

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

Spring in the Distance

February 27 – April 23

Buttermilk-Fried Chicken Livers 8
with whipped sweet potatoes and
country ham cream sauce

Wild Caught Shrimp 12
in spicy tomato cream over deep fried grit cakes

Crab & Corn Chowder cup 5 bowl 7

Sharp Cheddar & Red Oak Soup cup 4 bowl 5
with roasted sweet pepper croutons ☺

Southern Cobb Salad 12
with roasted chicken, blue cheese crumbles,
all-natural smoked bacon bits, hard-boiled egg, avocado;
choice of dressing

Grilled All-Natural Corned Beef Sandwich 12
on a French roll with onions, local mushrooms,
provolone, Creole mayonnaise and green
tomato chowchow; one side ☺

Pan Seared Carolina Mountain Trout 22
with red-eye vinaigrette and crispy black-eyed peas;
two sides ☺

Eggplant Creole lunch 12 dinner 15
topped with melted provolone; two sides ☺

Local Pork Loin* lunch 15 dinner 19
seared Hickory Nut Gap pork loin with Voodoo Sauce™
and Goat Lady chèvre; two sides

Stew Beef and Rice lunch 14 dinner 18
Black Angus beef tips slow cooked in
brown gravy and served over white rice.
Dinner portion served with one side.

Sides

\$3.50 each

White Rice ☺
Creamy Grits ☺
Fried Grit Cake
Mashed Potatoes ☺
Whipped Sweet Potatoes ☺
Mixed Green Salad ☺

Collard Greens
Green Beans ☺
Pintos & Chowchow
Beans & Kale Greens ☺
Pot Liquor & Corn Bread
Mustard Braised Cabbage ☺

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.

- Almond Pound Cake** 7
with amaretto cream cheese icing,
black-cherry ice cream and chocolate sauce
- Sweet Potato Fried Pie** 6
with sorghum syrup and vanilla 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
Almond Pound Cake, 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



Spring in the Distance

February 27 – April 23



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.