

Cafe Lucille

306 Main St · +19036175613 · Updated: Jan 14, 2026

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FOR THE TABLE 5

Chips & Salsa	\$7.00
Chips & Guacamole	\$10.00
Chips & Queso	\$10.00
Avocado Toast	\$10.00
Big Ol' Cinnamon Roll	\$7.00

1ST PICK 4

Lil' BLT
Lil' Fouke Monster
Lil' Turkey Guac
Lil' Chicken Salad

2ND PICK 3

Cup of Cajun Potato
Cup of Cafe Tomato
Garden Salad

SOUPS / SALADS / QUINOA BOWLS 10

Tex-Mex	\$15.00
Chicken, mixed cheese, tomatoes, pickled jalapenos, tortilla strips, guacamole, ranch & salsa	
Downtowner	\$15.00
Chopped ham, turkey, shredded cheese, roasted corn, guacamole, bacon, boiled egg, tomato, cucumber, ranch	
Honeybee	\$15.00
Marinated chicken, "Big Foot" bacon, blueberries, roasted corn, tomato, cucumber, almond crunch, honey mustard	
Greek	\$13.00
Olive tapenade, feta, Tzatziki, cucumber, tomato, pepperoncini, red onion, Greek spices, oil & vinegar	

Basic Bunny	\$11.00
Cucumber, tomato, red onion, corn, pepperoncini, Italian	
Greek Yogurt Parfait	\$9.00
Honey-sweetened Greek yogurt topped with fresh fruit and granola	
Berry Vanilla	\$14.00
Blueberries, blackberries, raspberries, goat cheese, cucumbers, almond crunch with a vanilla vinaigrette	
Small Garden Salad	\$6.00
Mixed greens, shredded cheese, tomato, cucumber, ranch	
Cafe Tomato Soup	AVAILABLE OPTIONS
Creamy mix of tomatoes, onions, carrots, roasted garlic, white wine, topped with pesto	Cup: \$7.00
	Bowl: \$13.00
Cajun Potato Soup	AVAILABLE OPTIONS
Crawfish, gator, andouille, red potatoes, corn, holy trinity, Cajun spices in a creamy chicken stock, topped with green onions	Cup: \$9.00
	Bowl: \$17.00

BREAKFAST PLATES 14

Memaw's Grits	\$18.00
Grilled shrimp sauteed in bacon on a bed of cheesy grits with a creamy chipotle sauce and fresh green onions	
Chilaquiles	\$16.00
Tortillas tossed & cooked in salsa with pepper jack cheese. Topped with scrambled eggs, tajin crema, cilantro micros, guacamole & jalapenos on the side	
Biscuits & Gravy	\$13.00
Breakfast bowl with biscuits, smothered in sausage gravy and topped with one egg cooked over medium	
Just Give Me	\$14.00
2 eggs cooked to your request, 2 strips of bacon, 1 piece of toast (white or wheat available), 1 waffled hashbrown. Your choice of cheese grits or fresh fruit	
Boomer Bowl	\$16.00
Breakfast bowl packed full of scrambled eggs, shaved lamb, fresh red onion, tomatoes & Tzatziki sauce	
The Rachelle	\$14.00
Breakfast bowl with shaved brussels cooked in our house lemon vinaigrette with roasted hazelnuts & parmesan cheese, two soft poached eggs, a French mustard spice from local's favorite, The Mustard Seed, balsamic drizzle	
Mama Said Bowl	\$13.00
Breakfast bowl with 2 scrambled eggs, red potatoes, sausage, bacon, & shredded cheese	
Pineapple Upside Down Frenchie	\$15.00
Our Signature French toast topped with pineapples cooked in a rum syrup, whipped cream, caramel drizzle & a maraschino cherry	
The "Og" Eggs Benedict	\$14.00
Our Classic-Style benedict on a toasted English muffin, thinly sliced ham, soft poached eggs, hollandaise, microgreens	

Tuscan Eggs Benedict	\$16.00
Toasted English muffin, shaved chicken, soft poached eggs, hollandaise, balsamic glaze, microgreens	
California Benedict	\$14.00
Fresh tomato, sliced avocado, soft poached eggs, hollandaise, microgreens	
Southern Benny	\$13.00
Biscuits topped with soft poached eggs & sausage gravy	
Tuscan Toast	\$10.00
Pesto, burrata, fresh tomato, parmesan, balsamic glaze	
Avocado Toast	\$10.00
Fresh guacamole, tajin crema, jalapeno crunchies & cilantro microgreens	

SANDWICHES & SUCH 15

Crown Julis	\$16.00
Packed full with roast beef, ham, turkey, American, Swiss, pepper jack & a creamy horseradish sauce then pressed. Include's Classic Lay's	
Monte Cristo	\$14.00
Flakey croissant filled with ham, turkey, garlic aioli, American & Swiss, topped with powdered sugar & a side of raspberry jam. Include's Classic Lay's	
Turkey Guac	\$15.00
Turkey, bacon, guacamole, fresh strawberries, gouda, garlic aioli, tomato. Include's Classic Lay's	
Fouke Monster	\$14.00
Our signature "Big Foot" bacon, lettuce, tomato, garlic aioli. Includes Classic Lay's	
What's the Scoop? (Plate)	\$15.00
One scoop of chicken salad, one scoop of pimento cheese, a cup of fruit, crackers & a healthy harvest mini muffin	
The Egg McMahon	\$12.00
Breakfast sandwich with a toasted English muffin, turkey, pesto, white cheddar, one egg cooked over medium. Served with a side of Waffled Hashbrowns	
Gyro	\$18.00
Shaved lamb on grilled pita bread with house-made Tzatziki sauce, tomato, fresh red onion. Includes Classic Lay's	
Breakfast Gyro	\$12.00
Grilled pita filled with hummus, red onion, tomato, feta fried egg, cilantro microgreens, our house-made Tzatziki sauce	
Love it When You Call Me Big Popper	\$18.00
Shredded chicken, pepper jack cheese, bacon, tomato, red onion, pickled jalapenos, garlic aioli, jalapeno crunchies grilled on the flat top and served with a side of our house-made ranch. Includes Classic Lay's	
Autumn Harvest Chicken Salad	\$15.00
Our house recipe with shredded chicken, apples, celery, pecans, almonds, dried cranberries, mayo. Includes Classic Lay's	
Ace of Clubs	\$15.00
Turkey, ham, Swiss, cheddar, "Big Foot" bacon, lettuce, tomato, mayo, creole mustard. Includes Classic Lay's	

BLT	\$11.00
Bacon, lettuce, tomato, mayo. Served with Classic Lay's	
It Ain't Easy Bein' a Grilled Cheezy	\$10.00
Creamy American cheese grilled to perfection. Served with Classic Lay's	
Pimento Cheese	\$10.00
Our house-made pimento cheese served on soft, white bread. Served with Classic Lay's	
Build Your Own	\$10.00
Your choice of ham, turkey, roast beef, cheese lettuce, tomato, red onion, mayo or mustard. Served with Classic Lay's	

UPGRADE YOUR SIDE! 9

Flavored Chips	\$2.50
Fresh Fruit	\$2.50
Waffled Hashbrowns	\$2.50
Red Potatoes	\$2.50
Cheese Grits	\$2.50
Bacon or Sausage	\$2.50
One Biscuit W/Gravy	\$3.50
Cafe Tomato Soup or a Small Garden Salad	\$3.50
Cajun Potato Soup	\$5.00

DAILY SPECIALS 2

Wednesday & Thursday - Breakfast Lasagna	\$14.00
Chef's spin on a breakfast lasagna with sauteed kale, breakfast sausage & soft poached eggs in a creamy tomato sauce topped with ricotta and mozzarella. Served with a garlic knot	
Friday - Sweet Honey Toast	\$8.00
Two slices of toast baked with our honey-vanilla Greek yogurt & fresh berries then drizzled with hot honey	

N/A DRINKS 7

Fountain Drink/Tea	\$3.00
Flat or Sparkling	\$4.00
160z Juice	\$4.00
Apple, Orange, Cranberry, Pineapple, Grapefruit	
Cherry Limeade	\$4.00
Boylan's Root Beer	\$4.50

Boylan's Creme Soda \$4.50

Texas Sweet Peach Soda \$4.50

BEERS 8

Mango Cart, Draft \$6.00

Karbach Love St, Draft \$6.00

Mich Ultra, Draft \$4.25

Miller Lite \$4.00

Coors Light \$4.00

Busch Light \$3.50

Karbach Hopadillo IPA \$6.00

Modelo Especial \$4.50

FROM THE BAR 16

"Just the One" Mimosa \$5.00

Orange, pineapple, cranberry or grapefruit

Mimosa Bucket \$20.00

Includes (two) 2oz juice carafes, served on the side

Reggie Bloody Mary \$10.00

Vodka, bloody mary mix, celery, lime, salt rim

Loaded Bloody Mary \$16.00

Double shot of vodka, bloody mary mix, celery, lemon, lime, olives, pickled okra, bacon, Tajin rim

Sangria **AVAILABLE OPTIONS**

Red wine infused with fresh fruit, vanilla brandy, house- made blackberry simple syrup

Glass: \$10.00

Carafe: \$34.00

Blood Orange Mule \$12.00

Double shot of vodka, house-made blood orange simple syrup, ginger beer

Strawberry Mule \$12.00

Fresh strawberries, house-made lemon simple, strawberry vodka, ginger beer

Goodbye Earl \$12.00

Fresh lemon, gin, Lillet-Blanc, grapefruit

Hugo Spritz \$12.00

Fresh lemon, elderflower, brut

Champagne Supernova	\$12.00
Tequila, brut, fresh lime, agave, salt rim	
Espresso Martini	\$14.00
House-made espresso liqueur, infused vodka, shot of espresso	
Blueberry Lemondrop	\$13.00
Muddled blueberries, lemon, blueberry vodka, simple	
Raspberry Lemondrop	\$13.00
Muddled raspberries, lemon, raspberry vodka, simple	
Old Fashion	\$12.00
Muddled amarena cherry and orange stirred with bourbon, bitters & simple	
Breakfast Shot	\$10.00
Jameson, butterscotch, orange juice - served with a side of bacon to chase it down	
Cinnamon Toast Crunch Shot	\$10.00
Just trust us! It's what should be for breakfast!	

BREAKFAST AT LUCILLE'S 6

Continental Breakfast w/Hot Buffet Setup	\$18.00
Scrambled eggs, bacon, breakfast potatoes, biscuits, cream gravy, & coffee	
Breakfast Casserole	\$50.00
Feeds 8-10 people in half pan. Scrambled eggs, bacon, sausage, red potatoes, cheese	
French Toast Casserole	\$45.00
Feeds 8-10 people in half pan. French toast in a vanilla egg custard and topped with powdered sugar	
Shrimp & Grits	\$90.00
Generously feeds 6-8 people in half pan. Includes 24 large shrimp sauteed in bacon on hominy grits with a creamy chipotle house-made sauce and green onions. Half pan of dirty grits available without the shrimp - \$35	
Biscuits & Gravy	AVAILABLE OPTIONS
Feeds 8-10 people in half pan. Includes 20 biscuits and a quart of gravy	Cream Gravy: \$48.00
	Sausage Gravy: \$60.00
	Chocolate Gravy: \$52.00
Chilaquiles	\$78.00
Feeds 8-10 people in half pan. Tortillas tossed & cooked in warmed salsa with pepperjack cheese, scrambled eggs, tajin crema, cilantro microgreens, guacamole & jalapenos served on the side	

FOR THE TABLE/PASTRIES/APPS 5

House- Made Guacamole

Served with tortilla Chips

AVAILABLE OPTIONS

Individual - Serves Up to 4 People: \$8.00

Pint - Serves 10-15 People: \$16.00

Quart - Serves 20-30 People: \$32.00

Tuscan Spinach Dip

Served with grilled pita & cucumbers

AVAILABLE OPTIONS

Individual - Serves Up to 4 People:

\$8.00

Pint - Serves 10-15 People: \$16.00

Quart - Serves 20-30 People: \$32.00

House-Made Salsa

Served with tortilla chips

AVAILABLE OPTIONS

Individual - Serves Up to 4 People:

\$6.00

Pint - Serves 10-15 People: \$14.00

Quart - Serves 20-30 People: \$28.00

Strawberries & Prosciutto

\$36.00

Feeds 10-12 people. Strawberries, goat cheese, sweet roasted pistachios, and balsamic glaze with prosciutto

Charcuterie Boards

AVAILABLE OPTIONS

Any special requests or specialty meats/cheeses will be quoted per requests. Marinated cubed cheese, turkey rolls, burrata with tomatoes and pesto, strawberries, grapes, and candied pecans

Starting at: \$4.00

Minimum of: \$40.00

PASTRY TRAYS ⁴

The Assortment

\$45.00

24 mini muffins, ½ dozen full-size pop tarts, 2 croissants, 1 sliced mini loaf of banana bread, and 1 sliced mini loaf of coffee cake

Pop-tart Flavors

AVAILABLE OPTIONS

Cookies & Cream, Blueberry Compote, Strawberry Bavarian, Lemon Blackberry, Lemon Raspberry, Brown Sugar

\$3.75

½ Dozen: \$18.00

Full Dozen: \$36.00

Mousse Cup Flavors

AVAILABLE OPTIONS

Creamy Nutella, Key Lime Cranberry, Hot Cocoa

\$2.00

½ Dozen: \$10.00

Full Dozen: \$20.00

Mini Pastries

AVAILABLE OPTIONS

Mini Croissants, Mini Blueberry Scones, Mini Jalapeno-Cheddar Scones, Mini Cranberry-Orange Scones, Mini Quiche w/cheese, Mini Quiche w/spinach, Caramel Danish, Raspberry Danish, Cherry Chocolate Danish, Cheese Danish

\$2.00

½ Dozen: \$10.00

Full Dozen: \$20.00

IN MY CROISSANT ERA ³

Traditional Croissants

AVAILABLE OPTIONS

\$6.00

½ Dozen: \$30.00

Full Dozen: \$60.00

Pan au Chocolate

AVAILABLE OPTIONS

\$6.50

½ Dozen: \$35.00

Full Dozen: \$65.00

Ham and Swiss

AVAILABLE OPTIONS

\$7.50

½ Dozen: \$40.00

Full Dozen: \$80.00

ALL ABOUT THE MUFFINS, MAN! 2

Mini Muffins

AVAILABLE OPTIONS

\$1.25

½ Dozen: \$6.00

Dozen: \$12.00

Large Muffins

AVAILABLE OPTIONS

\$6.00

½ Dozen: \$30.00

Full Dozen: \$60.00

MAIN 6

Soup & Salad Box

includes half portion of salad & cup of soup (price depends on which soup/salads are chosen)

Mini Sandwich Boxes

\$12.00

includes mini sandwich & cup of soup; Your choice of Chicken Salad, BLT, Fouke Monster or Turkey Guac

Mini Sandwich Boxes

\$12.00

includes mini sandwich & cup of soup

Mini Soup Shooters for Buffets / Events

Standard Mini Sandwich Trays

\$54.00

Premium Mini Sandwich Trays

\$72.00

SALAD CHOICES 4

Greek Salad

AVAILABLE OPTIONS

Olive tapenade, feta, Tzatziki, cucumber, tomato, pepperoncini, red onion, Greek spices, oil & vinegar

Half: \$6.00

Full: \$12.00

Basic Bunny

Cucumber, tomato, red onion, roasted corn, pepperoncini, Italian

AVAILABLE OPTIONS

Half: \$5.00

Full: \$10.00

Honeybee

Marinated chicken, Big Foot bacon, blueberries, roasted corn, tomato, cucumber, almond crunch, honey mustard

AVAILABLE OPTIONS

Half: \$7.00

Full: \$14.00

Downtowner

Chopped ham, turkey, shredded cheese, roasted corn, guacamole, bacon, boiled egg, tomato, cucumber, ranch

AVAILABLE OPTIONS

Half: \$7.00

Full: \$14.00

SOUP CHOICES ²

Tomato Bisque

Creamy mix of tomatoes, onions, carrots, roasted garlic, white wine, topped with pesto

AVAILABLE OPTIONS

Cup: \$6.00

Bowl: \$12.00

Cajun Potato

Crawfish, gator andouille, red potatoes, corn, holy trinity, Cajun spices in a creamy chicken stock, topped with green onions

AVAILABLE OPTIONS

Cup: \$8.00

Bowl: \$16.00

SANDWICH TRAYS ²

Standard

12 mini sandwiches with your choice of meat, American cheese, lettuce, mayo & mustard served on the side. Add tomato for \$3 or red onion for \$2 (will come on the side)

AVAILABLE OPTIONS

Ham: \$54.00

Turkey: \$54.00

Roast Beef: \$60.00

Chicken Salad:

\$60.00

Premium

12 mini sandwiches, most of our Signature Sandwiches on our regular menu are available, like the Ace of Clubs, Crown Julis, Monte Cristo, etc.

SIDE OPTIONS OR ADD-ON'S - (PLATED OR BUFFET) ¹²

Creamed Russet Potatoes

\$3.00

Rice Pilaf

\$3.00

Parmesan Risotto

\$4.00

Roasted Red Potatoes

\$4.00

Smoked Gouda & Bacon Mac

\$6.00

Green Beans Sauteed With Garlic Butter

\$3.00

Roasted Vegetable Medley

\$4.00

Small Garden Salad

\$3.00

Garlic Knots	\$2.00
French Bread	\$2.00
Jalapeno-Cheddar Cornbread Muffins	\$2.00
Yeast Rolls	\$2.00

SALAD OPTIONS - PLATED 4

Garden Salad	\$6.00
Mixed greens, tomato, cucumber, shredded cheese, carrots, house-made ranch	
Caesar Salad	\$7.00
Romaine, parmesan, croutons, house-made Caesar dressing	
Vanilla Berry Salad	\$8.00
Mixed greens, fresh blackberries & raspberries, almond crunch, vanilla vinaigrette	
Wedge Salad	\$9.00
Iceberg lettuce, tomatoes, blue cheese crumbles, big foot bacon, house-made blue cheese dressing	