



Holiday To-Go

FROM OUR SCRATCH KITCHEN TO YOUR TABLE

WHILE WE WON'T BE PHYSICALLY OPEN ON THANKSGIVING DAY, YOU CAN TAKE HOME DISHES DEFINED BY HISTORY VIA OUR HOLIDAY TO-GO MENU. THIS YEAR'S MENU FEATURES A COLLECTION OF RE-IMAGINED HOLIDAY SIDES AND DESSERTS ADAPTED FROM CHEF CHRIS WILLIAMS' GREAT GRANDMOTHER AND OUR NAMESAKE, LUCILLE B. SMITH'S DISTINCT FAMILY RECIPES.

SIDES

COLLARD GREEN CORNBREAD DRESSING
BAKED MAC AND CHEESE
SWEET POTATO CASSEROLE
VIRGINIA-STYLE GREEN BEANS
SMOKED MASH POTATOES
BRAISED COLLARD GREENS
LUCILLES CREAMED CORN

BREAD

LUCILLES FAMOUS HOT ROLLS
FAMOUS CHILI BISCUITS

Dessert

CROISSANT BREAD PUDDING
BOURBON PECAN PIE
SWEET POTATO PIE

SAUCES

CRANBERRY SAUCE HARISSA CREAM SAUCE

PACKAGE 1

SAPPHIRE FEAST

(feeds 5-7)

1 BREAD
2 SIDES
1 DESSERT

\$220

PACKAGE 1

PLATINUM FEAST

(feeds 7-10)

1 BREAD
3 SIDES
1 DESSERT

\$290

1/2 Feeds 12-15 people / Full Pan Feeds 27-30 people

A LA CARTE SIDES

COLLARD GREEN CORNBREAD DRESSING 1/2 Pan \$65 / Full Pan \$100
BAKED MAC AND CHEESE 1/2 Pan 80 / Full \$100
SWEET POTATO CASSEROLE 1/2 Pan \$75 / Full Pan \$125
VIRGINIA-STYLE GREEN BEANS 1/2 Pan \$60 / Full \$95
SMOKED MASH POTATOES 1/2 Pan \$75 / Full pan \$125
BRAISED COLLARD GREENS 1/2 Pan \$60 / Full \$95
LUCILLE'S CREAMED CORN 1/2 Pan \$60 / Full \$95

DESSERTS

BREAD PUDDING 1/2 Pan \$90 / Full Pan \$160

TO PLACE YOUR ORDER

PLEASE CALL THE RESTAURANT DIRECT AT:

713.568.2505