

## KID'S MENU

<b>LIL TENDERLOVIN' CHICKEN TENDERS</b> prepared in house with honey mustard or ranch	\$6.50
<b>GRILLED CHEESE</b> on Texas Toast served with Kettle Chips	\$5.00
<b>MAC N CHEESE</b> the classic with cheddar	\$4.00
<b>NAKED FRIES</b> no spice, just salt!	\$3.00
<b>DRUMSTICK</b> Lucy's classic fried chicken leg	\$2.00
<b>CORN DOG</b> just like the Texas State Fair	\$5.00

HOW DID THE CHICKEN CROSS THE ROAD?

## LUCY'S CATERING

**\$55 FOR ALL  
AUSTIN DELIVERIES**

FOR MORE INFO EMAIL:  
lake@lucysfriedchicken.com



BOOK YOUR

**PRIVATE EVENT TODAY!**

*(or tomorrow it's entirely up to you)*

CALL 512-297-2771 FOR INFO

## BRUNCH MENU

<b>THE HANGOVER FRIES</b> house made fries, topped with chili, pickled jalapenos, cheddar, cotija, and a fried egg	\$13.00	<b>FLAPJACKS</b> with whipped cream and vanilla syrup	\$4.00 (SINGLE) \$9.00 (DOUBLE)
<b>THE FLORENTINE</b> sauteed spinach, proscuitto, house hollandaise on an English muffin	\$12.75	<b>LUCY'S DEEP FRIED FRENCH TOAST</b> deep fried french toast with whipped cream and Dr Pepper syrup	\$9.00
<b>LUCY'S BENEDICT</b> fried green tomatoes, fried oysters, horseradish hollandaise on an English muffin	\$13.75	<b>THANKS A LOX</b> house cured salmon, red onions, capers, herbed cream cheese, and wheat toast	\$14.00
<b>THE SOUTH AUSTIN OMELETTE</b> house made chorizo, cotija, sour cream, salsa, and wheat toast	\$11.00	<b>FARM EGGS</b> two farm eggs any style, bacon or sausage, and fries	\$10.00
<b>THE BURNET ROAD OMELETTE</b> spinach, goat cheese, red onion, and wheat toast	\$10.00	<b>SHRIMP AND GRITS</b> shrimp tossed in BBQ sauce on grits with mixed greens	\$14.00
<b>THE HUDSON BEND OMELETTE</b> shrimp, okra, pimento cheese, and wheat toast	\$13.00	<b>SOS</b> blackened steak tips, creamy gravy on Texas toast served with a fried egg	\$13.00
<b>THE LAKE DADDY SLIDERS</b> deep fried pork belly, bourbon glaze, on a English muffin with fries	\$12.75	<b>BISCUITS AND GRAVY</b> two house made biscuits covered in sausage gravy	\$6.00
<b>CHICKEN N' WAFFLES</b> fried chicken breast, deep fried waffles, cinnamon butter, and vanilla syrup	\$12.50	<b>BRUNCH SIDES</b> <b>BACON, SAUSAGE, JAM and TOAST</b> (\$5 EACH)	

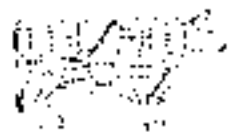
SATURDAY and SUNDAY 10-3PM



## APPETIZERS

<b>DEEP FRIED DEVILED EGGS (4)</b> buttermilk breaded deviled eggs with crispy chicken skin aioli	\$5.75
<b>FRIED CHICKEN GIZZARDS</b> marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with dill cream sauce	\$6.25
<b>FRIED CHICKEN LIVERS</b> marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with chipotle ranch	\$6.25
<b>FRIED CHICKEN NACHOS</b> tortilla chips smothered in refried beans, cheddar, cotija, crema, guacamole, and house escabeche	\$11.50
<b>FRIED GREEN TOMATOES</b> marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with chipotle ranch	\$7.25
<b>CALF FRIES</b> mountain oysters, crispy fried with ranch	\$8.50
<b>HAND-CUT FRENCH FRIES</b> basket of fries tossed with Lucy's secret spice	\$5.00
<b>PEARL BEER BATTERED ONION RINGS</b> cut and battered in house	\$6.50
<b>NEKKED WINGS (6)</b> smoked and fried Lucy's wings served nekked, mild or xxxtra-hot with bleu cheese or ranch	\$9.00
<b>CORN BREAD MUFFINS (4)</b> basket of corn bread with tequila butter	\$4.95
<b>LUCY'S FRITO MISTO</b> basket of fried oysters, fried green tomatoes, pickled okra, and bacon remoulade	\$13.95
<b>CHICKS AND CHIPS</b> chicken salad served with house seasoned salt and vinegar chips	\$7.25
<b>BIKINI BITES</b> local carrots, broccoli, cauliflower, radishes, and a rotation of seasonal vegetables with Lucy's French Onion Dip	\$9.75
<b>TEXAS CHEESE BOARD</b> house made pimento cheese, Veldhuizen Texas Gold and Bosque Blue, served with house pickled onions and okra, honey, and a baguet	\$15.00
<b>HIPPIE HOLLOW SHRIMP COCKTAIL</b> large naked gulf shrimp with atomic cocktail sauce	\$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)

## 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)

<b>LUCY'S HOUSE SALAD</b> baby greens and seasonal vegetables with your choice of dressing	\$5.75
<b>SOUTH AUSTIN WEDGE</b> crisp iceberg lettuce, blue cheese dressing, pickled onions, and bacon bits	\$7.95
<b>SOUTHERN CHEF SALAD</b> mixed greens, hard boiled eggs, Texas Gold cheddar, avocado, bacon, cucumber, radish with your choice of dressing	\$12.25
<b>CAULI SALAD</b> roasted cauliflower, pecans, red onions, tarragon buttermilk dressing, and brulee brie	\$12.75

## DISHES

<b>LUCY'S CAJUN BOIL</b> shrimp, andouille, corn, and red potatoes	\$15.75
<b>DEVIL'S COVE CLUB</b> brined and smoked chicken, bacon, avocado, tomatoes, romaine, mayo on corn meal Texas toast, served with honey and cayenne kettle chips	\$13.75
<b>SALMON SALAD SANDWICH</b> caper cream cheese sauce, red onions, lettuce, tomatoes, and macerated cucumbers served on wheat toast with a house salad	\$13.75
<b>LUCY'S CHICKEN FRIED STEAK</b> a huge steak covered with creamy Pearl beer gravy and mashed potatoes	\$13.50
<b>WEST TEXAS RED CHILI</b> ground beef and pork chili served with diced onions, cheddar, jalapenos, and crackers	\$6.00 (CUP) \$10.50 (BOWL)
<b>MAC N CHEESE</b> the classic with cheddar and breadcrumbs	\$8.50
<b>LOCAL FARM VEGETABLES</b> grilled kale with pickled beets and a selection of seasonal veggies (see server for details)	\$12.75
<b>DRUNK CATFISH SANDWICH</b> blackened catfish on Texas toast with house pimento cheese, jalapeno mesal jelly and cucumber served on a basket of house seasoned salt and vinegar chips	\$11.75
<b>BURN-IT BOWL</b> mashed potatoes topped with chopped chicken, sweet corn, onions and red bell peppers covered with poblano chorizo gravy	\$9.00

## CHICKEN

<b>BASKET</b> four piece mixed basket of fried chicken served with a pickle and jalapeno	\$9.75
<b>LUCY'S COLD CHICKEN BASKET</b> three piece basket served cold with potato salad, for dining here or takeout	\$8.75
<b>TENDERLOVIN' CHICKEN TENDERS</b> prepared in house with honey mustard or ranch	\$9.75
<b>PEARL BEER GRILLED CHICKEN</b> brined half chicken with creamy pearl beer gravy and a side	\$12.95
<b>CHICKEN BOUDIN</b> chicken, dirty rice and cajun seasoning linked into Lucy's house made sausage	\$9.75
<b>FRIED CHICKEN SALAD SANDWICH</b> served on pumpernickel with house slaw and a side of house seasoned salt and vinegar potato chips	\$8.75
<b>FRIED CHICKEN SPAGHETTI</b> a Lucy's twist on mom's favorite casserole topped with cheddar	\$10.50

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



## OYSTERS

(WOOD FIRE GRILLED HALF DOZEN)

<b>THE HOG ISLAND</b> brown sugar, bourbon, chipotle butter, green onion	\$13.95
<b>DIABLO</b> habanero butter, jalapeño, parmesan, bacon	\$13.95
<b>TEXAN</b> chorizo, garlic butter, jalapeno salsa, pumpernickel crumbs	\$13.95
<b>AUSTIN</b> tequila butter, lime, chili sauce, cotija cheese	\$13.95
<b>RAW GULF OYSTERS*</b> 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

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

## SWEETS

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

## DRINKS

<b>ICED TEA (SWEET AND UNSWEET)</b>	\$2.50
<b>MAINE ROOT HANDCRAFTED BEVERAGES</b>	\$3.00
<b>BIG RED BOTTLE</b>	\$3.00
<b>COFFEE</b>	\$1.95
<b>TOPO CHICO</b>	\$2.75
<b>HAND SQUEEZED LEMONADE</b>	\$3.50