

LUCKY 32®

S O U T H E R N K I T C H E N

A P P E T I Z E R S

◆ **Flash Fried Artichoke Hearts** 12
pepper jelly

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

◆ **Pecan Crusted Goat Cheese** 14
strawberry chutney, crostini

◆ **Chilled Smoked Trout Dip** 14
fire soda crackers

◆ **Pimento Cheese Dip** 14
gently warmed, pork cracklin's, smoked sea salt

◆ **Crispy Potato Cakes & Chilled Smoked Salmon** 16
dill creme fraiche, chives

Fried Green Tomatoes 13
Voodoo Sauce™, blue cheese dressing,
crisp bacon, green onions

◆ **Snack Plate** 17
pimento cheese, smoked trout spread, sorghum salami,
bread & butter pickles, fresh strawberries,
toasted almonds, fire soda crackers

S O U P S - S A L A D S

◆ **Asparagus Bisque** cup 5 bowl 6

◆ **She-Crab Soup** cup 7 bowl 8

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

◆ **Grilled Salmon Salad*** 18
bibb lettuce, shaved red onion, fresh strawberries, blueberries,
toasted almonds, strawberry balsamic vinaigrette

Caesar Salad 10
cornbread croutons, parmesan
add grilled chicken 7 or grilled salmon* 9

Dressings
buttermilk herb, blue cheese, white balsamic vinaigrette,
strawberry balsamic vinaigrette, Meyer lemon vinaigrette

S A N D W I C H E S

Snappy Chicken Sandwich 14
cornmeal fried chicken cutlet, L32 coleslaw,
Pig & Whistle sauce, creole mayonnaise, pickles,
hand-cut fries

Burger* 14
lettuce, tomato, red onion, pickled okra, cheddar, blue,
or pimento cheese, hand-cut fries

E N T R É E S

Skillet Fried Chicken

mashed potatoes, ham hock collards, gravy, cornbread 20

◆ **Grilled Salmon*** 28
basil pesto or Texas Pete® glaze, creamy grits, green beans

Shrimp & Grits 23
andouille sausage, onions, Tasso ham gravy

Cornmeal Crusted Catfish 23
L32 coleslaw, creole mayonnaise, creamy grits, green beans

◆ **Asparagus & Wild Mushroom Purloo** 20
wild rice, spinach, toasted almonds, crumbled goat cheese
add grilled chicken 7 or grilled salmon* 9

◆ **Springtime Grilled Chicken Breast** 19
artichoke relish, macaroni & cheese, ham hock collards

Black Bean Cakes 19
corn relish, sour cream, whipped sweet potatoes, green beans

◆ **Calabash Fried Shrimp** 24
cocktail sauce, L32 coleslaw, hand-cut fries

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

◆ **NC Mountain Trout** 26
strawberry chutney, toasted almonds, creamy grits, chilled asparagus salad

◆ **Pan Fried Bone-in Pork Chop** 25
hot honey, mashed potatoes, ham-hock collards

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

◆ **Red Wine Braised Short Ribs** 32
basil pesto, mashed potatoes, green beans

S I D E S

**Creamy Grits, Mashed Potatoes, Whipped Sweet Potatoes, Wild Rice, Hand-Cut Fries,
Sautéed Green Beans, Ham Hock Collard Greens, Macaroni & Cheese, Chilled Asparagus Salad**

◆ Seasonal Features

W H I T E S

CHARDONNAY		<i>glass</i>	<i>bottle</i>
100	Ballard Lane, California '22	6.50	24
101	Jean Bouchard, France '20	7.75	29
102	William Hill, Central Coast '21	7.75	29
103	Kendall-Jackson "Vintner's Reserve," California '22	8.50	32
104	Ferrari-Carano, Sonoma '22	10.50	40
105	Bouchaine, Carneros '18		60
106	Louis Jadot Pouilly Fuisse, Burgundy '21		62
107	Jordan, Sonoma '21		67
108	Leflaive Bourgogne "Les Sétilles" Burgundy '21		64
109	Grgich Hills, Napa Valley '18		80
SAUVIGNON BLANC		<i>glass</i>	<i>bottle</i>
150	St. Marc Réserve, Pays d'Oc, France '22	7.75	29
151	Hay Maker, Marlborough NZ '22	8.75	33
152	Unshackled by Prisoner Wine Co. California '21		44
154	Maison Nicolas Idiart Sancerre Loire Valley, France '22		60
WHITE VARIETALS		<i>glass</i>	<i>bottle</i>
200	Rosé, Grand Robert 'Flamant,' Bordeaux '22	7.50	28
201	Albariño, Abellio, Rias Baixas, Spain '21	9.00	34
202	Chenin Blanc, Marc Bredif Vouvray Loire Valley '21		48
203	Grüner Veltliner, Höppler, Austria '22	9.50	36
204	Moscato, La Torre, Veneto '22	7.75	29
205	Pinot Blanc, Hugel Famille, Alsace '21		42
206	Pinot Grigio, Dipinti, Trentino-Alto Adige, Italy '22	8.75	33
207	Riesling, Shelton, Yadkin Valley '21	8.25	30
209	Riesling, Pacific Rim, Columbia Valley '21	8.00	30
S P A R K L I N G			
250	Montparnasse Brut, France	<i>split</i> 7.25	27
251	Da Luca Prosecco Brut, Italy	<i>split</i> 8.75	33
252	Mumm Cuvée Brut, Napa Valley MV		45
253	Domaine Carneros "Tattinger Brut," California MV		61
254	Childress Vineyards, "Victory Cuvee," Yadkin Valley MV		50
255	Moët & Chandon, "Imperial Reserve," France MV		95
256	Veuve Clicquot Brut "Yellow Label," France MV		120

B O U R B O N , W H I S K E Y & M O R E

B O U R B O N & W H I S K E Y

Basil Hayden's	14.00
Bernheim	11.00
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
Maker's 46	14.00
Woodford Reserve	14.00

R E D S

RED BLENDS		<i>glass</i>	<i>bottle</i>
300	Kew Double Ewe, Paso Robles '18	7.25	27
301	Rhône, Vrac, France '21	8.25	31
302	Super Tuscan, Brancaia "TRE" Toscana '20	11.00	42
303	"Jolotage," Jolo Vineyards Yadkin Valley '22		57
RED VARIETALS		<i>glass</i>	<i>bottle</i>
350	Malbec, Colores del Sol, Mendoza, Argentina '21	7.75	29
351	Petite Sirah, Terra d'Oro, Amador '20	10.00	38
352	Petite Sirah, Girard, Napa Valley '19		59
353	Sangiovese, Ecaana, Italy '19	7.75	29
354	Sangiovese, Ruffino Chianti Classico Riserva "Tan Label," '19		42
355	Shiraz, Wishing Tree, South Australia '18	8.00	30
356	Tempranillo, Campo Viejo Reserva '17	8.75	33
357	Zinfandel, Edmeades, Mendocino '21	9.75	37
PINOT NOIR		<i>glass</i>	<i>bottle</i>
400	Hob Nob, France '22	7.75	29
401	Sketchbook, Mendocino '21	9.25	35
402	MacMurray Ranch, Russian River '21	12.00	46
403	Bouchaine, Carneros '18		62
404	Étude, Carneros '19		62
MERLOT		<i>glass</i>	<i>bottle</i>
450	J. Lohr "Los Osos," Paso Robles '21	8.25	31
451	Duckhorn, Napa Valley '21		90
CABERNET SAUVIGNON		<i>glass</i>	<i>bottle</i>
500	Ballard Lane, California '21	6.50	24
501	J. Lohr "Seven Oaks," Paso Robles, '21	8.50	32
502	Louis Martini, Sonoma County '20	10.50	40
503	Franciscan, Napa Valley '21		39
504	Pedroncelli, Dry Creek Valley '20	12.00	46
505	Silver Oak, Alexander Valley '19		125
506	Caymus, Napa Valley '21		145

S C O T C H

Balvenie 12 Year "Doublewood"	15.00
Glenfiddich	16.00
Glenlivet	16.00
Lagavulin	20.00
Laphroaig	20.00
Macallan 12 Year	22.00

P O R T & S H E R R Y

Dry Sack Sherry	5.00
Sandeman Founder's Ruby Port	5.00
Warre's Otima 10 Year Tawny Port	6.50
Dow's Vintage Ruby Port	6.50
Graham's Six Grapes Ruby Port	6.50



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