

FIRST

CRISPY FRIED PORK SPARE RIBS **gf**

Berkshire pork spare ribs, sweet corn hot fries, lula carolina gold bbq sauce **19**

NEW ORLEANS BBQ SHRIMP **gf+**

Marsh Hen Mill fried grits, worcestershire spiked buter sauce, baguette **18**

TRIPLE DIP

country ham salad, warm crawfish dip, rustic pimento cheese, fried crackers **17**

MUFFALETTA DEVEILED EGGS

fried bologna, salami, olive salad, creole mustard, crispy italian bread **14**

FRIED GREEN TOMATOES

herbed buttermilk ranch dressing **16**

TROUT CAKES*

buttermilk marinated cucumbers, radish, trout roe **18**

ARNOLD PALMER CHICKEN WINGS

sweet tea brined, lemonade fried, hot honey carolina vinegar **18**

CRISPY OKRA & CHEESE CURDS

spicy tomato preserves, toasted garlic **17**

SOUP/SALADS

VIDALIA ONION BISQUE **gf**

caramelized vidalia onion, bourbon cream, crispy shallots, melted leek, garlic chive oil, smoked paprika **12**

CURLY'S COUNTRY CLUB

spring greens, pickled strawberries, candied pecans, fried goat cheese, hot honey viniagrette **13**

SWEET POTATO & HAM

steamed sweet potatoes, house tasso ham, rosemary walnuts, pineapple viniagrette **13**

SOUTHERN WEDGE

baby iceberg, pickled red onions, spiced cashews, bleu cheese crumbles, crispy country ham, herbed buttermilk dressing **13**

CAROLINA CHOPPED

romaine lettuce, cheddar cheese, boiled egg, house made tasso bacon bits, olive salad, housemade ranch dressing **14**

\$10 FIXINS

BISCUITS (4) with SORGHUM BUTTER

HAM GLAZED GREEN BEANS

BACON BRAISED COLLARD GREENS

BROWN SUGAR SWEET POTATOES

MAC N CHEESE

BUTTER BEAN HOPPIN' JOHN

EASTERN N.C. POTATOES

STONE GROUND GRITS

1/2 LB CRAB LEGS **19** 1 LB **35**

v - vegan **+v** - vegan option **gf** - gluten free **+gf** - gluten free option

*These items may be served raw or under cooked. Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food-borne illness. We use nut and nut-based oils in most menu items.

Please let us know if you are allergic to any foods. [03.24.24]

Parties of 6 or more will incur a 20% automatic gratuity.

SUPPER

SHRIMP & GRITS **gf**

Emerald coast shrimp, bleu cheese grits, celery salad, lula green chili buffalo sauce **28**

SPRING LAMB **gf**

locally raised roasted lamb short loin, spring vegetables, purple potatoes, au jus **32**

SOUTHERN SIZZLE STEAK **gf**

14 ounce bone in KC strip, grilled vidalia onions, bitter green salsa verde, eastern north carolina pototoes cajun butter, **45**

MEMPHIS PORK CHEEK TAMALES **gf**

butter bean hoppin' john, rice, lula green heat, cotija **29**

BLACKENED DELTA CATFISH* **gf**

grilled catfish, dirty rice with pork & shellfish, bacon braised collard greens, cajun cream sauce, charred lemon, lula heat hot sauce **28**

AWARD WINNING GUMBO

creole chicken, andouille sausage, shrimp, crawfish, holy trinity, gumbo roux, white rice, crispy okra, crawfish salsa, chilled marinated crab claws **28**

BAKED COOKHOUSE MAC

smoked ham hock, andouille sausage, cavatappi pasta, white cheddar cheese sauce, herbs, potato crunch **26**

EMERALD COAST DINNER*

fried shrimp or fried flounder, hushpuppies, farmer's slaw, pototoes wedges, bloody mary cocktail sauce, green tomato tartar **24** shrimp and flounder **29**

MISSISSIPPI POT ROAST **gf**

braised beef, mashed potatoes, house ranch seasoning, pepperoncini, brown gravy, crispy onions **28**

CREOLE CHICKEN SPAGHETTI **+gf**

Campo Lindo Farms chicken breast cutlet, herbed breadcrumbs, creole tomato sauce, provolone **26**

VEGAN JAMBALAYA **v**

cajun spiced jackfruit, house-made vegan andouille sausage, roasted oyster mushrooms, holy trinity, red beans & rice **26**

PLATTERS

SOUTHERN FRIED CHICKEN

Campo Lindo fried chicken, house made pickles, hot sauce, biscuits & gumbo gravy

1/2 chicken, 2 fixins **40** whole chicken, 3 fixins **75**

SHRIMP BOIL **gf**

andouille sausage, new potatoes, sweet potatoes, corn, celery, old bay, herbs, lemon, bloody mary cocktail sauce

1/2 lb **28** 1 lb **42**

A KRAVIN' IT KC CONCEPT

LULA

SOUTHERN COOKHOUSE

www.lulakc.com

Bradley Gilmore - Chef/Owner Brittany Socha Gilmore - Owner Brandon West - Chef/Owner

COCKTAILS

THE BEE KEEPER

lavender & pea tea J. Rieger gin, smoked hot honey, lemon, lavender sugar **13**

PECAN OLD FASHIONED

Old Granddad Bonded bourbon, brown sugar syrup, Pitner pecan bitters, large rock, candied pecans **14**

TEQUILA ME SOFTLY

Una Familia reposada tequila, dry curacao, ginger syrup, lemon juice **14**

TO PEACH THEIR OWN

white wine, triple sec, peach brandy, peach puree, lemon juice, basil syrup **13**

HURRICANE HANKERIN'

Parrot Bay rum, Cruzan dark rum, pineapple juice, passion fruit purée, boozy cherry syrup, angostura mist **12** mocktail **9**

JUICE BIGALOW

Effen cucumber vodka, blackberry syrup, lime juice, agave nectar, soda water **13**

CHATHAM COUNTY HIBISCUS

Hibiscus flower infused Una Familia Silver tequila, orange juice, lime juice, agave, soda water **13**

COLD BLOODED

Effen blood orange vodka, St. Germain, dry curacao, lemon juice, cranberry juice **13**

FRESH PRINCE OF BEL-PEAR

Tito's Handmade vodka, Monin Desert Pear, lime, soda **12** mocktail **8**

LULA'S PUNCH on tap

Makers Mark bourbon, Goslings Dark rum, black tea, citrus oleo, smoked rosemary, dehydrated lemon wheel **11**

BEER LIST

BOTTLED

Austin Eastcider Pineapple - Cider - 5% ABV gf	5
Bud Light - Light Lager - 4.2% ABV	5
Coors Light - Light Lager - 4.2% ABV	5
KC Bier Co Hefewiezen - Bavarian Wheat Ale - 5.2% ABV	6
Michelob Ultra - Light Lager - 4.2% ABV	6
Miller High Life - American Lager - 5% ABV	5
Non-Alcoholic Beer	6
Stella Artois - Pilsner - 5.2% ABV	6
Truly Hard - Seltzer - 5% ABV gf	5

TAP

Boulevard Tank 7 - American Saison Ale - 8.5% ABV	7
City Barrel Rad AF - Hazy IPA - 6.4% ABV	8
KC Beer Co Dunkel - Munich Brown Lager - 5% ABV	6
Logboat Snapper IPA - India Pale Ale - 7.2% ABV	6
Stockyards Cerveza Royale - Mexican Lager - 4.5% ABV	7
Vine Street Brewery - Seasonal - see server for details	6
Yuengling Traditional Lager - American Lager - 4.5% ABV	6

GLASS WINE

SPARKLING/ROSÉ

	gl	btl
La Marca Proccesco	10	38
Atlantique Rosé	9	34
Jax Rosé	14	50
Maison no. 9 Rosé	12	46

WHITE

Lubanzi Chenin Blanc	11	40
William Hill Chardonnay	10	38
Sean Minor Sauvignon Blanc	12	46
Tattoo Girl Riesling	10	38
Strevi Moscato D'asti	9	34

RED

Joel Gott Pinot Noir	10	38
Franciscan Cabernet Sauvignon	12	46
Daou Cabernet Sauvignon	15	60
Intrinsic Red Blend	9	34

RESERVE WINE

SPARKLING

Veuve Cliquot	100
Domaine Cameros Brut	60
Jacquot Brut	110
Jacquot Brut Rosé	125

WHITE

Santa Margherita Pinot Grigio	55
La Camensarde Sancerre	75
Kim Crawford Sauvignon Blanc	54

RED

Quilt by Joseph Wagner	60
Justin Cabernet Sauvignon	64
Trefethan Cabernet Sauvignon	77
Siduri Pinot Noir	58
Belle Glos Las Alturas Pinot Noir	67
The Prisoner	85
Machete Red Blend	100
Saje Chateauneuf du Pape	90
Val De Loire Cabernet Sauvignon	70
Daou Bodyguard Red Blend	70
Pessimist by Daou Red Blend	50

TEA ETC

Sweet Tea	3
unSweet Tea	3
Peach Iced Tea	4
Lemonade	4
Strawberry Lemonade	5
Coca-Cola/Diet Coke	3
Hi-C Orange Lavaburst	3
Sprite, Orange Soda	3
Coffee/Hot Tea	3

PLANNING AN EVENT?



With jaw-dropping views of the Kansas City skyline, our stunning 3,000-square-foot, third-story space features plenty of aesthetic & amenities, including personal bar, private restrooms, elevator access, exposed brick, 12-foot windows, 20-foot ceilings, and hardwood floors. Located directly above Lula Southern Cookhouse, the space is perfectly perched in

between the metro's beloved Crossroads District and KC's downtown corridor. Able to accommodate nearly 100 seated guests, the open-air design is easily customizable. Whether you are looking for an elegant affair, rustic event, or a casual occasion. We'll help you fine-tune your event needs.

www.lulakc.com/book-event or brittany@kravinitkc.com for more info

CATERING SOLUTIONS

KRAVIN' IT
KC KITCHEN



Call your Grandmother!