

APPETIZERS

DEEP FRIED DEVILED EGGS (4) deviled eggs, breaded and fried, with crunchy chicken skin aioli	\$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
HAND-CUT FRENCH FRIES basket of fries tossed with Lucy's secret spice *Add chili, cheese, and a big ole jalapeno for \$5*	\$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 bleu cheese or ranch dipping sauce	\$9.50
CORN BREAD (4) basket of corn bread with tequila butter	\$4.95
BIKINI BITES 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 OYST	ERS



SALADS



(RANCH, RED WINE VINAIGRETTE, BLUE CHEESE, or grapefruit Horseradish Vinaigrette)

LUCY'S HOUSE SALAD mixed greens, seasonal vegetables, with your choice \$6.00 of dressing 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, cornbread croutons, and parmesan \$9.25

DISHES

LUCY'S CHICKEN FRIED STEAK a hand breaded steak covered with creamy Pearl beer gravy \$13.75 and mashed potatoes 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 mescal 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 chorizo gravy \$9.50 FISH N' CHIPS beer batter fried cod, Lucy's fries, house tartar sauce and malt vinegar \$11.75 HUDSON BEND BURGER

\$11.50

live fire, 1/2 pound grilled burger, with lettuce, onion,

CHICKEN

BASKET	
four piece mixed basket of fried chicken	\$10.2
TENDERLOVIN' CHICKEN TENDERS prepared in house with honey mustard or ranch (Gluten Free Available)	\$10.2
PEARL BEER GRILLED CHICKEN brined grilled half chicken with creamy pearl beer gravy and a side	\$13.5
CHICKEN SALAD SANDWICH served on pumpernickel topped with house slaw and a side of house salt and vinegar potato chips	\$9.2
FRIED CHICKEN SPAGHETTI a Lucy's twist on mom's favorite casserole topped with cheddar	\$11.5
DEVIL'S COVE CLUB brined and smoked chicken breast, bacon, avocado, tomato, romaine, and mayo on corn meal Texas toast, served with salt and vinegar chips	\$13.7
CHICKEN SANDWICH grilled or fried brined chicken breast with lettuce, tomato, onion and mayo on a potato bun served with salt and vinegar chips	\$9.2
CHICKEN N' WAFFLES Belgian style waffles, chicken breasts, fruit, cinnamon honey butter and syrup	\$11.5
BUCKET O' CHICKEN (FEEDS 4) O' BOY!	52
(FEEDS 4)	52
(FEEDS 4) O'BOY!	5 2 \$6.5
(FEEDS 4) O'BOY! KID'S MENU LIL TENDERLOVIN' CHICKEN TENDERS	• • • •
(FEEDS 4) O'BOY! KID'S MENU LIL TENDERLOVIN' CHICKEN TENDERS prepared in house with honey mustard or ranch GRILLED CHEESE	\$5.0
(FEEDS 4) O'BOY! C'BOY! C'BOY! C'BOY! C'BOY! C'BOY! C'BOY! C'BOY! C'BOY! C'BOY! C'BOY! C'BOY! C'BOY! C'BOY! C'BOY! C'BOY!	\$5.0 \$4.0
(FEEDS 4) O'BOY! C'BO! C'BO!	\$6.5 \$5.0 \$4.0 \$3.0 \$2.0

*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.

SIDES

MASHED POTATOES	\$3.25
MAC N' CHEESE	\$4.00
BLACK EYED PEAS	\$3.25
COLLARD GREENS	\$3.25
GRILLED CORN ON THE COB	\$3.25
MEXICAN COKE SWEET POTATOES	\$3.25
SMOKED POTATO SALAD	\$3.20
GRITS	\$3.20
SLAW	\$3.25
FRIED OKRA	\$3.25

SWEETS

(PIE BY THE SLICE)

SWEET TEA

southern sweet tea chess pie with lemon and whipped cream	\$5.75
LIME lime custard with a graham cracker crust	\$5.75
S'MORES chocolate, house marshmallow, graham cracker crust	\$5.75
ELVIS PIE a layer of chocolate topped with peanut butter cheesecake and bananas	\$5.75
MASON JAR BANANA PUDDING old-fashioned custard, nilla wafers, bananas	\$5.50
MOON PIE seasonally inspired house marshmallow sandwiched between	

brown sugar cookies, 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	\$3.00
HAND SQUEEZED LEMONADE	\$3.50