

## 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™

**Deep Grits** 11  
crispy, creamy Old Mill of Guilford grit cakes with  
country ham cream sauce and Texas Pete® fried onions

**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  
on a toasted challah bun, 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 Salad\*** 14  
with tomatoes, carrots, red onions, capers and hard-boiled egg  
over mixed greens with 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

## Winter Hearth

November 14 – January 8

**Flash Fried Oysters\*** 12  
with winter slaw and beet ketchup

**Collard Greens & Bacon Dip** 9  
with crisp crackers

**North Alabama Chicken Bread** 11  
pulled chicken with white barbecue sauce, shiitake  
mushrooms, pepper jack cheese and candied onions

**Lucky's Chili** cup 5 bowl 7  
topped with yellow hoop cheddar

**Black Bean Soup** cup 4 bowl 5  
drizzled with sour cream ☺

**Wintry Salad** 12  
butternut squash, beets, walnuts and Goat Lady chèvre  
over mixed greens with apple cider vinaigrette ☺;  
add roasted chicken \$3

**Carolina Burger\*** 12  
with chili and slaw; one side ☺

**Oyster Pan Stew\*** lunch 16 dinner 22  
Rappahannock River oysters and housemade bacon smothered  
with country ham cream sauce over whipped sweet potatoes.  
Dinner portion served with one side.

**Chicken Pot Pie** lunch 12 dinner 17  
roasted chicken and vegetables in a silky velouté with  
a pastry top. Dinner portion served with one side.

**Local Lamb Sausage Patties** lunch 14 dinner 19  
Border Springs lamb with cranberry chutney; 2 sides

**Butternut Squash & Cheese Tortellini** lunch 12 dinner 17  
tossed with spinach in a light cream sauce.  
Dinner portion served with one side. ☺

## Sides

\$3.50 each

**Honey Roasted Beets** ☺  
**Brussels Sprout Choucroute**  
**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 17 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

## A la CARTE

- Local Pulled Pork pint 12 quart 22
- Artichoke Dip uncooked **H&E** pint 11 quart 22
- Collard Greens pint 10 quart 18
- 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
- Counter Culture Organic Coffee pound 12

## DESSERTS

Whole pies available. May require 24 hours notice.

- Sweet Potato Cheesecake 6  
with sorghum syrup
- Bourbon Pecan Bars 7  
with housemade pumpkin pie ice cream
- 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 35  
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  
Bourbon Pecan Bar, Buttermilk Pie and  
Chocolate Peanut Butter Cream Pie

## 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

## 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 **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.

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



drawing by artist in residence Chip Holton

## Winter Hearth

November 14 – January 8



### GREENSBORO

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

### CARY

7307 Tryon Road  
P 919-233-1632

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