

RESTAURANT WEEK at LUCKY

*Prix Fixe Option— choose one item per course \$55 per person *N.Y Strip +\$10
wine pairing additional \$20 per person*

1st Course

Local Bread *whipped honey butter* 8

2nd Course

Winter Salad *orange, walnuts, bleu cheese, citrus vinaigrette* 7

Winter Soup *ask your server about our seasonal selection* 7

3rd Course

Roasted Marrow Bone *citrus vinaigrette, fennel chow chow* 16

Poutine *gravy, country ham, pimento cheese* 16

Sweet Potatoes *kimchi aioli, soy mirin drizzle* 14

Brussels Sprouts *maple-balsamic glaze, toasted pepitas* 14

4th Course

N.C. Shrimp & Grits *bacon, wapsie valley grits, cured egg yolk* 33

Fried Chicken *gravy, buttermilk mashed potatoes, braised kale* 27

Whole Trout *carolina gold rice, herb salad, olive oil* 33

Chickpea Curry *west african curry, carolina gold rice, kale* 27

Pork Shank Ham Hock *pinto beans, kale, corn bread crumb, chow chow* 29

Smoked Meatloaf *brisket, pork shoulder, bacon, mashed potatoes,
roasted carrots* 30

*N.Y. Strip** *smoked tallow butter, frites, kimchi catsup* 55

A la Carte

Rappahannock Oysters *accoutrement* 2.50each/28dozen

Frites *kimchi catsup* 7

Kale *garlic, onion, veg stock* 7

Mashed Potatoes *skin on, buttermilk, gravy* 7

Wapsie Valley Grits *lucky's bacon, cured egg yolk* 9

Special shout-out to the local farms and food purveyors that make our menu possible!

*Gracious Day Thornfield Farms Bear Mountain Farms Garden Variety Harvest Clint's Cattle
Edward's Smokehouse Anson Mill Seven Hills Breadcraft Smoke in Chimneys*