



334-209-2844

<http://www.tigertowntogo.com>

Lucy's

To Share

Truffle Parmesan Fries	\$12.10
<i>white truffle oil, lemon aioli</i>	
Regular Fries	\$5.50
Confit Campari Tomato & Burrata	\$19.80
<i>calabrian oil, aged balsamic, crispy prosciutto, fried herbs, stinson sourdough</i>	
Lucy's Pimento Cheese	\$14.30
<i>bacon onion jam, grilled focaccia</i>	
Smoked Salmon Dip	\$15.40
<i>Salmon roe, pickled shallots, alabama fire crackers</i>	
Dry-Aged Meatballs	\$15.40
<i>Beef & Pork, fresh mozzarella, arrabiata sauce, focaccia</i>	
Maple Fried Brussel Sprouts	\$16.50
<i>alabama goat cheese, bacon lardons, front porch pecans</i>	
Charcuterie & Cheese	\$26.40
<i>artisan meats & cheeses, marcona almonds, and house jam</i>	
Ahi Tuna Crudo	\$18.70
<i>preserved fennel, blood orange, aleppo, extra virgin olive oil, orange balsamic spritz</i>	
The Farmer's Daughter	\$27.50
<i>Gigante bean hummus, honey whipped feta, roasted seasonal vegetables, maple fried brussels, lemon aioli, naan bread</i>	
Roasted Butternut Squash	\$14.30
Arancini	
<i>butternut squash risotto, leek mornay, parmigiano reggiano</i>	

Salads

Caesar Lucia	\$14.30
<i>ralf's romaine & gem lettuces, ootija, birria croutons, ancho lime pepitas, pickled onions, guajillo ash, adobo caesar dressing</i>	
Winter Greens with Roasted Butternut Squash Salad	\$15.40
<i>candy cane beets, bourbon pecans, preserved fennel, pomegranates, aged feta, maple dijon vinaigrette</i>	

Dine In Prices May Vary

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Mains

Dinner Menu

Sorghum Glazed Snowy Grouper	\$39.60
<i>Maddox Farms baby squash, turnip greens, confit potato, absinthe, saffron tomato broth</i>	
Pan Seared Tichon Scallops	\$42.90
<i>ndjua, pumpkin risotto, caramelized foraged mushrooms</i>	
Braised Short Rib Tagliatelli	\$35.20
<i>stewed vegetables, roasted san marzano tomatoes, fennel pollen, grana padano cheese</i>	
Sous-Vide Chicken Pot Pie	\$28.60
<i>bacon fat roux, sweet peas, fresh herbs</i>	
Juicy Lucy Burger	\$24.20
<i>bacon & onion marmalade, poblano aioli, sharp white cheddar, fries</i>	
Pecan Wood Grilled Beelers	\$36.30
Pork Chop	
<i>cider-brined, black apple and chestnut chutney, sage cream polenta, spiced maple reduction</i>	
Steak Frites	\$40.70
<i>marinated hangar steak, lucy's fries, chimichurri</i>	

Dessert

Lucy's Cookies & Milk	\$11.00
<i>house-made chocolate chunk cookie dough, milk</i>	

Brunch Menu

Saturdays & Sundays only, until 2pm

Chicken & Waffle Bennie	\$19.80
<i>Conecuh sausage gravy, poached egg, eastaboga wildflower honey, Lucy's hash</i>	
Shrimp & Green Chili Grits	\$19.80
<i>chorizo, avocado mole verde, pickled onions, poached farm eggs</i>	
Smoked Salmon Tartine	\$18.70
<i>chive cream cheese, pickled onion, capers, hot house cucumber, watermelon radish</i>	
Lemon Ricotta Hotcakes	\$15.40
<i>blueberry compote, maple syrup</i>	
Brioche French Toast	\$17.60
<i>Grand marnier devonshire cream, berries maple syrup</i>	
Lucy's Big Bad Breakfast	\$18.70
<i>Two farm eggs your way, bacon, Lucy's hash, pimento cheese biscuit</i>	
Croque Madam	\$18.70
<i>niman ranch smoked ham, gruyere, sunny side up eggs, mornay sauce, watercress greens, white balsamic vinaigrette</i>	
Ahi Tuna Burger	\$19.80
<i>asian slaw, ginger wasabi aioli, toasted brioche bun</i>	
Juicy Lucy Burger	\$20.90
<i>bacon & onion marmalade, poblano aioli, sharp white cheddar, fries</i>	
Lucy's Hash	\$5.50
Maple Fennel Bacon	\$5.50
Pepperjack Grits	\$6.60
Pimento Cheese Biscuit	\$4.40
Fruits in Season	\$6.60
Housemade Coconut & Banana Toast	\$11.00
<i>fig butter, caramelized bananas</i>	
Lemon Lavender Donuts	\$13.20
<i>citrus sugar, creme anglaise</i>	
Lucy's Pimento Cheese	\$14.30
<i>bacon onion jam, grilled ciabatta</i>	
Truffle Parmesan Fries	\$12.10
<i>white truffle oil, lemon aioli</i>	
Regular Fries	\$5.50
Caesar Lucia	\$14.30
<i>ralf's romaine & gem lettuces, ootija, birria croutons, ancho lime pepitas, pickled onions, guajillo ash, adobo caesar dressing</i>	
Lucy's Cookies & Milk	\$11.00
<i>house-made chocolate chunk cookie dough, milk</i>	