

Lucy's

FRIED CHICKEN

APPETIZERS

- DEEP FRIED DEVEILED EGGS**
four buttermilk breaded deveiled eggs with
crispy chicken skin aioli \$5.50
- FRIED CHICKEN GIZZARDS**
marinated in Lucy's "Secret Buttermilk Blend"
and deep fried, with dill cream sauce \$6.25
- FRIED CHICKEN LIVERS**
marinated in Lucy's "Secret Buttermilk Blend"
and deep fried, with chipotle ranch \$6.25
- FRIED CHICKEN NACHOS**
tortilla chips smothered in refried beans, cheddar, cotija,
crema, guacamole, and house escabeche \$9.75
- FRIED GREEN TOMATOES**
marinated in Lucy's "Secret Buttermilk Blend"
and deep fried, with chipotle ranch \$7.25
- CALF FRIES**
mountain oysters, crispy fried with ranch \$8.50
- HAND-CUT FRENCH FRIES**
basket of fries tossed with Lucy's secret spice \$5.00
- PEARL BEER BATTERED ONION RINGS**
cut and battered in house \$6.50
- NEKKED WINGS (6)**
smoked and fried Lucy's wings served nekked, mild or
xxxtra-hot with bleu cheese or ranch \$9.00
- CORN BREAD MUFFINS (4)**
basket of corn bread with tequila butter \$4.95
- LUCY'S FRITO MISTO**
basket of fried oysters, fried green tomatoes,
pickled okra, and bacon remoulade \$13.95
- CHICKS AND CHIPS**
chicken salad served with house seasoned salt and vinegar chips \$6.50

ASK YOUR SERVER ABOUT OUR
BLUE PLATE SPECIALS
MON-FRI 11AM-4PM

SALADS



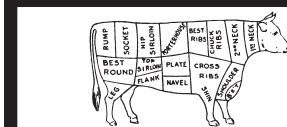
MAKE THAT SALAD
DELUXIFIED

Add grilled or fried chicken to any
of our salads \$4.50

(RANCH, RED WINE VINAIGRETTE, BLUE CHEESE,
or GRAPEFRUIT HORSERADISH VINAIGRETTE)

- LUCY'S HOUSE SALAD**
baby greens and seasonal vegetables, with choice of dressing \$5.50
- SOUTH AUSTIN WEDGE**
crisp iceberg lettuce, blue cheese dressing, pickled onions, and
bacon bits \$7.50
- SOUTHERN CHEF SALAD**
mixed greens, hard boiled eggs, Texas Gold cheddar, avocado,
bacon, cucumber, radish with choice of dressing \$10.75
- CAULI SALAD**
roasted cauliflower, pecans, red onions, tarragon buttermilk
dressing, and brulee brie \$12.75

EACH TUESDAY NIGHT IS...
STEAK NIGHT



STEAK OF THE WEEK*

We'll be serving up our
steak of the week and some
good ol' fashion sides

(ASK YOUR SERVER FOR DETAILS)

DISHES

- LUCY'S CHICKEN FRIED STEAK**
a huge steak covered with cream Pearl beer gravy and
mashed potatoes \$13.25
- WEST TEXAS RED CHILI**
ground beef and pork chili served with diced onions, cheddar,
jalapenos, and crackers \$6.00 (CUP) \$10.50 (BOWL)
- MAC N CHEESE**
the classic with cheddar and breadcrumbs \$8.50
- LOCAL FARM VEGETABLES**
grilled kale with pickled beets and a selection
of seasonal veggies (see server for details) \$12.75
- DRUNK CATFISH SANDWICH**
blackened catfish on Texas toast with house pimento cheese,
jalapeno mescal jelly and cucumber served on a basket of house
seasoned salt and vinegar chips \$11.00
- BURN-IT BOWL**
mashed potatoes topped with chopped chicken, sweet corn, onions
and red bell peppers covered with poblano chorizo gravy \$9.00

CHICKEN

- BASKET**
four piece mixed basket of fried chicken served with
a pickle and jalapeno \$9.50
- LUCY'S COLD CHICKEN BASKET**
three piece basket served cold with potato salad,
for dining here or takeout \$8.25
- TENDERLOVIN' CHICKEN TENDERS**
prepared in house with honey mustard or ranch \$9.50
- PEARL BEER GRILLED CHICKEN**
brined half chicken with creamy pearl beer gravy and a side \$12.50
- CHICKEN BOUDIN**
chicken, dirty rice and cajun seasoning linked into Lucy's
house made sausage \$9.75
- FRIED CHICKEN SALAD SANDWICH**
served on pumpernickel with house slaw and a side
of house seasoned salt and vinegar potato chips \$8.75
- FRIED CHICKEN SPAGHETTI**
a Lucy's twist on mom's favorite casserole topped with cheddar \$10.25

**BUCKET
O'
CHICKEN**
(FEEDS 4)
O' BOY!



\$24^{.95}

OYSTERS

(WOOD FIRE GRILLED HALF DOZEN)

- THE HOG ISLAND**
brown sugar, bourbon, chipotle butter, green onion \$13.75
- DIABLO**
habanero butter, jalapeño, parmesan, bacon \$13.75
- TEXAN**
chorizo, garlic butter, jalapeno salsa, pumpernickel crumbs \$13.75
- AUSTIN**
tequila butter, lime, chili sauce, cotija cheese \$13.75
- RAW GULF OYSTERS***
a dozen shucked with cocktail sauce and crackers MKT PRICE



FRESH GULF OYSTERS

Nothing fishy about 'em...except that
they're from the ocean. Shuck like you've
never shucked before.

SIDES

- MASHED POTATOES** \$2.50
- BLACK EYED PEAS** \$2.95
- COLLARD GREENS** \$2.95
- GRILLED CORN ON THE COB** \$2.95
- MEXICAN COKE SWEET POTATOES** \$2.95
- SMOKED POTATO SALAD** \$2.50
- GRITS** \$2.50
- SLAW** \$2.50
- TEXAS CAVIAR** \$2.95
- CREOLE OKRA** \$2.95
- FRIED OKRA** \$2.95

SWEETS

- SWEET TEA PIE**
southern sweet tea chess pie with lemon
and whipped cream \$5.50
- LIME PIE**
lime custard with a graham cracker crust \$5.50
- S'MORES PIE**
chocolate, house marshmallow, graham cracker crust \$5.50
- ELVIS PIE**
a layer of chocolate topped with peanut butter cheesecake
with bananas, nilla waffer crust \$5.50
- MASON JAR BANANA PUDDING**
old-fashioned custard, nilla wafers, bananas \$5.50
- MOON PIE**
layers of brown sugar cookie and homemade
marshmallow covered in a hard chocolate shell \$5.50

DRINKS

- ICED TEA (SWEET AND UNSWEET)** \$2.50
- MAINE ROOT HANDCRAFTED BEVERAGES** \$3.00
- BIG RED BOTTLE** \$3.00
- COFFEE** \$1.95
- TOPO CHICO** \$2.25
- HAND SQUEEZED LEMONADE** \$3.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.