

L U C K Y 3 2

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

Appetizers

◆ Shoestring Okra Fries 9
lime mayo

Crab Dip 17
cucumber, fire soda crackers

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

Truffle Fries 10
garlic, herbs, parmesan, chive mayonnaise

◆ Southern Kitchen Snacks 18
pimento cheese, shaved country ham,
candied pecans, green tomato chow chow, pickled okra,
butternut goat cheese, fire soda crackers

She-Crab Soup cup 7 bowl 10
green onion

◆ Butternut Squash Soup cup 5 bowl 7
autumn spiced crema, toasted pumpkin seeds

Brunch

◆ Smoky Shrimp & Grits 18
cremini mushrooms, crisp bacon,
green onion, smoked tomato jus

◆ Sweet Potato Hash* 15
charred cabbage, caramelized onions,
crisp bacon, poached local farm eggs, bearnaise, green onion

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

Crunch Ma'am* 17
Challah toast, gruyere mornay, shaved country ham,
sunny-side egg, sorghum mustard, seasonal fruit

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

Ciabatta French Toast 14
bourbon stewed apples, powdered sugar,
all-natural bacon

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

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

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

Lunch Plates & Entrées

Skillet Fried Chicken 21
mashed potatoes, ham hock collards, gravy, cornbread

◆ Chopped Salmon Salad 19
tossed; flaked fresh salmon, romaine, green beans, tomatoes, potatoes,
Kalamata olives, capers, lemon-dill vinaigrette

◆ Roasted Beet Salad 14
baby kale, whipped goat cheese, pecans, warm bacon vinaigrette
add grilled chicken 7 or grilled salmon* 9

Goat Cheese & Spinach Chicken 17
herbed breast, crispy spinach, whipped sweet potatoes, blistered okra

Fresh Salmon Fish Cakes 19
lemon-dill dressing, creamy grits, blistered okra

◆ Bacon Wrapped Meatloaf 18
red wine bordelaise, Texas Pete® onions, mashed potatoes, buttered green beans

◆ Grilled Salmon* 19
lemon caper butter or Texas Pete® glaze, creamy grits, buttered green beans

Classic Patty Melt 16
rye toast, caramelized onions, gruyere, 32 Thousand Island, hand-cut fries

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

Burger* 16
lettuce, caramelized onions, cheddar, pimento, or blue cheese, hand-cut fries

Cornmeal Crusted Catfish 18
pan fried, slaw, creole mayonnaise, creamy grits, buttered green beans

Black Bean Cakes 17
corn relish, sour cream, whipped sweet potatoes, buttered green beans

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

◆ Seasonal Features

Whites

	Chardonnay	glass	bottle
100	Ballard Lane, California '22	6.50	24
101	Jean Bouchard, France '22	7.75	29
102	William Hill, Central Coast '23	7.75	29
103	Kendall-Jackson “Vintner’s Reserve,” California '24	8.50	32
104	Ferrari-Carano, Sonoma '23	10.50	40
105	Bouchaine, Carneros '22		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 '22		80

	Sauvignon Blanc	glass	bottle
150	St. Marc Réserve, Pays d'Oc, France '24	7.75	29
151	Hay Maker, Marlborough NZ '24	8.75	33
152	Unshackled by Prisoner Wine Co. California '21		44
154	Thomas & Fils "Le Pierrier" Sancerre Loire Valley, France '23		60

	White Varietals	glass	bottle
200	Rosé, Grand Robert 'Flamant,' Bordeaux '23	7.50	28
201	Albariño, Abellio, Rias Baixas, Spain '24	9.00	34
202	Chenin Blanc, Marc Bredif Vouvray Loire Valley '23		48
203	Grüner Veltliner, Höpler, Austria '24	9.50	36
204	Moscato, La Torre, Veneto MV	7.75	29
205	Pinot Blanc, Hugel Famille, Alsace '23		42
206	Pinot Grigio, Dipinti, Trentino-Alto Adige, Italy '24	8.75	33
207	Riesling, Shelton, Yadkin Valley '22	8.25	30
209	Riesling, Pacific Rim, Columbia Valley '24	8.00	30

Sparkling

250	Da Luca Prosecco Brut, Italy	split	8.75	33
251	Montparnasse Brut, France	split	7.25	27
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

Reds

	Red Blends	glass	bottle
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 '23		57

	Red Varietals	glass	bottle
350	Malbec, Colores del Sol, Mendoza, Argentina '24	7.75	29
351	Petite Sirah, Terra d’Oro, Amador '21	10.00	38
352	Petite Sirah, Pedroncelli, Dry Creek Valley '20		59
353	Sangiovese, Donna Laura “Bramosia,” Chianti Classico, Italy '23	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

	Pinot Noir	glass	bottle
400	Hob Nob, France '23	7.75	29
401	Sketchbook, Mendocino '23	9.75	37
402	MacMurray Ranch, Russian River '21	12.00	46
403	Bouchaine, Carneros '19		62
404	Étude, Carneros '21		68

	Merlot	glass	bottle
450	J. Lohr “Los Osos,” Paso Robles '23	8.25	31
451	Duckhorn, Napa Valley '22		90

	Cabernet Sauvignon	glass	bottle
500	Ballard Lane, California '22	6.50	24
501	J. Lohr “Seven Oaks,” Paso Robles, '22	8.50	32
502	Louis Martini, Sonoma County '22	10.50	40
503	Franciscan, Napa Valley '22		39
504	TheoLeo, Paso Robles '22	12.00	46
505	Silver Oak, Alexander Valley '21		125
506	Caymus, Napa Valley '22		145

Bourbon, Whiskey & More

	Bourbon & Whiskey
	Basil Hayden’s 16.00
	Bernheim 13.00
	Bulleit Rye 14.00
	Elijah Craig 14.00
	Evan Williams Single Barrel 15.00
	Four Roses 15.00
	Jim Beam Rye 13.00
	Knob Creek 15.00
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	Knob Creek Single Barrel 16.00
	Maker’s 46 16.00
	Woodford Reserve 16.00
	Uncle Nearest 1884 16.00

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

	Port & Sherry
	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’a Six Grapes Ruby Port 6.50



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

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

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CARY 11/2025