

SMALL

MUFFALETTA DEVEILED EGGS gf
fried bologna, salami, olive salad, creole mustard, crispy italian bread **14**

FRIED GREEN TOMATOES
herbed buttermilk ranch dressing **14**

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

FRIED OKRA & CHEESE CURDS
spicy tomato preserves, toasted garlic **16**

SOUP

VIDALIA ONION BISQUE gf
caramelized vidalia onion, bourbon cream, crispy shallots, melted leek, garlic chive oil, smoked paprika **10**

AWARD WINNING GUMBO
creole chicken, andouille sausage, shrimp, crawfish, holy trinity, gumbo roux, white rice **16**

SALAD

add grilled chicken **6**, grilled shrimp **6**, grilled steak **7**

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**

FIXINS

BISCUITS (4) with SORGHUM BUTTER **8**

HAM GLAZED GREEN BEANS **8**

BACON BRAISED COLLARD GREENS **8**

BUTTER BEAN HOPPIN' JOHN **8**

MAC N CHEESE **8**

EASTERN N.C. POTATOES **8**

SMASHED POTATOES & GUMBO GRAVY **8**

STONE GROUND GRITS **8**

POTATO WEDGES **8**

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

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]

LUNCH

SHRIMP & GRITS gf
Emerald coast shrimp, bleu cheese grits, celery salad, lula green chili buffalo sauce **18**

BLACKENED DELTA CATFISH* gf
grilled catfish, dirty rice with pork and shellfish, bacon braised collard greens, cajun cream sauce, charred lemon, lula heat hot sauce **23**

CHICKEN & WAFFLE
2 piece fried chicken, Carolina rice waffle, chili syrup, sorghum butter **18** all white meat **23**

SOUTHERN FRIED CHICKEN
2 piece, smashed potatoes with gumbo gravy, ham-glazed green beans **18**

EMERALD COAST BASKET*
fried shrimp or fried flounder, house potato wedges, green tomato tartar sauce, bloody mary cocktail sauce, lemon **19** shrimp and flounder **24**

CAJUN SMASH BURGER* gf
house dry aged ground beef, fried green tomatoes, pimento cheese, shre'ttuce, creole mayo, housemade sweet & spicy tasso bacon, country bread, potato wedges or dressed greens **18**

VEGGIE PATTY
house made vegan andouille, red beans & rice, field greens, creole mustard, sweet & sour onions, brioche, potato wedges or dressed greens **16**

CREOLE CHICKEN SPAGHETTI gf+
Campo Lindo Farms chicken breast cutlet, herbed breadcrumbs, creole tomato sauce, provolone **19**

VEGAN JAMBALAYA v
cajun spiced jackfruit, house-made vegan andouille sausage, roasted oyster mushrooms, holy trinity, red beans & rice **16**

PO BOYS

on a baguette with house potato wedges and farmer's slaw

FRIED SHRIMP
old bay remoulade, chow chow, shredded lettuce, pickled red onions **16**

FRIED CATFISH
corn meal fried catfish, old bay remoulade, chow chow, shre'ttuce, pickled red onions **17**

ROAST BEEF
braised chuck, pepperoncini, grilled spring onions **17**

CAROLINA PULLED PORK
fire roasted pork shoulder, hot pepper vinegar, chow chow **16**

BLACKENED CHICKEN
blackened chicken, shre'ttuce, pickled red onions, duke's mayo **16**

CAJUN HOT CHICKEN
spicy southern fried chicken breast, cajun mayo, shre'ttuce, pickled red onions **16**

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
Martin City Hardway - India Pale Ale - 7.5% 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 Prosecco	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
Jacquart Brut	110
Jacquart 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@kravinitle.com for more info

CATERING SOLUTIONS

KRAVIN' IT
KC KITCHEN



Lula

Call your Grandmother!