



- FOR THE TABLE -
**HOUSEMADE
COCONUT &
BANANA TOAST** 9
FIG BUTTER
CARAMELIZED BANANAS

BRUNCH

CHICKEN AND WAFFLE BENNIE* | 15

CONEGUE SAUSAGE GRAVY, POACHED EGG,
EASTABOGA WILDFLOWER HONEY, LUCY'S HASH

HUEVOS RANCHEROS | 15

HOUSE MADE CHORIZO QUESADILLA, STEWED PINTO BEANS,
TOMATILLO SALSA, TWO FRIED EGGS, SMASHED AVOCADO,
COTIJA CHEESE

SMOKED SALMON TARTINE | 15

GARLIC CHIVE CREAM CHEESE, CUCUMBER,
WATERMELON RADISH, SHAVED RED ONION

LEMON RICOTTA HOTCAKES | 12

WILD BLUEBERRY COMPOTE, MAPLE SYRUP

BRIOCHE FRENCH TOAST | 12

GRAND MARNIER DEVONSHIRE CREAM, BERRIES,
MAPLE SYRUP

LUCY'S BIG BAD BREAKFAST | 15

TWO FARM EGGS YOUR WAY, BACON,
LUCY'S HASH, PIMENTO CHEESE BISCUIT

SHRIMP & GRITS | 18

PEPPERJACK GRITS | CREOLE BUTTER

LUCY'S HASH 5

MAPLE FENNEL BACON 5

PIMENTO CHEESE BISCUIT 4

FRUITS IN SEASON 6

LUCY'S BLOODY MARY | 10

*Tito's Vodka, House-made Bloody Mary Mix, Lime, Lemon,
Olive, Maple Fennel Bacon, Pickled Shrimp, Celery*

MIMOSA | 07

*Bubbles & Fresh Orange, Cranberry, Pineapple or
Grapefruit Juice
Make it Swanky - add Roederer Estate +5*

eat — AND — drink

SAT / SUNDAY 10 - 2

SHARES

LUCY'S PIMENTO CHEESE | 10

BACON ONION JAM | GRILLED BREAD

CHARCUTERIE & CHEESE BOARD | 15

ARTISAN MEATS & CHEESES
MARGONA ALMONDS | HOUSE JAM
MAX IT OUT | 20 (SERVES 4)

TRUFFLE PARMESAN FRIES | 07

WHITE TRUFFLE OIL | LEMON AIOLI
REGULAR FRIES | 04

SOUP & SALADS

POWER LUNCH | 14

LEMON-HERB GRILLED CHICKEN | TRI COLOR QUINOA | 8 MINUTE EGG
AVOCADO | BLACK CHERRY TOMATO | ARUGULA
CARAMELIZED SHALLOT VINAIGRETTE

NICOISE SALAD | 16

TOGARASHI AHI TUNA | FINGERLING POTATOES | HARICOT VERTS | SUMMER
TOMATOES | CITRUS MARINATED OLIVES | SOFT BOILED EGG
LEMON DIJON VINAIGRETTE

BUTTERCRUNCH WEDGE | 13

NUESKE'S BACON | ASHER BLUE CHEESE | PICKLED RED ONIONS
GREEN GODDESS DRESSING

ADD PROTEIN:

GRILLED GULF SHRIMP 08 | HERB GRILLED CHICKEN 08
GRILLED SALMON 09

SANDWICHES & MAINS

LOBSTER ROLL | 22

DILL MAYO WITH A KICK | CHOICE OF HOUSE-MADE SEA SALT KETTLE
CHIPS OR FRIES

AHI TUNA BURGER | 16

ASIAN SLAW | GINGER WASABI AIOLI | TOASTED BRIOCHE BUN | CHOICE OF
HOUSE-MADE SEA SALT KETTLE CHIPS OR FRIES

NASHVILLE HOT CHICKEN SANDWICH | 15

LUCY'S PICKLES | HERB BUTTERMILK SLAW | CHOICE OF HOUSE-MADE SEA
SALT KETTLE CHIPS OR FRIES

JUICY LUCY BURGER | 16

WINNER 2019 BURGER WARS*

BACON & ONION MARMALADE | POBLANO AIOLI | SHARP WHITE CHEDDAR
STUFFED | CHOICE OF HOUSE-MADE SEA SALT KETTLE CHIPS OR FRIES

STEAK FRITES | 26

MARINATED HANGER STEAK | LUCY'S FRIES | CHIMICHURRI*

DESSERT

LEMON MERINGUE ICE CREAM PIE 8 | SALTED CARAMEL

CHOCOLATE CAKE 8 | LOCAL PEACH & BLUEBERRY

CROSTATA 9 DESSERT BOARD TO SHARE | 24



eat – AND – drink

GRAD WEEKEND
SATURDAY 2 - CLOSE
SUNDAY 2 - 5

SHARES ☆

FRESH OYSTERS | 15/28
LOUISIANA GULF FRESH | HALF OR FULL DOZEN
CUCUMBER SHALLOT MIGNONETTE
TRADITIONAL ACCOMPANIMENTS

CHARRED OYSTERS | 12
CREOLE SPICES | ROASTED GARLIC
HOUSE PIMENTO CHEESE

GIGANTE BEAN HUMMUS | 14
LEMON SPIKED | AGED FETA | ROASTED
VEGGIES

ANGRY MUSSELS | 14
SPANISH CHORIZO | ARBOL CHILE AIOLI
JALAPENO PEPPERS | TOAST FOR SOPPING

CHARCUTERIE & CHEESE | 15
ARTISAN MEATS & CHEESES | MARCONA ALMONDS
HOUSE JAM
MAX IT OUT | 29 (SERVES 4)

LUCY’S PIMENTO CHEESE | 10
BACON ONION JAM | GRILLED BREAD

TRUFFLE PARMESAN FRIES | 07
WHITE TRUFFLE OIL | LEMON AIOLI
REGULAR FRIES | 04

FRIED CAULIFLOWER | 8
VADOVAN CURRY | TOASTED GUMIN
LEMON YOGURT | GOLDEN RAISINS | FETA

GRILLED PEACH & HEIRLOOM TOMATO
BURRATA PANZANELLA | 14
TORN FOCACCIA | BASIL | OREGANO VINAIGRETTE

HOUSE SMOKED SALMON DIP | 10
DILL | HOUSE MADE SEA SALT CRACKER

SOUP & SALADS ☆

CHILLED CORN CHOWDER | 07
COCONUT MILK | GRILLED CORN RELISH
ALEPPO PEPPER | EVOO

NICOISE SALAD | 16
TOGARASHI AHI TUNA | FINGERLING POTATOES
HARICOT VERTS | SUMMER TOMATOES | CITRUS
MARINATED OLIVES | SOFT BOILED EGG
LEMON DIJON VINAIGRETTE

BUTTERCRUNCH WEDGE | 13
NUESKE'S BACON | ASHER BLUE
PICKLED ONIONS | GREEN GODDESS

TO ADD: GRILLED GULF SHRIMP (08)
HERB-GRILLED CHICKEN (06)
GRILLED SALMON* (09)

SANDWICHES/MAINS ☆

LOBSTER ROLL | 22
DILL MAYO WITH A KICK | CHOICE OF HOUSEMADE
SEA SALT KETTLE CHIPS OR FRIES

AHI TUNA BURGER | 16
ASIAN SLAW | GINGER WASABI AIOLI | TOASTED
BRIOCHE BUN | CHOICE OF HOUSE-MADE SEA SALT
KETTLE CHIPS OR FRIES

PAN ROASTED SALMON & LENTILS | 28
STEWED BELUGA LENTILS | CHARRED CIPPOLINI ONIONS
HERB ROASTED BABY CARROTS | TARRAGON EMULSION

JUICY LUCY BURGER | 16
WINNER 2019 BURGER WARS*
BACON & ONION MARMALADE POBLANO AIOLI
SHARP WHITE CHEDDAR | CHOICE OF HOUSEMADE
SEA SALT KETTLE CHIPS OR FRIES*

STEAK FRITES | 26
MARINATED HANGER STEAK | LUCY’S FRIES
CHIMICHURRI*

“MISHIMA” WAGYU NY STRIP STEAK | 37
8 OZ. BLOCK CUT | HASSELBACK POTATO | ASPARAGUS
BLACK GARLIC BUTTER*

CAST IRON CHESAPEAKE BAY
SCALLOPS | 33
SAFFRON RISOTTO | BEURRE NOISETTE
CHORIZO CRISP

SHRIMP & GRITS | 18
PEPPERJACK GRITS | CREOLE BUTTER

JOYCE FARMS LEMON THYME ROASTED
QUARTER CHICKEN | 19
GRILLED CORN SALAD | GREEN GODDESS DRESSING

PAN ROASTED BROWN BUTTER
GNOCCHI | 24
SHIITAKE MUSHROOMS | ASPARAGUS | SUNGOLD
TOMATOES | FONTINA FONDUTA

DESSERT ☆

LEMON MERINGUE ICE CREAM PIE | 8
HOUSEMADE MADAGASCAR VANILLA BEAN ICE CREAM
LAYERED WITH LEMON CURD | TORCHED MERINGUE

LOCAL PEACH & BLUEBERRY CROSTATA | 9
TURBINADO SUGAR | BRANDY CREME ANGLAISE

SALTED CARAMEL CHOCOLATE CAKE | 8
ADD A SCOOP OF VANILLA ICE CREAM | 2

DESSERT BOARD TO SHARE | 24
A SAMPLING OF ALL THREE

08/07/20

*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness

NO – 2300 MOORES MILL RD

“GOOD VIBES ONLY”

AUBURN – AL. – 36830

LIBATIONS

SUMMER PEACH NECTAR

HOUSE INFUSED BELL PEPPER & PEACH VODKA,
PEACH PUREÉ, AMARETTO, TOPPED WITH GINGER BEER

11

SPRING AROUND THE ROSIE

JOHN EMERALD BARREL RESTED GIN, LILLET ROSE,
RUBY RED GRAPEFRUIT

11

CUCUMBER BASIL FIZZY

CUCUMBER INFUSED GIN, BASIL SYRUP, LIME,
PROSECCO, FEVER TREE CITRUS TONIC

11

WATERMELON LIME REFRESHER

LUNAZUL BLANCO TEQUILA, WATERMELON & LIME JUICE,
LEMONGRASS TONIC SYRUP, SODA

11

BREAKFAST AT TIFFANY'S

TITO'S VODKA, ST. GERMAINE, FRESH ROSEMARY,
ROSEMARY SYRUP, RUBY RED GRAPEFRUIT JUICE

11

THE LUCITO

BACARDI WHITE RUM, HOUSE-MADE MINT SYRUP, MUDDLED
BLACKBERRIES AND LIME

10

HUGO CRETE

ST. GERMAINE ELDERFLOWER LIQUEUR, PROSECCO,
MINT SYRUP, BLUEBERRIES & STRAWBERRIES

11

BIRD SONG SANGRIA

WHITE PEACH PUREÉ, ROSEMARY SYRUP, GESSAMI GREMONA
WHITE BLEND, BLUEBERRIES & STRAWBERRIES

09

PURPLE ORCHID

JOHN EMERALD ELIZABETH VODKA, PEA FLOWER TEA, APEROL,
ST. GERMAIN, SIMPLE SYRUP, LEMON

11

THE COLTRANE

WOODFORD RESERVE, BLOOD ORANGE SYRUP,
PROHIBITION AROMATIC BITTERS, LEMON JUICE
FEVER TREE SPICED ORANGE GINGER BEER

12

BEER AND WINE

WINE ON TAP

GLASS/CARAFE

2018 SAINTSBURY CHARDONNAY, <i>Carneros, CA</i>	11/29
2018 DOMAINE TRIENNES ROSÉ <i>Provence, France</i>	9/25
2018 SPY VALLEY SAUVIGNON BLANC, <i>New Zealand</i>	11/31
2017 KEN WRIGHT PINOT NOIR <i>Willamette Valley, WA</i>	12/24
2016 MILBRANDT CABERNET <i>Washington State</i>	11/31
2016 COUNSELOR CABERNET <i>Alexander Valley, CA</i>	14/40

ON DRAFT

BLACKBERRY FARMS <i>Saison (Walland, TN)</i>	08
THOMAS CREEK, <i>Appalachian Amber Ale (Greenville, SC)</i>	07
RED CLAY BREWING <i>Black Lager (Opelika, AL)</i>	08
ELYSIAN SPACE DUST <i>Double IPA (Seattle, WA)</i>	07
RED CLAY BREWING <i>Tres Barbas (Opelika, AL)</i>	07
BACK FORTY <i>Honey Brown Ale (Gadsden, AL)</i>	07
GOAT ISLAND <i>Blood Orange Berliner - Weisse (Cullman, AL)</i>	07
COMMON BOND <i>American Blond Ale (Montgomery, AL)</i>	07

CANS & BOTTLES

CROOKED STAVE <i>Von Pilsner (Denver, CO)</i>	06
WILD LEAP <i>Lemon Ice Juicy IPA e(LeGrange, GA)</i>	06
FOLKLORE <i>Grateful Red (Dothan, AL)</i>	06
PRAIRIE ARTISAN ALES <i>Rainbow Sherbet (McAlester, OK)</i>	06
MONDAY NIGHT BREWING <i>Blind Pirate Blood Orange Double IPA (Atlanta, GA)</i>	06
RED CLAY BREWING <i>IPA (Opelika, AL)</i>	06
WESTBROOKE BREWERY <i>Cucumber Lemon Gose (Mt. Pleasant, SC)</i>	06
WÖLFFER ESTATE NO. 139 <i>Rosé Cider (The Hamptons, Long Island, NY)</i>	08
BOUTIQUE NV <i>Rosé Water Wine (Loire Valley)</i>	08
BUD LT, MILLER LT, MICHELOB ULTRA, BUDWEISER, CORONA, COORS LT, STELLA ARTOIS, GUINNESS	04

LUCY'S FROSÉ | 10

BELLERUCHE CÔTES DU RHONE ROSÉ | VODKA |
STRAWBERRY & WHITE PEACH PUREÉ
(served frozen)

08/07/20

LUCY'S GIN + TONICS

IN PARTNERSHIP WITH **FEVER-TREE**

MALFY GIN - CON LIMONE - ITALY | 12

- + the best lemons in the world grow along the amalfi coast— it is along this coastline that italian monks in 1050 invented con limone gin + sun ripened grapefruit grown in the mediterranean
- + botanicals: italian juniper | lemons | coriander | angelica cassia bark
- + lemon candy nose and fresh lemon zest to the palate
- + profile: fruit | citrus
- + tonic pairing: fever tree citrus tonic

ROKU GIN - JAPAN | 12

- + roku translates to '6'
- + 6 japanese sourced botanicals: cherry blossom | cherry leaf | japanese green tea | refined green tea | sancho pepper | yuzu
- + the label is printed on japanese wash paper
- + burst of sweet yuzu on the nose, followed by walnuts and buttered pastry
- + palate holds pepper spice | slight juniper | citrus | butter
- + profile: fruit
- + tonic pairing: fever tree elderflower tonic

HENDRICK'S MIDSUMMER SOLSTICE - SCOTLAND | 12

- + small batch | seasonal
- + infused with natural floral essences
- + floral and piney to the nose
- + delicate palate with distant spice
- + palate holds zest | floral | lavender | rose
- + profile: floral | botanical
- + tonic pairing: fever tree premium indian tonic

DRUMSHANBO GUNPOWDER GIN - IRELAND | 12

- + 12 botanicals; 8 are traditionally infused and 4 are vapor infused
- + botanicals, which are sourced from leitrin, ireland and are put directly into copper pot stills include meadowsweet | cardamom | juniper | coriander | angelica root | orris root | caraway | star anise
- + vapor infused botanicals include kaffir lime | oriental grapefruit | chinese lemon | gun powder tea
- + notes of citrus and candied grapefruit on the nose
- + orange flower and flowering lemon on the palate
- + profile: pine | botanical
- + tonic pairing: fever tree aromatic tonic

BOTANIST - ISLAY, SCOTLAND | 12

- + islay dry gin | new western style gin
- + distilled over 17 hours in a lomond still - a hybrid column and pot still
- + created by jim mcewan | a well known scotch master distiller
- + he wanted to create a gin that represented his favorite island of islay
- + 9 gin botanicals and 22 hand-foraged botanicals
- + notes of lemon | spring flowers | mint on the nose
- + profile: citrus | floral | herbal
- + tonic pairing: fever tree lemon tonic

NO. 209 CHARDONNAY BARREL RESERVE GIN - CALIFORNIA | 12

- + gin style; wine barrel aged, ex-chardonnay french oak
- + Master Medal winner, Gin Masters Competition 2018
- + 8 botanicals - juniper, cardamom, orange, eucalyptus
- + a hint of juniper and citrus peak through on the rich, full-bodied palate, but the main flavors are of hard butterscotch candy, creme brûlée, and a hint of old-fashioned cinnamon stick candy
- + profile: citrus | spice | botanical
- + tonic pairings: fever tree light cucumber tonic

eat — AND — *drink*