

LUCKY 32®

SOUTHERN KITCHEN

Appetizers

Shoestring Okra Fries 10

chili-citrus seasoning, lime mayo

Artichoke Dip 13

Parmesan, green onions

Fried Green Tomatoes 14

smoked tomato jus, pimento cheese
pickled onions, bacon, green onions

Truffle Fries 10

garlic, herbs, Parmesan, chive mayo

Voodoo Deviled Eggs 12

bacon, chives

She-Crab Soup 8 / 11

Brunswick Stew 7 / 10

Brunch Cocktails

French 32 13

Connption Kinship, lemon
simple syrup, Da Luca

Salted Caramel Carajillo 14

Lunazul, Licor 43, espresso
sea salt caramel

Apple-Rol Spritz 15

Aperol, apple cider, lemon
ginger beer, Da Luca

Mimosa 11

Da Luca; orange, cranberry
pineapple or grapefruit

Lucky Mary 12

Absolut Peppar, smoked salt

Brunch

Sweet Potato Hushpuppies 11

sorghum butter

Fried Green Tomato & Bacon Benedict* 15

poached local farm eggs, hollandaise
bacon, green onions, creamy grits

Ciabatta French Toast 14

warm maple syrup, fried apples
bacon

Southern Delight 15

scrambled eggs, Hickory Nut Gap link sausage
creamy grits, biscuits & jam

Chicken & Biscuit* 15

cornmeal fried chicken cutlet, buttermilk biscuit
country ham cream, scrambled eggs, seasonal fruit

Steak Tip Skillet* 20

cowboy butter, duck fat red potatoes
pickled onions, sunny-side up eggs, biscuits & jam

Vegetarian Omelet 14

red bell peppers, onions, tomatoes, avocado
cheddar, sour cream, creamy grits

Breakfast Baguette 18

voodoo glazed shredded beef rib, scrambled eggs, creole mayo
cheddar, caramelized onions, duck fat red potatoes

Lunch

“Naturalized Southerner” Salmon Salad 19

chilled smoke-roasted salmon, romaine, green beans, cucumbers, tomatoes, potatoes
Kalamata olives, cornbread croutons, capers, lemon Dijon vinaigrette

Cobb Salad 15

mixed greens, pulled chicken, hard boiled eggs, bacon, tomatoes, avocado, blue cheese dressing

Caesar Salad 10

cornbread croutons, Parmesan
add grilled chicken 7 or grilled salmon* 9

Snappy Chicken Sandwich 14

cornmeal fried chicken cutlet, slaw, Pig & Whistle BBQ, creole mayo, pickles, hand-cut fries

Burger* 16

lettuce, tomato, caramelized onions, hand-cut fries; cheddar, pimento, or blue cheese

Skillet Fried Chicken 23

ham hock collards, cornbread

Cornmeal Crusted Catfish 18

pan fried, slaw, creole mayo, creamy grits, blistered okra

Black Bean Cakes 17

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

Grilled Salmon* 20

lemon caper butter or Texas Pete glaze, creamy grits, green beans

Shrimp & Grits 18

cremini mushrooms, bacon, green onions, smoked tomato jus

Goat Cheese Grilled Chicken 17

herbed breast, crispy spinach, buttermilk chive mashed potatoes, blistered okra

Whites

	Chardonnay	glass	bottle
100	Ballard Lane, California ‘23	7	26
101	Jean Bouchard, France ‘22	8	30
102	William Hill, Central Coast ‘23	8	30
103	Kendall-Jackson “Vintner’s Reserve,” California ‘24	9	34
104	Ferrari-Carano, Sonoma ‘23	11	42
105	Bricoleur Russian River Valley ‘23		60
106	Domaine de Long Depaquit, Chablis, France ‘23		62
107	Jordan, Sonoma ‘23		67
108	Leflaive Bourgogne “Les Sétilles” Burgundy ‘23		64
109	Grgich Hills, Napa Valley ‘22		80
	Sauvignon Blanc	glass	bottle
150	Rapaura Springs, Marlborough NZ ‘23	9	34
151	Joseph Mellot “Sincerite,” Loire Valley, France ‘24	11	42
152	Unshackled by Prisoner Wine Co. California ‘21		44
154	Thomas & Fils “Le Pierrier” Sancerre Loire Valley, France ‘24		60
	White Varietals	glass	bottle
200	Rosé, Grand Robert ‘Flamant,’ Bordeaux ‘24	8	30
201	Albariño, Abellio, Rias Baixas, Spain ‘25	9	34
202	Chenin Blanc, Bonnhomme “La Forcine” Vouvray, Loire Valley ‘23		48
203	Grüner Veltliner, Höpler, Austria ‘25	10	38
204	Moscato, La Torre, Veneto MV	8	30
205	Pinot Blanc, Hugel Famille, Alsace ‘23		42
206	Pinot Grigio, Dipinti, Trentino-Alto Adige, Italy ‘24	9	34
207	Riesling, Shelton, Yadkin Valley ‘22	9	34
209	Riesling, Pacific Rim, Columbia Valley ‘24	8	30

Sparkling

250	Da Luca Prosecco Brut, Italy MV	split	9	34
251	Poema Cava, Spain MV			29
252	Mumm Cuvée Brut, Napa Valley MV			45
253	Domaine Carneros “Tattinger Brut,” California MV			68
254	Childress Vineyards, “Victory Cuvee,” Yadkin Valley MV			88
255	Moët & Chandon, “Imperial Reserve,” France MV			100
256	Veuve Clicquot Brut “Yellow Label,” France MV			120

Reds

	Red Blends	glass	bottle
300	Ca’Momi Rosso, California ‘22	8	30
301	Rhône, Domaine de L’Espigouette, Côtes du Rhône ‘22	9	34
302	Super Tuscan, Brancaia “TRE” Toscana ‘23	11	42
303	“Jolotage,” Jolo Vineyards Yadkin Valley ‘23		57

	Red Varietals	glass	bottle
350	Malbec, Belasco de Baquedano “Llama,” Mendoza, Argentina ‘23	8	30
351	Petite Sirah, Terra d’Oro, Amador ‘21	10	38
352	Petite Sirah, Pedroncelli, Dry Creek Valley ‘20		59
353	Sangiovese, Donna Laura “Bramosia,” Chianti Classico, Italy ‘23	10	38
354	Sangiovese, Ruffino Chianti Classico Riserva “Tan Label,” ‘22		42
355	Shiraz, Wishing Tree, South Australia ‘18	8	30
356	Tempranillo, Campo Viejo Reserva ‘19	9	34
357	Zinfandel, Edmeades, Mendocino ‘22	10	38

	Pinot Noir	glass	bottle
400	Hob Nob, France ‘23	8	30
401	Sketchbook, Mendocino ‘24	10	38
402	MacMurray Ranch, Russian River ‘21	12	46
403	Flanagan “Beauty of Three,” Sonoma County ‘22		62
404	Étude, Carneros ‘22		68

	Merlot	glass	bottle
450	J. Lohr “Los Osos,” Paso Robles ‘23	8	31
451	Duckhorn, Napa Valley ‘23		90

	Cabernet Sauvignon	glass	bottle
500	Ballard Lane, California ‘22	7	26
501	J. Lohr “Seven Oaks,” Paso Robles, ‘23	9	34
502	Louis Martini, Sonoma County ‘23	10.5	40
503	Franciscan, Napa Valley ‘23		39
504	TheoLeo, Paso Robles ‘22	12	46
505	Silver Oak, Alexander Valley ‘21		125
506	Caymus, Napa Valley ‘23		145

Bourbon, Whiskey & More

	Bourbon & Whiskey
	Angel’s Envy 17.00
	Basil Hayden 16.00
	Buffalo Trace 15.00
	Bulleit Rye 14.00
	Elijah Craig 14.00
	Four Roses 15.00
	Knob Creek 15.00
	Knob Creek Rye 15.00
	Knob Creek Single Barrel 16.00
	Maker’s 46 16.00
	Mother Earth Rye 17.00
	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 7.00
	Dow’s Vintage Ruby Port 7.00
	Graham’a Six Grapes Ruby Port 7.00



EMPLOYEE TRUST OWNED

QW HAPPENINGS
QW ARTIST-IN-RESIDENCE

Huge paintings of vignettes from around the restaurant have recently been hung in the dining room. The amazing Chip Holton, QW’s Artist-in-Residence for the past 30 years, has created over 45 works of art in Cary and Greensboro. Chip’s an amazing talent with an extraordinary imagination. See some of his works at lucky32.com/chip

SPECIAL GETAWAYS IN GREENSBORO

It seems we are all due for some sweet romance or a relaxing getaway to restore your spirit. Get yours in Greensboro at our sisters, the **O.Henry** and **Proximity Hotels!** Order room service, dine in bathrobes...and hang out the “Do Not Disturb” sign (wink, wink). Why not? Get it on your calendars. Consider one of our Romance or Experiences Packages or let us help you design your own special getaway. Book your stay at proximityhotel.com and ohenryhotel.com