



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 NIGHTS

- 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.

- MONDAYS ONLY -

LAVENDER & BLACK PEPPER CRUSTED PRIME RIB | 43

DUCK FAT POACHED HASSELBACK POTATO +
COWBOY BUTTER + GRILLED ASPARAGUS +
HORSE RADISH AU JUS

- 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 - ELKMONT, 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 | 13
WHITE TRUFFLE OIL + LEMON AIOLI
REGULAR FRIES | 08

CHARGRILLED LAMB KOFTA | 18
GIGANTE BEAN HUMMUS + ZA'ATAR +
TZATZIKI + NAAN BREAD

DRY-AGED MEATBALLS | 18
BEEF & PORK + FRESH MOZZARELLA +
ARRABIATA SAUCE + FOGAGGIA

YELLOWFIN TUNA
POKE CONES | 17
AVOCADO + CHARRED GREEN ONIONS +
WASABI MAYO + CHIVE WAFFLE CONE

SALADS

CAESAR LUCIA | 13
RALF'S ROMAINE & GEM LETTUCES + COTIJA +
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

CHARRED HARISSA
RUBBED ROMANESCO (V) | 26
SPECKLED BUTTERBEAN PURÉE + BURNT ONION +
ROASTED SPAGHETTI SQUASH + CALABRIAN CHERMOULA

MEZZI WITH CHARRED RAMP PESTO | 29
CONFIT GREEN GARLIC + BLISTERED TOMATO +
ASPARAGUS + SQUASH BLOSSOM + GRANA PADANO

PAN SEARED SEA SCALLOPS | 40
BUTTERCUP SQUASH PURÉE + ROASTED ACORN
SQUASH + LION'S MANE + CITRUS BEURRE BLANC

PISTACHIO CRUSTED SNOWY GROUPER | 39
BEEF TALLOW POTATO + CARAMELIZED LEEKS +
FIDDLE HEAD FERNS + HERB BEURRE BLANC

ROASTED POULET ROUGE ½ CHICKEN | 37
LEMON POACHED MARBLE POTATOES + SPRING ONION +
SWEET ONION JUS + CHARRED RAMP CREMA

12OZ PECAN WOOD SMOKED
PORK CHOP | 36
HERB POLENTA + CHARRED RAMPS +
GRILLED ALABAMA PEACHES +
COGNAC & HEDGEHOG MUSHROOM JUS

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

STEAK FRITES* | 38
MARINATED HANGER STEAK + LUCY'S FRIES +
CHIMICHURRI

FLASH FRIED BROCCOLI | 16
SAUCE GRIBICHE + CHARRED ONION + PARMESAN

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

CALABRIAN MARINATED BURRATA &
CAMPARI TOMATO | 19
TOMATO & FENNEL MARMALADE + SERRANO HAM +
PESTO + STINSON BREAD

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

POPEYE SALAD | 14
BABY KALE + SUGAR SNAP PEAS +
SHAVED BROCCOLI + ASPARAGUS + SWEET BASIL +
BREAKFAST RADISH + GREEN GODDESS DRESSING

FOR THE TABLE

32OZ KOJI AGED
TOMAHAWK RIBEYE | 115
BONE MARROW HERB BUTTER +
SEA SALT

GRILLED WHOLE GULF
RED SNAPPER | 88
SMOKED FENNEL & PARSNIP PURÉE +
BROCCOLINI + CHARRED TOMATO +
LEMON LEEK BUTTER

SOUS-VIDE JOYCE FARMS
SPATCHCOCK CHICKEN | 68
CARAMELIZED ONION JUS +
SPRING ONION +
CHARRED LEMON

SIDES

WOOD GRILLED
ASPARGUS & BURRATA | 17
WILD GARLIC PESTO + ALEPPO PEPPER

POMMES ALIGOT | 17
GRUYERE + MOZZARELLA + FRESH HERBS

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"

12 MAY 2025

DESSERT

LUCY'S COOKIES & MILK

house-made chocolate chunk cookie dough + milk | 10

PRALINE BRIOCHE BREAD PUDDING

ganache + toasted pecans +
brown sugar espresso ice cream | 12

3-DAY LEMON MERINGUE ICE CREAM PIE

house-made madagascar vanilla ice cream +
lemon curd + torched meringue + georgia pecan crust | 13

FULL DESSERT BOARD

a sampling of above to share | 32

DESSERT COCKTAILS

LUCY'S IRISH COFFEE | 14

slane irish whiskey + demerara syrup + black coffee +
irish whiskey infused whipped cream

L'ESPRESSO MARTINI | 15

vanilla infused wheatley vodka + borghetti liqueur +
mama mocha's cold brew

NUTTY ALEXANDER | 13

revanche cognac + frangelico + cream

GHIRADELLI CHOCOLATE MARTINI | 15

tito's vodka + chocolate liqueur + cream +
ghiradelli chocolate

DESSERT WINES & MORE

FAR NIENTE DOLCE | 20

WARRE'S WARRIOR PORT | 10

SIX GRAPES GRAHAM RESERVE PORT | 10

BLANDYS MADEIRA | 10

eat - AND - *drink*