



## OYSTERS

- GULF COAST OR OYSTER OF THE DAY  
ON THE HALF SHELL\* | 21/42  
HALF OR FULL DOZEN  
CUCUMBER & SHALLOT MIGNONETTE +  
TRADITIONAL ACCOMPANIMENTS
- CHARRED OYSTERS | 14  
CREOLE SPICES + ROASTED GARLIC +  
HOUSE PIMENTO CHEESE

### NEIGHBORHOOD NIGHT

- SUNDAYS ONLY -

#### LUCY'S FRIED CHICKEN | 24

WE START WITH AN ALL-NATURAL BIRD, SUSTAINABLY RAISED AND ALLOWED TO MATURE AT ITS OWN PACE. OUR PREPARATION BEGINS WITH A 24-HOUR CITRUS BRINE, FOLLOWED BY A SLATHERING OF HONEY BUTTER AND A 4-HOUR LONG SOUS VIDE LUXURY BATH. THIS NOW HEAVILY PAMPERED BIRD IS DRESSED IN SECRET SPICES, FRIED TO GOLDEN PERFECTION AND SERVED WITH BLACK LABEL HABANERO HONEY SAUCE, SOUTHERN STREET CORN, BACON SCALLION SLAW AND A MUSTARD VINAIGRETTE.

- LIMITED QUANTITY - FIRST COME FIRST SERVED -

### FARMERS, GROWERS, AND ARTISANS WE LOVE

- EXTREME GREEN FARMS - AUBURN, AL  
CHATEL FARMS - REIDSVILLE, GA  
JOY HAVEN FARM - SHORTER, AL  
MY SECRET GARDEN - NOTASULGA, AL  
BARBERS MICROGREENS - OPELIKA, AL  
THE SPOTTED TROTTER - ATLANTA, GA  
MCEWEN & SONS - WILSONVILLE, AL  
BELLE CHEVRE - ELMONT, AL  
EASTABOGA BEE COMPANY - LINCOLN, AL  
ALABAMA SUNSHINE - FAYETTE, AL  
SWEET GRASS DAIRY - THOMASVILLE, GA  
JOHN EMERALD DISTILLERY - OPELIKA, AL  
MAMA MOCHA'S - OPELIKA, AL

## TO SHARE

TRUFFLE PARMESAN FRIES | 11  
WHITE TRUFFLE OIL + LEMON AIOLI  
REGULAR FRIES | 05

CONFIT CAMPARI  
TOMATO & BURRATA | 18  
CALABRIAN OIL + AGED BALSAMIC  
CRISPY PROSCIUTTO + FRIED HERBS +  
STINSON SOUGHDOUGH

SMOKED SALMON DIP | 14  
SALMON ROE + PICKLED SHALLOTS +  
ALABAMA FIRE CRACKERS

DRY-AGED MEATBALLS | 14  
BEEF & PORK + FRESH MOZZARELLA +  
ARRABIATA SAUCE + FOCACCIA

CHARCUTERIE & CHEESE | 24  
ARTISAN MEATS & CHEESES +  
MARCONA ALMONDS + HOUSE JAM

GREEN LIP MUSSELS | 19  
TASSO HAM + LEMON + STINSON SOURDOUGH +  
CALABRIAN CHILE EMULSION

MAPLE FRIED BRUSSEL SPROUTS | 15  
ALABAMA GOAT CHEESE + BACON LARDONS +  
FRONT PORCH PECANS

THE FARMER'S DAUGHTER | 25  
TOP 100 DISHES TO EAT IN ALABAMA  
GIGANTE BEAN HUMMUS + HONEY WHIPPED FETA +  
SEASONAL VEGETABLES + LEMON AIOLI +  
MAPLE FRIED BRUSSEL SPROUTS + NAAN BREAD

ROASTED BUTTERNUT  
SQUASH ARANCINI | 13  
BUTTERNUT SQUASH RISOTTO + LEEK MORNAY +  
PARMIGIANO REGGIANO

LUCY'S PIMENTO CHEESE | 13  
BACON ONION JAM + GRILLED FOCACCIA

## SALADS

WINTER GREENS WITH ROASTED  
BUTTERNUT SQUASH SALAD | 14  
CANDY CANE BEETS + BOURBON PECANS +  
PRESERVED FENNEL + POMEGRANATES +  
AGED FETA + MAPLE DIJON VINAIGRETTE

CAESAR LUCIA | 13  
RALF'S ROMAINE & GEM LETTUCES + GOTIJA +  
BIRRIA CROUTONS + ANCHO LIME PEPITAS +  
PICKLED ONIONS + GUAJILLO ASH +  
ADOBO CAESAR DRESSING

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

## MAINS

SORGHUM GLAZED SNOWY GROUPER | 36  
MISO GARLIC BROTH + BLACK GARLIC BOK CHOY + KOHLRABI

PAN SEARED TICHON SCALLOPS | 39  
NDJUA + PUMPKIN RISOTTO + CARAMELIZED FORAGED MUSHROOMS

TORCHIO WITH PANCETTA IN A LEEK &  
PEPPERCORN BECHAMEL | 28  
PEGORINO ROMANO + CURED EGG YOLK

SOUS-VIDE CHICKEN POT PIE | 26  
BACON FAT ROUX + SWEET PEAS + FRESH HERBS

PECAN WOOD GRILLED "BEELERS" PORK CHOP | 33  
CIDER-BRINED + BLACK APPLE AND CHESTNUT CHUTNEY +  
SAGE CREAM POLENTA + SPICED MAPLE REDUCTION

GUAJILLO BRAISED BEEF SHORT RIBS | 43  
BROWN BUTTER MANCHEGO MASHED POTATOES +  
PICKLED ONIONS + CILANTRO

JUICY LUCY BURGER\* | 22  
BACON & ONION MARMALADE + POBLANO AIOLI +  
SHARP WHITE CHEDDAR + LUCY'S FRIES

STEAK FRITES\* | 37  
MARINATED HANGER STEAK + LUCY'S FRIES + CHIMICHURRI



a 3% heart of house fee will be applied to all checks to support our hard-working kitchen team- thank you!

\*consuming raw or undercooked meats of any kind may increase your risk of foodborne illness | substitutions or splits may incur a fee | 20% gratuity may be added to parties of 8 or more

"GOOD VIBES ONLY"

# DESSERT + COFFEE

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## LUCY'S COOKIES & MILK

house-made chocolate chunk cookie dough + milk | 10

## PRALINE BREAD PUDDING

ganache + brown sugar espresso ice cream +  
butter pecan | 13

## LEMON MERINGUE ICE CREAM PIE

house-made madagascar vanilla ice cream +  
lemon curd + torched meringue + georgia pecan crust | 11

## FULL DESSERT BOARD

a sampling of above to share | 30

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## DESSERT COCKTAILS

### LUCY'S IRISH COFFEE | 14

proper no. 12 irish whiskey + rivulet pecan liqueur +  
black coffee + baileys + cinnamon cognac cream

### JAVA MUSA | 12

cold brew espresso + rumchata + creme de banana +  
redmont vodka

### FROZEN ESPRESSO MARTINI | 14

paddy's irish whiskey + mama mocha's cold brew +  
kahlua + crème de cacao + cream + orange zest

*Feelin' fancy? Top with Bailey's O6*

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## DESSERT WINES & MORE

FAR NIENTE DOLCE | 20

WARRE'S WARRIOR PORT | 10

SIX GRAPES GRAHAM RESERVE PORT | 10

BLANDYS MADEIRA | 10

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## FRENCH PRESS COFFEE | LUCY'S HOUSE ROAST

BY MAMA MOCHA'S | 08

## MIGHTY LEAF HOT TEA

LUCY'S SELECTION | 04

*eat* — AND — *drink*

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