LUCKY 32®

SOUTHERN KITCHEN

APPETIZERS

◆ **Carolina Devilled Eggs** 9
crispy bacon, chives

Truffle Fries 9
garlic, herbs, parmesan, chive aioli, smoked sea salt

Fried Green Tomatoes 11
blue cheese aïoli, bacon, green onion, Voodoo Sauce™

Pimento Cheese Dip 11
gently warmed, fried pork cracklin's, smoked sea salt

◆ **Artichoke Dip** 12
crisp flatbread

◆ **Voodoo Short Rib Bread** 13
provolone, goat cheese, pickled red onion, chives

SOUPS – SALADS – SANDWICHES

◆ **She Crab Soup** cup 7 bowl 9

◆ **Asparagus Bisque** cup 5 bowl 6

Mixed Green Salad 5
grape tomatoes, cucumber, carrots, toasted pumpkin seeds, buttermilk herb dressing

◆ **Grilled Salmon Cobb Salad *** 18
mixed greens, avocado, egg, bacon, carrots, tomatoes, toasted pumpkin seeds, buttermilk herb

Roasted Chicken Salad 12
baby spinach, goat cheese, strawberries, spiced pecans, poppyseed vinaigrette

Grilled Southern Crescent Chicken Sandwich 13
bacon, pimento cheese, Texas Pete® fried onions, hand-cut fries

Spicy Nashville Fried Chicken Sandwich 13
creamy coleslaw, spicy oil, creole mayonnaise, sliced pickle, hand-cut fries

Burger* 13
lettuce, red onion, pickled okra, cheddar, blue, or pimento cheese, hand-cut fries

Dressings
poppyseed vinaigrette, blue cheese, buttermilk herb, white balsamic vinaigrette, honey mustard

ENTRÉES

Skillet-Fried Chicken 20
mashed potatoes, gravy, cornbread, one side

◆ **Smothered Grilled Chicken** 19
provolone, creole sauce, mashed potatoes, one side

◆ **Exotic Mushroom Creole** 23
creamy grits, sauteed spinach
add grilled chicken 6 or grilled salmon* 8

◆ **Bacon-Wrapped Meatloaf** 22
mashed potatoes, green beans, savory gravy, Texas Pete® onions

◆ **Southern Fried Pork Chops** 24
mashed potatoes, hot honey, one side

◆ **Grilled Salmon*** 28
herb pesto or Texas Pete® glazed, creamy grits, one side

Cornmeal Crusted Catfish 23
creole mayonnaise, creamy grits, one side

◆ **Seared NC Mountain Trout*** 25
watercress & pickled red onions, charred lemon, creamy grits, chilled asparagus salad

Shrimp and Grits 23
andouille sausage, onions, Tasso ham gravy, one side

Black Bean Cakes 19
sour cream, corn relish, creamy grits, one side

◆ **Honey Mustard Glazed Chicken** 19
watercress & pickled red onions, whipped sweet potatoes, one side

◆ **Salt & Pepper New York Strip*** 33
red wine mushroom sauce, mashed potatoes, one side

◆ **Cheerwine Braised Short Ribs** 30
pan gravy, mashed potatoes, green beans, pickled red onions

Jambalaya L32 Style 24
flavorful & tame or spicy & feisty; shrimp, andouille sausage, pulled chicken, stewed tomatoes, one side

SIDES

**Creamy Grits, Mashed Potatoes, Crispy Grit Cake, Hand-Cut Fries,
Whipped Sweet Potatoes, Sautéed Green Beans, Collard Greens, Macaroni & Cheese,
Chilled Asparagus Salad, Seasonal Vegetable**

◆ **Seasonal Features**

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.

WHITES

CHARDONNAY

		glass	bottle
100	**Kew Double Ewe,** California '19	5.75	21
101	**Jean Bouchard,** France ’20	7.50	28
102	**Kendall-Jackson "Vintner’s Reserve,"** California ’20	8.25	31
103	**Ferrari-Carano,** Sonoma ’19	10.50	40
104	**Louis Jadot Pouilly-Fuisse,** Burgundy ’21		60
105	**Jordan,** Sonoma ’19		64
108	**Grgich Hills,** Napa ’19		80
109	**Leflaive Chassagne-Montrachet** Burgundy ’18		140

SAUVIGNON BLANC

		glass	bottle
150	**St. Marc Réserve,** Pays d'Oc, France ’21	7.50	28
151	**Rapaura Springs,** Marlborough NZ ’20	8.75	33
152	**Château de Sancerre,** Loire Valley ’19		40

WHITE VARIETALS

		glass	bottle
200	*Rosé*, **Vrac,** France ’20	6.25	23
201	*Chenin Blanc*, **Sauvion Vouvray** Loire Valley ’20	7.25	28
202	*White Blend,* **Sokol Blosser "Evolution"** Oregon '20	8.50	32
203	*Moscato*, **Piquitos,** Spain ’20	7.00	26
204	*Pinot Blanc*, **Hugel Famille,** Alsace ’19		36
205	*Pinot Grigio*, **Dipinti** Trentino-Alto Adige, Italy ’21	7.00	26
206	*Riesling*, **Kew Double Ewe,** Monterey ’19	7.00	26

SPARKLING

			glass	bottle
251	**Da Luca Prosecco,** Veneto, Italy MV	split	8.75	33
252	**Mumm Napa Brut "Prestige"** Napa Valley MV			38
253	**Domaine Carneros "Taittinger Brut"** California ’16			40
254	**Childress Vineyards, "Victory Cuvee"** Yadkin Valley MV			40
255	**Perrier Jouet Grand Brut"** France MV			49
256	**Moët & Chandon, "Imperial Reserve"** France MV			75
257	**Veuve Clicquot Brut "Yellow Label"** France MV			86

REDS

RED BLENDS

		glass	bottle
301	**Kew Double Ewe,** Paso Robles ’18	7.00	26
302	*Rhône*, **Domaine Galevan,** France ’19	8.50	32
303	**UNSHACKLED by The Prisoner Wine Co.** California ’19	12.75	49

RED VARIETALS

		glass	bottle
350	*Malbec*, **Colores del Sol,** Mendoza ’20	6.75	25
351	*Petite Sirah*, **Parducci,** Mendocino ’20	7.75	29
352	*Sangiovese*, **Caposaldo Chianti,** Toscana ’20	7.75	29
353	*Sangiovese*, **Ruffino Chianti Classico Riserva "Tan Label,"** Toscana ’18		40
354	*Syrah*, **Domaine Laurent Miquel** Languedoc ’17	8.50	32
355	*Tempranillo*, **Lopez de Haro Crianza** Rioja ’19	7.75	29
356	*Zinfandel*, **Edmeades,** Mendocino ’19	8.50	32

PINOT NOIR

		glass	bottle
400	**Hob Nob,** France ’19	7.25	27
401	**Sketchbook,** Mendocino ’20	9.25	35
402	**Rodney Strong,** Russian River ’18	10.50	40
403	**Etude,** Carneros ’18		62

MERLOT

		glass	bottle
450	**Hayes Valley,** Central Coast ’19	7.75	29
451	**J. Lohr "Los Osos,"** Paso Robles ’20	8.25	31
452	**Duckhorn,** Napa ’20		90

CABERNET SAUVIGNON

		glass	bottle
500	**Kew Double Ewe,** California '19	5.75	21
501	**Drumheller,** Columbia Valley ’18	7.25	26
502	**J. Lohr "Seven Oaks,"** Paso Robles, ’19	8.25	31
503	**Black Stallion,** Napa Valley ’18	10.00	38
504	**Arrowood,** Sonoma ’17		45
505	**The Prisoner,** Napa Valley ’18		95
506	**Caymus,** Napa ’20		130

BOURBON, WHISKEY & MORE

BOURBON & WHISKEY

Baker's	15.00
Booker's	20.00
Basil Hayden’s	14.00
Bulleit Bourbon	12.00
Bulleit Rye	12.00
Elijah Craig	12.00
Evan Williams Single Barrel	13.00
Four Roses	13.00
Jim Beam Rye	11.00
Knob Creek	13.00
Knob Creek Rye	13.00
Knob Creek Single Barrel	14.00
Woodford Reserve	14.00

SCOTCH

Balvenie 12 Year “Doublewood”	15.00
Glenfiddich	16.00
Glenlivet	16.00
Laphroaig	20.00
Macallan 12 Year	22.00

PORTS & SHERRY

Sandeman Cream Sherry	5.00
Dow's Port	4.75
Fonseca Tawny Port	4.75
Sandeman Founders Reserve Port	5.00

EMPLOYEE OWNED

– HELP! Wanted...Servers, Hosts and Line Cooks! –

If you know someone who might enjoy playing these roles, please suggest that they contact us!

Apply at qwrh.com/careers