

LUCKY 32®

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

Appetizers

Shoestring Okra Fries 9
chili citrus seasoning, lime mayo

◆ **Artichoke Dip** 14
fire soda crackers, cucumber

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

Truffle Fries 10
garlic, herbs, parmesan, chive mayo

◆ **Southern Kitchen Snacks** 18
pimento cheese, shaved country ham,
roasted spiced pecans, pickled okra, green tomato chow chow,
fresh strawberries, fire soda crackers

◆ **Lemon Chicken & Vegetable Soup** cup 5 bowl 7
fresh herbs

◆ **Soup of the Day** cup 5 bowl 7

Brunch

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

Fried Green Tomato & Bacon Benedict* 15
English muffin, 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
fresh strawberries, powdered sugar, all-natural bacon

Southern Delight 15
scrambled eggs, breakfast sausage patty,
crispy home fries, buttermilk biscuit, jam

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

◆ **Redeye Braised Pork & Grits Bowl*** 16
poached local farm eggs, green tomato chow chow

◆ **Avocado Toast*** 15
9 grain toast, smashed avocado spread, poached local farm eggs,
crumbled goat cheese, toasted pumpkin seeds, seasonal fruit

Lunch Plates & Entrées

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

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

◆ **“Naturalized Southerner” Salmon Salad** 19
chilled, flaked roasted salmon, romaine, green beans, tomatoes, potatoes,
Kalamata olives, cornbread croutons, capers, lemon-dill vinaigrette

◆ **Seared Shrimp & Strawberry Salad** 16
baby spinach, cucumber, crumbled goat cheese,
roasted pecans, cilantro-lime vinaigrette

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, tobacco 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 mayo, pickles, hand-cut fries

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

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

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

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

◆ Seasonal Features

WHITES

	<i>glass</i>	<i>bottle</i>
Chardonnay		
100 Ballard Lane, California '22	7	26
101 Jean Bouchard, France '22	8	30
102 Kendall-Jackson "Vintner's Reserve," California '23	9	34
103 Ferrari-Carano, Sonoma '23	11	42
104 Louis Jadot Pouilly-Fuisse, Burgundy '23		62
105 Jordan, Sonoma '23		67
106 Leflaive Chassagne-Montrachet Burgundy '22		240

	<i>glass</i>	<i>bottle</i>
Sauvignon Blanc		
150 St. Marc Réserve, Pays d'Oc, France '23	8	30
151 Rapaura Springs, Marlborough NZ '23	9	34
152 Château de Sancerre, Loire Valley '23		65

	<i>glass</i>	<i>bottle</i>
White Varietals		
200 Rosé, Vrac, France '24	8	30
201 Chenin Blanc, Stellenbosch South Africa '23	9	34
202 White Blend, Sokol Blosser "Evolution" Oregon '23	9	34
203 Moscato, La Torre, Veneto MV	8	30
204 Pinot Blanc, Hugel Famille, Alsace '22		42
205 Pinot Grigio, Dipinti Trentino-Alto Adige, Italy '24	8	30
206 Riesling, J. Lohr "Bay Mist," Monterey '24	8	30

SPARKLING

250 Poema Cava, Spain MV		29
251 Da Luca Prosecco, Veneto, Italy MV	split 9	34
252 Domaine Chandon Rosé, California MV		45
253 Domaine Carneros "Taittinger Brut" California '21		68
254 Veuve Clicquot Brut "Yellow Label" France MV		120
255 Perrier Jouet Grand Brut" France MV		110

REDS

	<i>glass</i>	<i>bottle</i>
Red Blends		
301 Kew Double Ewe, Paso Robles MV	7	28
302 VRAC Côtes du Rhone, France '22	9	34
303 UNSHACKLED by The Prisoner Wine Co. California '22	13	52

	<i>glass</i>	<i>bottle</i>
Red Varietals		
350 Malbec, Colores del Sol, Mendoza '24	8	30
351 Petite Sirah, Parducci, Mendocino '22	9	34
352 Sangiovese, Caposaldo Chianti, Toscana '22	8	30
353 Sangiovese, Ruffino Chianti Classico Riserva "Tan Label," Toscana '21		41
354 Shiraz, Wishing Tree, South Australia '18	8	30
355 Tempranillo, Lopez de Haro Crianza Rioja '21	8	30
356 Zinfandel, Edmeades, Mendocino '22	10	38

	<i>glass</i>	<i>bottle</i>
Pinot Noir		
400 Hob Nob, France '22	8	30
401 Sketchbook, Mendocino '23	10	38
402 Rodney Strong, Russian River '23	11	42
403 Etude, Carneros '21		68

	<i>glass</i>	<i>bottle</i>
Merlot		
450 J. Lohr "Los Osos," Paso Robles '22	8	30
451 Duckhorn, Napa Valley '22		90

	<i>glass</i>	<i>bottle</i>
Cabernet Sauvignon		
500 Ballard Lane, California '22	7	26
501 Drumheller, Columbia Valley '21	8	30
502 J. Lohr "Seven Oaks," Paso Robles, '22	9	34
503 TheoLeo, Paso Robles, '22	12	46
504 The Prisoner, Napa Valley '22		95
505 Caymus, Napa Valley '22		145

Bourbon, Whiskey & More

Bourbon & Whiskey

Baker's	15
Booker's	20
Basil Hayden's	14
Bulleit Bourbon	12
Bulleit Rye	12
Eagle Rare	16
Elijah Craig	12
Four Roses	13
Jim Beam Rye	11
Knob Creek	13
Knob Creek Rye	13
Knob Creek Single Barrel	14
Uncle Nearest 1854	14
Woodford Reserve	14

Scotch

Balvenie 12 Year "Doublewood"	15
Glenfiddich	16
Glenlivet	16
Glenmorangie	14
Laphroaig	20
Macallan 12 Year	22

Port & Sherry

Dow's Fine Ruby Port	5
Dow's Fine Tawny Port	5
Sandeman Founders Reserve Ruby Port	5
Sandeman "Armada" Superior Cream Sherry	5

Live Performances!

Live Music Each Wednesday: 6 to 9 PM

The incomparable duet, Jessica Mashburn (keyboard / vocals) and Evan Olson (guitar / vocals) of *AM rOdeO* bring their extraordinary talent and energy playing much loved favorites and original work. No cover charge!

Live Painting Wednesday - Sunday: Noon to 2 PM + 6 to 8 PM

QW Artist-in-Residence Chip Holton creates his paintings from the bar stage. Chip is making art that wells up from his incredible imagination and talent... the results of which are being displayed through out the restaurant.



EMPLOYEE TRUST
OWNED