sides

Artichoke Corn Cakes lunch 12 dinner 15
with sour cream; two sides Ⓥ

Trillium Baked Salmon lunch 15 dinner 22
with a creamy horseradish-smoked salmon crust;
two sides*

Sides

$3.50 each

Voodoo Deviled Eggs
White Bean Puree
Drop Biscuit Du Jour
Creamy Grits Ⓥ
Collard Greens
Mashed Potatoes Ⓥ
Fried Grit Cake
Pintos & Chowchow
Beans & Kale Greens Ⓥ
Mixed Green Salad Ⓥ
Green Beans Ⓥ
Pot Liquor & Corn Bread
Whipped Sweet Potatoes Ⓥ

PLATES

Local Pulled Pork on Johnny Cakes lunch 13 dinner 17
with Voodoo Sauce™; two sides.

Shrimp & Grits lunch 14 dinner 19
wild-caught American shrimp, andouille sausage, onions
and tasso ham gravy over Old Mill of Guilford grits.
Dinner portion served with one side.

Black Bean Cakes lunch 11 dinner 15
with sour cream & corn relish; two sides Ⓥ

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

Cornmeal Crusted Carolina Catfish lunch 14 dinner 20
farm raised in Ayden, NC with Creole mayonnaise; two sides

Grilled Salmon lunch 14 dinner 22
(also available with Texas Pete® glaze); two sides*

Jambalaya lunch 13 dinner 18
with Cajun spiced rice, wild-caught American shrimp, chicken
and andouille sausage. Dinner portion served with one side.

Suffolk Chicken lunch 13 dinner 17
grilled chicken breast over fried grit cake
with country ham cream sauce; one side

Herb Grilled Chicken Breast lunch 13 dinner 17
with Goat Lady chèvre and crispy greens; two sides

Luncheon Ribeye lunch 16 dinner 22
Black Angus beef with Texas Pete® onions. Lunch portion
served with one side. Dinner portion served with two sides.*

Salt & Pepper Ribeye 26
Black Angus beef with Texas Pete® fried onions;
two sides* Ⓓ

Kentucky Ribeye 29
Black Angus beef, bourbon marinated and grilled,
topped with bourbon butter; two sides* Ⓓ

Vegetable Plate
your choice of sides

FAMILY DINNERS

Serves four

Salt & Pepper Ribeye 98
Black Angus beef with Texas Pete® fried onions; two sides* H&E

Shrimp & Grits 60
wild-caught American shrimp, andouille sausage, onions and tasso gravy over Old Mill of Guilford grits

Jambalaya 58
with Cajun spice rice, wild-caught American shrimp, chicken and andouille sausage

Mixed Green Salad 12
with sunflower seeds and crackers

Housemade Salad Dressings
Poppyseed Vinaigrette, Blue Cheese, Buttermilk Herb, Creamy Balsamic, Lemon-Mustard Vinaigrette, Honey Mustard

A la CARTE

Local Pulled Pork pint 12 quart 22

Artichoke Dip uncooked H&E pint 11 quart 22

Collard Greens pint 8 quart 14

Corn Relish ½ pint 4 pint 8

Green Tomato Chowchow ½ pint 4 pint 8

Pimento Cheese ½ pint 5.5 pint 11

Trademark Dressings ½ pint 4 pint 8

Voodoo Sauce™ 6

Chicken Tomato Basil Soup pint 10 quart 14

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

ONE STOP WINES

Our other wine lists are also available.

Whites

101	*Moscato,* **Seven Daughters**, Italy '14	12
102	*Pinot Grigio,* **Danzante**, Italy '13	13

Reds

151	*Merlot,* **Hogue**, Washington State '12	12
151	*Cabernet Sauvignon,* **CK Mondavi**, California '13	11

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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 H&E
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.

ICON LEGEND™

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.

Ⓛ Indicates selections available only during Lunch

Ⓓ Indicates selections available only during Dinner

Ⓥ 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.

DESSERTS

Whole pies available. May require 24 hours notice.

Strawberry Ice Box Pie 7
with fresh local strawberries

Hummingbird Bars 6
with honey-cream cheese icing

Mamaw Millie's Scuppernong Wine Jelly Cocktail 5
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 7 whole 33
served frozen with chocolate sauce, whipped cream and dry roasted peanuts

Brownie Sundae 7
housemade walnut brownie topped with hot fudge and vanilla ice cream

Petite Dessert Ensemble 10
Hummingbird Bar, Buttermilk Pie and Chocolate Peanut Butter Cream Pie

LUCKY 32®

SOUTHERN KITCHEN

drawing by artist in residence Chip Holton

Spring Into Summer

April 11 – June 5

GET LUCKY & GO®

GREENSBORO
1421 Westover Terrace
P 336-370-0707 | F 336-574-0037

CARY
7307 Tryon Road
P 919-233-1632

Visit **lucky32.com** for seasonal menus.