

# 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

◆ **Homemade Biscuits & Sausage Gravy** 8

◆ **Smoked Salmon Deviled Eggs** 12  
crispy shallot, fresh dill

◆ **Strawberry Crostini** 10  
strawberry chutney, goat cheese, pecans, basil

◆ **Decadent Crab Dip** 16  
cucumber, fire soda crackers

**Truffle Fries** 9  
garlic, herbs, parmesan, chive mayo

**Pimento Cheese Dip** 12  
gently warmed, pork cracklin's

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

◆ **Southern Kitchen Snacks** 18  
pimento cheese, strawberry chutney,  
bread & butter pickles, fresh strawberries,  
toasted almonds, deviled eggs, fire soda crackers

**She-Crab Soup** cup 7 bowl 10  
green onion

◆ **Asparagus Bisque** cup 5 bowl 7  
parmesan crostini

### B R U N C H

◆ **Shaved Beef Benedict\*** 16  
shaved tri-tip, English muffin, poached local farm eggs,  
spring onion pesto, crispy homefries

◆ **Ciabatta French Toast** 14  
fresh strawberries, powdered sugar, all-natural bacon

**Chicken & Biscuit** 15  
cornmeal fried chicken cutlet, buttermilk biscuit,  
country ham cream, scrambled eggs, seasonal fruit

**Vegetarian Omelet** 14  
green bell pepper, onion, tomato, avocado,  
cheddar, sour cream, crispy home fries

**Fried Green Tomato & Bacon Benedict\*** 15  
poached local farm eggs, hollandaise, crisp bacon,  
green onion, creamy grits

**Southern Delight** 15  
scrambled eggs, breakfast sausage patty, creamy grits,  
buttermilk biscuit, jam

**Shrimp & Grits** 17  
andouille sausage, onions, Tasso ham gravy

**Avocado Toast\*** 15  
toasted 9 grain bread, sliced avocado, poached local farm eggs,  
crumbled goat cheese, toasted pumpkin seeds, seasonal fruit

◆ **Fresh Salmon Fish Cakes** 18  
lemon-dill aioli, Carolina Gold rice grits, grilled asparagus

## L U N C H P L A T E S & E N T R É E S

**Skillet Fried Chicken** 21

mashed potatoes, ham hock collards, gravy, cornbread

**Black Bean Cakes** 16

corn relish, sour cream, whipped sweet potatoes, buttered green beans

◆ **Grilled Salmon\*** 19

strawberry chutney or Texas Pete glaze, creamy grits, buttered green beans

◆ **Springtime Grilled Chicken Breast** 19

spring onion pesto cream, whipped sweet potatoes, grilled asparagus

◆ **Bacon Wrapped Meatloaf** 18

wild mushroom cream, Texas Pete® onions, mashed potatoes, buttered green beans

◆ **Grilled Salmon Salad\*** 19

baby lettuce, grilled & chilled asparagus, cherry tomato, artichoke, goat cheese, toasted almonds, strawberry balsamic vinaigrette

**Caesar Salad** 10

cornbread crumble, parmesan  
add grilled chicken 7 or grilled salmon\* 9

◆ **Roasted Tri-Tip Salad\*** 16

romaine lettuce, crispy potatoes, cherry tomato, roasted radish, bread & butter pickles, white balsamic vinaigrette

◆ **Smoked Salmon BLT** 16

wheatberry toast, chive mayo, hand-cut fries

**Burger\*** 15

lettuce, caramelized onions, pickled okra, cheddar, pimento or blue cheese, hand-cut fries

◆ **Shaved Beef Sandwich** 15

challah bun, shaved tri-tip, baby arugula, caramelized onions, Voodoo Sauce™, hand-cut fries

**Snappy Chicken Sandwich** 14

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

◆ **Seasonal Features**

## W H I T E S

<b>CHARDONNAY</b>		<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 '22	7.75	29
103	Kendall-Jackson "Vintner's Reserve," California '23	8.50	32
104	Ferrari-Carano, Sonoma '23	10.50	40
105	Bouchaine, Carneros '21		60
106	Louis Jadot Pouilly Fuisse, Burgundy '23		62
107	Jordan, Sonoma '22		67
108	Leflaive Bourgogne "Les Sétilles" Burgundy '22		64
109	Grgich Hills, Napa Valley '21		80
<b>SAUVIGNON BLANC</b>		<i>glass</i>	<i>bottle</i>
150	St. Marc Réserve, Pays d'Oc, France '23	7.75	29
151	Hay Maker, Marlborough NZ '22	8.75	33
152	Unshackled by Prisoner Wine Co. California '21		44
154	Thomas & Fils "Le Pierrier" Sancerre Loire Valley, France '23		60
<b>WHITE VARIETALS</b>		<i>glass</i>	<i>bottle</i>
200	Rosé, Grand Robert 'Flamant,' Bordeaux '22	7.50	28
201	Albariño, Abellio, Rias Baixas, Spain '22	9.00	34
202	Chenin Blanc, Marc Bredif Vouvray Loire Valley '22		48
203	Grüner Veltliner, Höppler, Austria '23	9.50	36
204	Moscato, La Torre, Veneto MV	7.75	29
205	Pinot Blanc, Hugel Famille, Alsace '22		42
206	Pinot Grigio, Dipinti, Trentino-Alto Adige, Italy '23	8.75	33
207	Riesling, Shelton, Yadkin Valley '21	8.25	30
209	Riesling, Pacific Rim, Columbia Valley '21	8.00	30
<b>S P A R K L I N G</b>			
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
Uncle Nearest 1884	14.00

## R E D S

<b>RED BLENDS</b>		<i>glass</i>	<i>bottle</i>
300	Kew Double Ewe, Paso Robles MV	7.25	27
301	Rhône, Vrac, France '22	8.25	31
302	Super Tuscan, Brancaia "TRE" Toscana '22	11.00	42
303	"Jolotage," Jolo Vineyards Yadkin Valley '22		57
<b>RED VARIETALS</b>		<i>glass</i>	<i>bottle</i>
350	Malbec, Colores del Sol, Mendoza, Argentina '23	7.75	29
351	Petite Sirah, Terra d'Oro, Amador '20	10.00	38
352	Petite Sirah, Girard, Napa Valley '21		59
353	Sangiovese, Donna Laura "Bramosia," Chianti Classico, Italy '21	9.75	37
354	Sangiovese, Ruffino Chianti Classico Riserva "Tan Label," '21		42
355	Shiraz, Wishing Tree, South Australia '18	8.00	30
356	Tempranillo, Campo Viejo Reserva '18	8.75	33
357	Zinfandel, Edmeades, Mendocino '22	9.75	37
<b>PINOT NOIR</b>		<i>glass</i>	<i>bottle</i>
400	Hob Nob, France '22	7.75	29
401	Sketchbook, Mendocino '23	9.75	37
402	MacMurray Ranch, Russian River '21	12.00	46
403	Bouchaine, Carneros '18		62
404	Étude, Carneros '20		68
<b>MERLOT</b>		<i>glass</i>	<i>bottle</i>
450	J. Lohr "Los Osos," Paso Robles '22	8.25	31
451	Duckhorn, Napa Valley '22		90
<b>CABERNET SAUVIGNON</b>		<i>glass</i>	<i>bottle</i>
500	Ballard Lane, California '22	6.50	24
501	J. Lohr "Seven Oaks," Paso Robles, '21	8.50	32
502	Louis Martini, Sonoma County '21	10.50	40
503	Franciscan, Napa Valley '22		39
504	TheoLeo, Paso Robles '21	12.00	46
505	Silver Oak, Alexander Valley '20		125
506	Caymus, Napa Valley '22		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



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