

# LUCILLA DINNER

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## SMALL PLATES

- BREAD FOR TWO – rosemary ciabatta w/ salted butter 5
- PIMIENTO CHEESE FRITTERS – bourbon peach glaze 12
- CRAB CAKES – roasted corn succotash-lima beans-pickled green tomato-aioli 17
- ROASTED BRUSSELS SPROUTS – smokey tomato broth-crumbled feta 10
- FRIED GREEN TOMATOES – buttermilk ranch 10
- CRISPY FRIED OYSTERS – creole aioli-datil pepper cocktail sauce-champagne mignonette 16

## SALADS & SOUP

- LUCILLA SALAD – mixed greens-cucumber- radish-tomato-herb vinaigrette 7
- CAESAR SALAD – romaine-creamy caesar dressing-parmesan cheese-rustic croutons-crispy capers 8
- WARM GOAT CHEESE SALAD – spring greens-grape tomatoes-green beans-artichoke hearts-pecans-black garlic vinaigrette-panko goat cheese medallion 11
- THE WEDGE – iceberg-crispy bacon-green onions-pepitas-herbs-roasted tomato vinaigrette-ranch dressing 12

## LARGE PLATES

- GREEN HILL CHICKEN – sautéed chicken breast-double cream brie-sautéed spinach-whipped potatoes-dijon cream sauce 26
- MAPLE MISO SALMON – Ōra King Salmon-fingerling potatoes-sautéed spinach 32
- CAST IRON SEARED FILET MIGNON – whipped potatoes-asparagus-wild mushrooms-house steak sauce 48
- WILD MUSHROOM & EGGPLANT FRA DIAVOLO – cavatappi pasta- mozzarella-evoo 27
- SHRIMP, SCALLOPS & GRITS – andouille sausage-corn-roasted tomatoes-bell peppers-Bradley's stone ground grits 28
- MOM'S VINEGAR CHICKEN – sautéed chicken breast-shiitake mushrooms-grape tomatoes-whipped potatoes-bacon braised collards 26
- BLACKENED MAHI MAHI – corn and crawfish risotto-garlic spinach-key lime beurre blanc 32
- GROUPER ST. CHARLES – whipped potatoes-crab meat-pecans-lemon butter-sweet potato ribbons 35
- BLACKENED CHICKEN PASTA – bradley's smoked sausage-roasted tomatoes-red bell peppers-artichoke hearts-creamy creole sauce-parm-fettucine 26
- BRADLEY'S SMOKED PORK CHOP – bacon braised collards-Bradley's stone ground grits-green tomato jam pan sauce 28

» not recommended for salt sensitive palates

20% gratuity will automatically be applied to parties 8 or more - The kitchen requests that large parties please refrain from substitutions and modifications

\*\*consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness-especially if you have certain medical conditions