

LUCKY 32®

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

Soups-Salads

She-Crab Soup cup 7 bowl 10
green onion

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

Mixed Greens Salad 7
cucumber, tomato, carrot,
toasted pumpkin seeds, buttermilk herb

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

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

Dressings
buttermilk herb, lemon-dill vinaigrette, blue cheese,
white balsamic vinaigrette, warm bacon vinaigrette,
32 Thousand Island

Sandwiches

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

Entrées

◆ **Smoky Shrimp & Grits** 24
cremini mushrooms, crisp bacon, green onion, smoked tomato jus

◆ **Crispy Pork Loin** 27
thinly pounded, baby kale salad

◆ **Pan-Seared Brick Chicken** 26
semi-deboned poulet rouge, pan gravy, roasted root vegetables, buttered green beans
(limited availability)

Fresh Salmon Fish Cakes 23
lemon-dill dressing, creamy grits, blistered okra

Today's Chef Selection Market Price
(please ask your server)

Goat Cheese Spinach Chicken 19
herbed breast, crispy spinach, whipped sweet potatoes, blistered okra

Black Bean Cakes 20
corn relish, sour cream, whipped sweet potatoes, buttered green beans

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

L32 Style Jambalaya 24
flavorful & tame or spicy & feisty;
Carolina Gold rice, Gulf shrimp, andouille sausage, pulled chicken

◆ **Grilled Salmon*** 29
lemon caper butter or Texas Pete® glaze, creamy grits, buttered green beans

Cornmeal Crusted Catfish 24
pan fried, slaw, creole mayonnaise, creamy grits, buttered green beans

Crab Cakes 32
Voodoo remoulade, sweet corn relish, blistered okra, cornbread

◆ **Bacon Wrapped Meatloaf** 22
red wine bordelaise, Texas Pete® onions, mashed potatoes, buttered green beans

Steak Bearnaise* 32
hanger steak, truffle fries

◆ Seasonal Features

Whites

		glass	bottle
Chardonnay			
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

		glass	bottle
Sauvignon Blanc			
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

		glass	bottle
White Varietals			
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, Höpfer, 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

		glass	bottle
Red Blends			
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

		glass	bottle
Red Varietals			
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

		glass	bottle
Pinot Noir			
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

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

		glass	bottle
Cabernet Sauvignon			
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
Knob Creek Rye		15.00
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's Six Grapes Ruby Port		6.50



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please suggest that they contact us!

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