**APPETIZERS**

**DEEP FRIED DEVILED EGGS (4)**
$6.25

**FRIED CHICKEN GIZZARDS**
marinated in Lucy’s “Secret Buttermilk Blend” and deep fried, with dill cream sauce $6.75

**FRIED CHICKEN LIVERS**
marinated in Lucy’s “Secret Buttermilk Blend” and deep fried, with chipotle ranch $6.75

**FRIED CHICKEN NACHOS**
tortilla chips smothered in refried beans, cheddar, cotija, crema, guacamole, and house escabeche $12.25

**FRIED GREEN TOMATOES**
marinated in Lucy’s “Secret Buttermilk Blend” and deep fried, with chipotle ranch $7.75

**HANDBASH FRENCH FRIES**
basket of fries tossed with Lucy’s secret spice $5.50

**PEARL BEER BATTERED ONION RINGS**
cut and battered to order $6.95

**WINGS (8)**
smoked and fried Lucy’s wings mild or xxxtra-hot with blue cheese or ranch dipping sauce $9.50

**CORN BREAD (4)**
basket of corn bread with tequila butter $4.95

**BANANA BITE FRIES**
carrots, broccoli, cauliflower, radishes, and a rotation of seasonal veggies with Lucy’s French onion dip $9.75

**CHICKS AND CHIPS**
chicken salad served with house seasoned salt and vinegar chips $7.50

**LUCY’S FRIED PICKLES**
dill pickle spears, fried and served with ranch $7.75

**FRESH GULF OYSTERS**
Nothing baby about um...except that they’re from the ocean. Should you be you’re never shocked before.
Ask your server about specials!

*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.

**SALADS**

**MAKE THAT SALAD**

**DELUXIFIED**

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

**LUCY’S HOUSE SALAD**
mixed greens, seasonal vegetables, with your choice of dressing $6.00

**SOUTH AUSTIN WEDGE**
crisp iceberg lettuce, blue cheese dressing, pickled onions, and bacon bits $9.25

**SOUTHERN CHEF SALAD**
mixed greens, hard boiled eggs, cheddar, avocado, bacon, cucumber, radish with your choice of dressing $12.75

**RUBY RED TROUT SALAD**
seared trout, mixed greens, roasted beets, shaved red onion, herb goat cheese, and toasted pecans with your choice of dressing $15.95

**LUCY’S CAESAR SALAD**
romaine, Caesar dressing, carribbean crotons, and parmesan $9.25

**DISHES**

**LUCY’S CHICKEN FRIED STEAK**
a hand breaded steak covered with creamy Pearl beer gravy and mashed potatoes $13.75

**WEST TEXAS RED CHILI**
ground beef and pork chili served with diced onions, cheddar, jalapenos and crackers $6.25 (CUP) $10.75 (BOWL)

**LOCAL FARM VEGETABLES**
grilled kale salad with pickled beets and a selection of seasonal veggies (see server for details) $13.50

**DRUNK CATFISH SANDWICH**
blackened catfish on Texas toast, with house pimiento cheese, jalapeno mescral jelly, cucumber served with seasoned salt and vinegar chips $12.75

**BURN-IT BOWL**
mashed potatoes topped with chopped chicken, sweet corn, onions and red bell peppers, covered with poblano charizo gravy $9.50

**FISH ‘N’ CHIPS**
beer batter fried cod, Lucy’s fries, house tartar sauce and malt vinegar $11.75

**HUDSON BEND BURGER**
live fire, ½ pound grilled burger, with lettuce, onion, tomato, and mayo with fries $11.50

**SWEETS**

**TENDERLOVIN’ CHICKEN TENDERS**
prepared in house with honey mustard or ranch (Gluten Free Available) $6.50

**MEXICAN COKE SWEET POTATOES**
$3.25

**SOPHISTICATED SASS**
$3.25

**DRINKS**

**ICED TEA (SWEET AND UNSWEET)**
$2.50

**MAINE ROOT HANDCRAFTED BEVERAGES**
$3.00

**BIG RED BOTTLE**
$3.00

**COFFEE**
$1.95

**TOPO CHICO**
$3.00

**HAND SQUEEZED LEMONADE**
$4.00