



ENTREES 18

LuLu's Benedict

\$13.00

Country ham, poached eggs* & hollandaise** on an English muffin; with grilled asparagus

Shockoe Bottom Florentine

\$14.00

Country ham, spinach, pimento cheese, poached eggs* & hollandaise** on an English muffin

Toa Omelette

AVAILABLE OPTIONS

Tomatoes, onions, avocado & white cheddar cheese

\$10.00

Add Bacon or Avocado for: \$2.00

Add Chorizo for: \$2.50

Add Shrimp for: \$4.00

Add Crab for: \$5.00

Add Lobster for: \$6.00

Crab Omelette

\$13.00

Jumbo lump crab, asparagus & goat cheese

Atlantic Omelette

\$15.00

Lobster, jumbo lump crab, bacon & white cheddar; with hollandaise**

Chorizo Frittata

\$13.00

Open-faced omelette of spicy pork sausage, peppers, onions & white cheddar; with avocado & pico de gallo

Huevos Rancheros

AVAILABLE OPTIONS

Corn tortillas topped with black beans, 2 fried eggs*, sour cream, white cheddar & ranchero sauce

\$11.00

Add Bacon or Avocado for: \$2.00

Add Chorizo for: \$2.50

Add Shrimp for: \$4.00

Add Crab for: \$5.00

Add Lobster for: \$6.00

Lobster Biscuit

\$15.00

An omelette of lobster, mushrooms & tomatoes on a housemade buttermilk biscuit; with hollandaise

Biscuit & Gravy

\$12.00

Our housemade buttermilk biscuit topped with sausage gravy & 2 fried eggs*

Shrimp & Stone-Milled Pimento Grits

AVAILABLE OPTIONS

Stone-ground cheese grits & seared shrimp with poached eggs*, hollandaise** & diablo sauce; with grilled asparagus

\$15.00

Add a Buttermilk Biscuit for: \$2.50

Chicken & Biscuit

\$14.00

Fried chicken on a buttermilk biscuit with 2 fried eggs*, sausage gravy & honey

Corned Beef Hash

\$14.00

Spiced beef brisket slow-roasted with onions & green peppers, topped with poached eggs & hollandaise**; served with grilled asparagus

Chicken & Red Velvet Waffle

\$14.00

Half a red velvet waffle with fried chicken, 2 scrambled eggs* & a side of sausage gravy

French Toast

AVAILABLE OPTIONS

With strawberry compote & cinnamon creme fraiche

\$11.00

Add 2 Pieces of Bacon & House Potatoes for:

\$3.50

Red Velvet Waffle

AVAILABLE OPTIONS

With pecan cream cheese & strawberries

\$10.00

Add 2 Pieces of Bacon & House Potatoes for:

\$3.50

Croissant Sandwich

AVAILABLE OPTIONS

Fried eggs* & cheddar cheese on a toasted croissant

\$8.00

Add Bacon or Avocado for: \$2.00

B.L.T. Sandwich

AVAILABLE OPTIONS

Classic bacon, lettuce & tomato with mayo on whole wheat toast

\$8.00

Add a Fried Egg* or Avocado for: \$2.00

LuLu's 1/2-Pound Bacon Cheeseburger***

AVAILABLE OPTIONS

With lettuce, tomato, mayo, onions & a pickle

\$12.00

Add a Fried Egg for: \$2.00

DESSERTS 2

Red Velvet Waffle Strawberry Shortcake

\$8.00

Apple Bread Pudding with Caramel Sauce

\$8.00

SIDES 16

House Potatoes

\$3.00

Grilled red potatoes with green peppers, onions & spices

2 Eggs, any Way*

\$3.00

Cheese Grits

\$2.50

Stone-ground grits cooked with pimento cheese, white cheddar, butter & house seasonings

Sausage Gravy	\$2.50
Southern-style peppered pork sausage gravy	
Pecan Cream Cheese	\$2.00
Fried Chicken	\$5.00
Hand-breaded with seasoned corn maseca, fried to order	
Bacon	\$4.00
4 slices	
Ham	\$4.00
Thin-sliced Black Forest deli-style ham or country ham	
Pork Sausage	\$4.00
Pork sausage patty or spicy Mexican-style chorizo	
Sliced Strawberries	\$3.00
Grilled Asparagus	\$4.00
Avocado Mash	\$3.00
XL Buttermilk Biscuit	\$2.50
Toast	\$2.50
White, wheat or rye; 2 slices	
Toasted English Muffin	\$2.50
Buttered Croissant	\$2.50

BEER & CIDER ⁷

Austin Eastciders Pineapple	\$6.00
Bold Rock Rosé Cider	\$7.00
Bold Rock White Cranberry Cider	\$7.00
Coors Banquet	\$3.50
Guinness Stout [Draught Can]	\$6.00
Kronenbourg 1664 Blanc	\$6.00
Miller Lite	\$3.00

BLOODIES ⁴

LuLu's Famous Bloody Mary	\$7.00
This one put us on the map: a pint glass of our very own housemade bloody mary mix with vodka	

Bloody Maria **\$7.00**

w/ tequila instead of vodka

Smoky Bacon Bloody **\$8.00**

w/a bacon stir stick & spices

Jalapeño Bloody **\$8.00**

w/ jalapeño-infused vodka

MIMOSAS 4

Traditional

AVAILABLE OPTIONS

A pint glass of sparkling wine with a splash of orange juice

\$7.00

Pitcher: \$29.00

Tropical

AVAILABLE OPTIONS

Sparkling wine with pineapple juice & Malibu Rum

\$8.00

Pitcher: \$33.00

Brazilian

AVAILABLE OPTIONS

Sparkling wine with pineapple juice & a float of The Kraken Black Spiced Rum

\$8.00

Pitcher: \$33.00

Peach

AVAILABLE OPTIONS

Sparkling wine with orange juice, pineapple juice & peach schnapps

\$8.00

Pitcher: \$33.00

MORE 4

Moscow Mule

\$8.00

A pint glass of vodka, Gosling's Ginger Beer & fresh lime juice

Pomegranate Mule

\$8.00

A pint glass of vodka, Gosling's Ginger Beer, cranberry juice, PAMA Pomegranate Liqueur & fresh lime juice

Irish Coffee

\$8.00

Jameson Irish Whiskey, Baileys Irish Cream, coffee & whipped cream

Dark 'n' Stormy

\$8.00

Gosling's Ginger Beer, The Kraken Black Spiced Rum & fresh lime juice

HOT 4

Coffee

\$2.75

Gaviña Organic French Roast

Stash Herbal Tea

\$2.00

Raspberry Hibiscus or Chamomile

Bigelow Tea

\$2.00

Earl Grey, Constant Comment, English Teatime, Lemon Lift, Green Tea, Green Tea w/Pomegranate

Hot Chocolate**\$3.25****COLD** 5

Iced Tea**\$2.00**

Sweet or unsweetened

Milk**\$2.50****Juice****\$4.00**

Orange, Apple, Grapefruit, V8, Cranberry or Pineapple

Virgin Bloody Mary**\$4.00****Pellegrino****\$3.75****SODA** 5

Coke**Diet Coke****Sprite****Ginger Ale****Club Soda****FEATURED DRINK** 1

12 Bottles of Wine**AVAILABLE OPTIONS**

A surprise mixed case of red, white & rosé, chosen from notable growing regions around the world

\$165.00

Regular: \$250.00

STARTERS 5

Baby Greens Salad**\$7.00**

pickled beets, pecans, honey chevre vinaigrette

Brussels Sprouts & Cauliflower**\$7.00**

truffle aioli

Blue Crab Bisque***\$8.00**

buttermilk biscuit, pimento cheese

Cornmeal-Crusted Fried Oysters***\$10.00**

chesapeake greens, country ham

Steamed PEI Mussels***\$9.00**

tagliarini, roasted garlic, heirloom tomatoes

SPARKLING & ROSÉ 8

Baby Prosecco [Veneto, Italy]	\$27.00
Domaine Vetriccie Ile de Beauté Rosé [Corsica]	\$28.00
Gruet Brut [New Mexico]	\$28.00
Leo Hillinger Pinot Noir Sparkling Rosé [Austria]	\$32.00
Lovisolo Spumonte Brut Rosé [Piemonte, Italy]	\$32.00
Graham Beck Rosé [South Africa]	\$38.00
Laurent Perrier Brut [France]	\$62.00
Veuve Clicquot Brut Yellow Label [France]	\$85.00

WHITE 17

Juliet Garganega-Sauvignon Blanc [La Cappuccina Wines, Verona, Italy]	\$26.00
Chateau du Coing Saint Fiacre Muscadet Sevre-et-Maine [Loire, France]	\$26.00
Villa Wolf Pinto Gris [Germany]	\$26.00
Domaine Tournon "Mathilda" Victoria Voignier-Marsanne blend [Australia]	\$27.00
Zenato Pinot Grigio delle Venezie [Italy]	\$28.00
The Wolftrap White Blend [South Africa]	\$28.00
Domaine Brunet Chardonnay [France]	\$28.00
Domaine du Vieil Orme Touraine Sauvignon Blanc [Loire Valley, France]	\$28.00
Domaine de Bernier Chardonnay [France]	\$28.00
Domaine Lafage "Novellum" Chardonnay [Languedoc-Roussillon, France]	\$32.00
Salvano Gavi DOCG [Piedmont, Italy]	\$34.00
Forge Cellars Classique Dry Riesling [Finger Lakes, NY]	\$35.00
Avancia Cuvee de O Godello [Valdeorras, Spain]	\$36.00
Waitsburg Cellars The Aromatics "Cheninières" Old Vine Chenin Blanc [Columbia Valley, WA]	\$36.00
Domaine Leccia Muscat Du Cap Corse [Corsica]	\$38.00
Landmark Vineyards Overlook Chardonnay [Sonoma County, CA]	\$45.00
Rombauer Sauvignon Blanc [Napa Valley, CA]	\$47.00

RED 25

Domaine du Poujol "Jazz" [Languedoc, France]	\$25.00
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Romeo Merlot & Corvina [La Cappuccina Wines, Verona, Italy]	\$26.00
Anciano Gran Reserva Tempranillo [Spain]	\$28.00
Honoro Vera Monastrell [Jumilla, Spain]	\$28.00
Punto Final MLB Malbec [Mendoza, Argentina]	\$28.00
Domaine Lafage Tessellae Carignan Vieilles Vignes [Roussillon, France]	\$28.00
Shannon Ridge Zinfandel [Lake County, CA]	\$29.00
Bastide Miraflores Syrah & Vieilles Vignes Grenache [Roussillon, France]	\$29.00
Château de Saint Cosme Côtes-du-Rhône [France]	\$32.00
Ross Andrew Winery "The Huntsman" Cabernet Sauvignon [Columbia Valley, WA]	\$32.00
Miguel Merino Viñas Jóvenes Rioja [Spain]	\$35.00
Black Slate Gatallops Priorat [Spain]	\$35.00
Vinum Cellars Pinot Noir [Monterey, CA]	\$36.00
Napa Cellars Dyer Vineyard Syrah [Carneros, CA]	\$42.00
Domaine Pierre Guillemot Bourgogne Rouge [Burgundy, France]	\$42.00
Justin Cabernet Sauvignon [Paso Robles, CA]	\$48.00
Talley Pinot Noir [Arroyo Grande, CA]	\$48.00
Clandestine Vineyards #1 Grenache [McLaren Vale, Australia]	\$48.00
Domaine Hubert Brochard Sancerre [Loire, France]	\$52.00
Cantine-Feudi di San Marzano "62 Anniversario" Primitivo di Manduria Riserva [Italy]	\$55.00
Bertani-Secco Verona Rosso [Veneto, Italy]	\$55.00
Quilt Cabernet Sauvignon [Napa, CA]	\$55.00
Convento San Francisco Tempranillo blend [Ribera del Duero, Spain]	\$58.00
Zenato Cresasso Corvina Veronese [Veneto, Italy]	\$62.00
Elizabeth Spencer Special Cuvee Cabernet Sauvignon [Napa Valley, CA]	\$75.00

DRAFT 6

Väsen Pêche Blanche Saison	\$7.00
Pabst Blue Ribbon	\$4.00
Pale Fire Brewing Ocean Song Gose	\$7.00

Pilsner Urquell	\$6.00
Potter's Craft Cider Passionfruit Mosaic [8 oz.]	\$6.00
Stone Brewing IPA	\$7.00

BOTTLED 13

Anderson Valley Boont Amber Ale	\$6.00
Austin Eastcidars Orange Cider [Can]	\$6.00
Austin Eastcidars Pineapple Cider [Can]	\$6.00
Collective Arts Lunch Money Blonde Ale	\$7.00
Coors Banquet	\$3.50
Guinness Stout [Draught Can]	\$6.00
Kronenbourg 1664 Blanc	\$6.00
Miller Lite	\$3.50
New Belgium Belgian Reserve Sour Saison	\$7.00
Omission Pale Ale	\$6.00
Port City Brewing Co. Monumental IPA	\$6.00
Stone Tangerine Express IPA	\$6.00
Victory Prima Pils	\$5.00