

## STARTERS

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

**Buttermilk-Fried Green Tomatoes** 9  
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\*** 12  
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\*** 15  
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 26 – March 31

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

**Shrimp and Crab Dip** 12  
baked in a creamy sauce with Parmesan cheese  
and breadcrumbs served with crackers

**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** 23  
with red-eye vinaigrette and crispy black-eyed peas;  
two sides ☺

**Pan Fried Pork Chop(s)** lunch 16 dinner 22  
with hot whiskey-honey, mashed potatoes and green beans.  
Lunch portion served with one pork chop. Dinner portion  
served with two pork chops.

**Spring Vegetable Purloo** lunch 12 dinner 17  
artichoke hearts, red peppers, basil, edamame, almonds,  
lemon scented rice. Dinner portion served with one side.  
*add grilled chicken \$3.50, add garlic shrimp \$6*

**Trillium Baked Salmon** lunch 16 dinner 26  
with horseradish crust and breadcrumbs; two sides

### Sides

\$3.50 each

Fried Grit Cake  
Creamy Grits ☺  
Mashed Potatoes ☺  
Lemon Scented Rice ☺  
Mustard Braised Cabbage ☺  
Whipped Sweet Potatoes ☺

Green Beans ☺  
Collard Greens  
Pintos & Chowchow  
Mixed Green Salad ☺  
Beans & Kale Greens ☺  
Pot Liquor & Corn Bread

## 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 15 dinner 23  
(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 wild berry sorbet and chocolate sauce  
 Sweet Potato Pecan Pie 8  
 with fresh whipped 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



drawing by artist in residence Chip Holton

## Spring in the Distance

February 26 – March 31



### 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.