

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 into Summer

April 24 – June 4

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

Crispy Potato Cakes 12
with smoked salmon and dill crème fraîche

Strawberries and Dandelion Greens 7
tossed with almonds, housemade ricotta
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 ☺
add roasted chicken \$3

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

Artichoke-Corn Cakes lunch 12 dinner 15
with sour cream sauce; two sides ☺

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

Sides

\$3.50 each

Creamy Grits ☺
Fried Grit Cake
Mashed Potatoes ☺
White Bean Puree
Mixed Green Salad ☺
Collard Greens

Green Beans ☺
Pintos & Chowchow
Beans & Kale Greens ☺
Pot Liquor & Corn Bread
Voodoo Deviled Eggs ☺
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.

- Strawberry Ice Box Pie 7
 with fresh local strawberries
 Hummingbird Bars 6
 with honey-cream cheese icing
 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
 Hummingbird 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.

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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 into Summer

April 24 – June 4



GREENSBORO

1421 Westover Terrace
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CARY

7307 Tryon Road
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Visit lucky32.com for seasonal menus.