

Lucky Hare

Your new favorite place.

SUNDAY BRUNCH

Smoked Patagonian Salmon Cakes – \$18

Two smoked salmon cakes over poached eggs, topped with house-made hollandaise & fresh chives.

Spanish Omelet – \$14

Three organic eggs, Spanish chorizo, bell pepper, shallot, aged cheddar, house pico de gallo and sour cream, served with hash browns & choice of sausage links, bacon, chicken apple sausage.

French Toast – \$14

Three slices of Texas toast, cinnamon sugared cream cheese, seasonal berries, Vermont maple syrup, powdered sugar.

Eggs Benedict – \$16

Two poached eggs, Thomas Honey Wheat English muffins and smoked ham topped with house-made hollandaise & fresh chives.

Eggs Your Way – \$14

Three organic eggs served scrambled, sunny side up, over-easy served with hash browns & choice of sausage links, bacon, chicken apple sausage.

Scrambled Protein Bowl – \$12

Organic scrambled eggs, cheddar, diced sausage links, breakfast potatoes, house pico de gallo.

Make Your Own Luck – \$14

Choose one from each group.

Protein: eggs your way, sausage, bacon, chicken apple sausage

Side: white cheddar grits, hash browns, breakfast potatoes

Bread: Texas toast, English muffin

ADDITIONAL SIDES - \$5/ea

hash browns, cheddar grits, cherry wood smoked bacon, pork sausage links,
chicken apple sausage links, fresh fruit bowl

reservations and information at luckyhare.com – #luckyhare

20% gratuity for parties of six or more – satisfaction guaranteed, just talk to us.

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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locally sourced, organically grown, sustainably farmed ingredients are our priority.

STARTERS

GF/V SAN MARZANO TOMATO BISQUE – \$7
San Marzano DOP tomato puree, fresh basil cream

SMOKED JALAPEÑO POPPERS – \$9
smoked cherry bacon outside, melty cheese inside,
side of buttermilk chive ranch

SALADS

Add Salmon – \$9

STARR's CAESAR* – \$9
hearts of romaine, crispy jalapeño croutons,
Italian anchovy, fresh grated pecorino

GF/V BONA FIDE – \$9
bibb lettuce, cinnamon dusted apples, pistachio,
stilton cheese, raspberry vinaigrette

GF/VG HEALTH NUT – \$9
baby spinach, diced beets, sliced pear, nectarine,
walnuts, raspberry vinaigrette

GF/V HOUSE WEDGE – \$9
iceberg wedge, crumbled bacon, maytag blue cheese,
heirloom tomatoes, buttermilk chive ranch

HANDHELDS

served with choice of thin-cut fries or kettle chips

SMASHBURGER – \$15
two prime beef patties, grilled onions,
aged cheddar, house pickles
add Bacon – \$3

V GOLDEN GRILLED CHEESE – \$12
grilled sourdough, aged cheddar,
imported gouda, gruyere, swiss

CLASSIC BLT – \$11
grilled sourdough, heirloom tomato,
cherry smoked bacon, bibb lettuce

LUCKY LAMB GYRO – \$12
seared lamb, tomato & cucumber relish, feta,
tzatziki, red wine vinegar, pita wrap

BEVERAGES

Coke / Diet Coke / Sprite – 3 / Mexican Coke – 4 / San Pellegrino / Acqua Panna – 4
Iced Tea – 3 / Drip Coffee – 3 / Espresso – 3 / Cappuccino – 4 / Latte – 5

GF - Gluten Free, **V** - Vegetarian, **VG** - Vegan Friendly

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STARTERS & SHAREABLES

SEARED AHI TUNA TATAKI* – \$18

lightly seared sushi-grade tuna, chilled, sweet-sriracha glaze, wasabi mayo

FRIED GREEN TOMATOES – \$12

lightly battered tomatoes, pimento cheese, buttermilk chive ranch dressing

STARR's CAESAR* – \$9

heart of romaine, crispy jalapeño croutons, italian anchovy, fresh grated pecorino

GF BONA FIDE SALAD – \$9

bibb lettuce, cinnamon dusted apples, pistachio, stilton cheese, raspberry vinaigrette

GF SAN MARZANO TOMATO BISQUE – \$7

San Marzano DOP tomato puree, fresh basil cream

MAINS

★ THE UNLUCKY HARE – \$39

seared organic boneless rabbit, hand-made tagliatelle, bronzed mushrooms, pommery white wine cream, pine nuts

PETITE CENTER CUT FILET* – \$45

hand-selected dry-aged 5 oz prime tenderloin, bordelaise, smashed potatoes, bronzed mushrooms, haricot vert

GF WILD-CAUGHT PATAGONIAN SALMON* – \$27

salmon seared medium-rare, lemon honey glaze, sweet potato purée, petite green beans

SOUTHERN FRIED CHICKEN – \$27

free-range buttermilk rock hen, smashed potatoes, petite green beans, carrot apricot ginger jam

SHRIMP & GRITS* – \$27

wild-caught key west pink shrimp, white cheddar grits, low country sauce

VODKA BOLOGNESE – \$19

sweet fennel Italian sausage, San Marzano DOP tomato gravy, handmade tagliatelle, pecorino cheese

SMASHBURGER – \$15

two prime beef patties, grilled onions, aged cheddar, house pickles, thin cut fries

SIDES

bronzed mushrooms – \$9

thin cut fries – \$7

petite green beans – \$6

smashed potatoes – \$5

SWEETS

raspberry white-chocolate cheesecake – \$9

molten lava cake & vanilla ice cream – \$9

GF chocolate mousse – \$9

BEVERAGES

Glass bottle: Coke / Diet Coke / Sprite – 3 Mexican Coke – 4

San Pellegrino / Acqua Panna – 4

Drip Coffee – 3 / Espresso – 3 / Cappuccino – 4 / Latte – 5

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