



- COFFEE & TEA -

Bottomless Coffee	3.09
Mighty Leaf Organic Hot Tea	2.99
Espresso	3.59
Latte/ Cappuccino	4.09
See drink menu for full selection	

- BRUNCH DRINKS -

Bloody Mary <i>go spicy 1.00</i>	11.50
Bailey's & Coffee	7.00
Mimosa	10.50
Cava	9.00
Irish Coffee	8.00

Lucky's Beverages

Kombucha Brava on draft! rotating flavors	4.09/8.09
Lemonade house recipe - real lemon juice	3.59
Berry Lemonade house recipe	3.99
Fresh Squeezed O.J.	3.49/4.69
Cream Soda vanilla cream treat	3.99
Fresh Brewed Iced Tea	2.69
Hot Chocolate with a housemade marshmallow	4.49

Check out our amazing drink selection in The Pantry

THE SWEET STUFF

Upgrade to 100% Wisconsin Maple Syrup for .99

French Toast	11.29
cornflake crusted raisin brioche bread, fresh strawberries, powdered sugar	

Buttermilk Pancakes	9.59
add chocolate chips & bananas or mixed berries 2.09	

Swedish Pancakes	12.19
light & airy, with lingonberries, topped with powdered sugar & strawberries	

Lighter Fare

Greek Yogurt Parfait	10.19
housemade granola atop vanilla greek yogurt, strawberries, apples, grapes	

Bowl of Cereal	8.99
housemade granola with whole milk or oat milk add fresh strawberries 1.99	

Fruit Medley	8.69
heaping bowl of various seasonal fruits	

The Continental	9.69
homemade raisin scone, vanilla greek yogurt, strawberries, fresh squeezed O.J.	

BREAKFAST

Served until 1:59pm



Build Your Own Scramble 14.19

Served with a side of our housemade breakfast potatoes and a choice of whole wheat or raisin brioche toast. Or try our housemade raisin scone or our famous apricot cheese flakey for an additional .99

Choose any three ingredients:

- CHEESES -

blue, cheddar, feta, goat, mozzarella, pepperjack, smoked gouda, swiss, provolone

- VEGGIES -

artichoke hearts, avocado, broccoli, capers, green onion, onion, roasted mushrooms, roasted red peppers, sauteed spinach, tomatoes, sundried tomatoes,

- MEATS -

applewood smoked bacon, chorizo sausage, ham, linguica

- OMELETTES & SCRAMBLES -

Served with a side of housemade breakfast potatoes and choice of whole wheat or raisin brioche toast. Or try our housemade raisin scone or famous Apricot Cheese Flakey for an additional .99

Omelette #2	13.79
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artichoke hearts, avocado, goat cheese, roasted vegetables

The Greek Omelette	13.89
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spinach, tomatoes, grilled onions, feta, mozzarella

Cajun Scramble	13.69
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linguica, fresh broccoli, pepperjack cheese, remoulade

Mexican Omelette	14.19
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house recipe chorizo, black beans, pepperjack, avocado

Platter Hash	13.49
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two eggs any style, roasted broccoli & onions, potatoes & three cheese blend

Tofu Scramble	13.99
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eggless scramble with marinated tofu, mushrooms, garlic, spinach, feta

Two Eggs Any Style	9.39
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add 2 bacon, ham or sausage patties 5.19

Lady Lucky's Choice

Smoked Salmon Benedict 15.09

served on cornbread with smoked salmon, goat cheese, hollandaise, capers and a side of dill relish

- THE BENEDICTS & EGG SPECIALTIES -

All Benedicts are served with 2 poached eggs

Fried Green Tomato	13.79
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fried green tomatoes, spinach & roasted vegetable ragu; on toasted cornbread, topped with hollandaise

Crab Cake	16.99
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subject to availability

homemade crabcakes, garlic aioli, spinach, hollandaise on toasted cornbread

"The Classic"	14.09
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ham off the bone, hollandaise, on toasted cornbread

Huevos Rancheros	13.79
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two eggs any style, black beans, feta, tomatoes, corn torillas, avocado

served with side of house salsa add chorizo for 2.59

Chilaquiles	14.39
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red or green salsa, housemade chips, scrambled eggs, crema,

queso fresco & cilantro add chorizo for 2.59

SIDES	Homemade Breakfast Sausage Patties	5.19	Gingered Fruit	5.29	Single Pancake	4.89
	Applewood Smoked Bacon - 2 or 3	4.79/6.49	Seasonal Fruit Cup	4.59	One Egg Any Style	2.99
	Cinnamon Glazed Bacon - 2 or 3	5.39/7.19	Breakfast Potatoes	4.79	Homemade Raisin Scone	3.59
	Whole Wheat or Raisin Brioche	2.29/3.99	Apricot Cheese Flakey	4.19	Platter Hash	7.19

GF Many items on this menu are gluten free or can be modified gluten free - ask your server

As with most from scratch menus, not all ingredients are listed. Please inform your server of any and all dietary restrictions/preferences.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

LUNCH

10:30am - 4:00pm



Starters

(all gluten free)

Buffalo Cauliflower

12.19

Crispy fried cauliflower, buffalo sauce, ranch drizzle, green onions and blue cheese crumbles

Pulled Pork Tacos

10.69

3 slow cooked pulled pork tacos with onion, cilantro and a housemade pineapple salsa

Mushroom Quesadilla

14.19

roasted mushrooms, red peppers, green onions, pepperjack, onion strings, chipotle mayo, with sides of gingered fruit, black beans, cilantro, salsa

Fried Green Tomatoes

9.89

fried green tomatoes, roasted vegetable ragu, remoulade drizzle

Chicken Tenders

10.69

housemade tenders served with choice of bbq, ranch or honey mustard

Fried Pickles

9.29

battered dill pickles & creamy ranch

- HOUSEMADE SOUP-



Carribean Pumpkin Soup

cup 4.59 / bowl 6.39

platter famous secret recipe

Tomato Bisque Soup

cup 4.59 / bowl 6.39

Classic homemade style

Salads

Dressings: Toasted Sesame, Soy Mustard, Ginger Lime, Balsamic or Green Goddess
add chicken, roasted portabella or tofu 5.29 add steak or salmon 8.99

House Salad

8.79/11.79

mixed greens, apples, raisins, walnuts, grape tomatoes, feta cheese

Skirt Steak Salad

19.99

mixed greens, grilled angus steak, roasted red peppers, avocado, garlic croutons, feta cheese

Nicoise Salad

14.29

mixed greens, arugula, roasted potatoes, green beans, pickled red onion, artichokes, grape tomato, kalamata olives, hard boiled egg & feta tossed in our house red wine vinaigrette. ADD Tuna salad for \$4

Green Goddess

14.29

mixed greens, arugula, quinoa, pickled onions, sunflower seeds, cranberries, goat cheese, hardboiled egg tossed with our green goddess dressing

Avocado Salad

10.09/12.69

mixed greens, avocado, sundried tomatoes, artichoke hearts, homemade garlic croutons

The Chopped

(No substitutions nor omissions)

9.19/12.19

mixed greens, jicama, red & green peppers, corn, carrots, red onion, tomato choice of feta or bleu cheese

Tandoori Chicken

14.19/17.59

mixed greens, chicken, tomato apricot chutney, sundried tomatoes, artichokes, garlic croutons, feta cheese

SIDES

Sweet Potato Fries or French Fries

6.29

Beans n' Rice

4.49

Steamed Broccoli & Romano Cheese

4.39

Mac 'n Cheese

4.69

Thai Braised Kale

4.69

Gingered Fruit

5.19

Sauteed Spinach

4.39

Seasonal Fruit

4.49



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The Lucky Platter



THE

POT PIE

homemade flakey crust, tender pulled chicken, roasted vegetables, feta & cheddar cheese served with side of housemade gravy.

Choice of one side

18.99

- BURGERS & SANDWICHES -

Served with a choice of one side - ask for gluten free bun for an additional 1.49

Cubano

16.19

Ham, pulled pork, dill pickle chips, pickled onions, housemade pineapple salsa, melted swiss cheese on housemade bread. Side of remoulade sauce.

Chorizo Burger

18.09

housemade chorizo, melted pepperjack, avocado, chipotle mayo, lettuce, cucumber

Texas Burger

18.09

glazed bacon, cheddar, cucumbers, lettuce, onion strings, BBQ sauce

The Classic

15.19

no frills burger with lettuce, cucumber, grilled onion add cheese 1.99

Gouda Burger

18.09

smoked gouda, carmelized onion, lettuce, cucumber, garlic aioli

California Burger

18.09

fresh spinach, roasted red peppers, avocado, garlic aioli, feta cheese

Black Bean Veggie Burger

15.99

housemade black bean burger, spicy sriracha slaw, pickled onions, cucumber

“Beyond” Philly Cheesesteak

15.99

made with plant protein “Beyond Meat”, sauteed mushrooms, onions & peppers, with melted provolone, mayo and arugula

“Adulting” Grilled Cheese

14.09

Smoked Gouda, Provolone, Swiss & Cheddar w/sundried tomato pesto aioli on our housemade wheat bread.

Grilled Portabella

15.19

marinated portabella mushroom, roasted red peppers, lettuce, goat cheese, chipotle mayo, cucumbers, onion strings

Fried Chicken Sandwich

16.19

hand breaded breast, pickle relish, “ranch slaw”, lettuce, chipotle mayo

Chicken Caprese

15.99

grilled chicken breast, burrata cheese, arugula, sundried tomato pesto mayo

Shrimp Po’ Boy

16.59

cajun shrimp, fried green tomatoes, arugula, chipotle mayo, side of banana peppers

Tuna Melt

14.09

open faced with cheddar, tomato, avocado, atop toasted cornbread

Pulled Pork BBQ Sandwich

15.19

slow cooked pulled pork, pickled relish, onion strings, housemade BBQ