

STARTERS

FRIED PICKLES

Hand-battered, with buttermilk dressing.....**9.29**

JALAPENO LOUD PUPPIES

Homestead Village unrefined cornmeal from Brazos de Dios. Served with house-made rémoulade**9.99**

HUMMUS

House-made, with pita chips and red pepper coulis**10.49**

BEER BATTERED GREEN BEANS

Real Ale Hans Pils beer batter with house-made smoked buttermilk dressing**7.99**

DEVEILED EGGS

Vital Farms eggs with The Happy Cucumber pickle relish**9.99**

FRIED MUSHROOMS

Hand-battered, with buttermilk dressing**9.29**

CAULIFLOWER CRISPS

Roasted and hand-battered, served with chipotle honey mustard**9.79**

BUFFALO BITES

Served with ranch dressing, celery and carrot stick**11.49**

SALADS

FRIED CHICKEN COBB SALAD

Crispy fried chicken, avocado, diced egg, bacon, and tomatoes with buttermilk dressing**15.99**

GOAT CHEESE & SPINACH SALAD

Block & Barrel Goat Cheese, Candied pecans, Granny Smith apples, Good Flow Honey lemon vinaigrette.....**14.99**

OAKLAWN CHICKEN SALAD

Chicken salad with walnuts, apples and tarragon on a bed of Francis & Thatcher spring mix greens.....**15.29**

DATE WITH KALE SALAD

Kale and arugula, topped with corn, roasted sweet potatoes, candied walnuts, feta and dates in pomegranate vinaigrette **13.29**
add Tofu bacon**5.29**

SANDWICHES

Served with French fries. Our burgers are all made from all natural Certified Angus Beef® brand. Add an egg 2.29

CHEDDAR BURGER

Aged Tillamook Sharp Cheddar, lettuce, tomato, onion, lemon aioli, The Happy Cucumber spicy pickles on a challah bun**15.79**

PATTY CAKE MELT

All beef patty with Swiss cheese, melted onions, lemon aioli on sourdough bread**15.79**

GET LUCKY CLUB

In-house roasted turkey breast, Tillamook White Cheddar, applewood smoked bacon, lemon aioli and tomato on jalapeño cheddar bread**15.29**

THE BIG PAYBACK

Chicken-fried chicken with Tillamook White Cheddar, tomato and lemon aioli on a challah bun**15.29**

SLEAZIEST, CHEESIEST

Grilled cheese sandwich with Tillamook Sharp and Brazos Valley Cheddar cheeses, sliced tomato and applewood smoked bacon on jalapeño cheddar bread**14.79**

GOOD LUCK REUBEN

Certified Angus Beef® brand pastrami, Swiss, sauerkraut and special dressing on rye bread**15.29**

GRILLED CHICKEN SANDWICH

With lettuce, tomato, onion and The Happy Cucumber spicy pickles**14.79**
add bacon**2.00**
add Swiss cheese**1.00**

GARDEN BURGER

Black bean patty with lettuce, tomato, onion and The Happy Cucumber spicy pickles**13.49**

IMPOSSIBLE™ BURGER

Plant-based patty, red onion, mesclun greens, Bread & Butter pickles and vegan mayo on a vegan bun, served with sweet potato fries**19.99**

WRAPPY WRAP

Zucchini, red onion, carrots, broccoli, mesclun greens, black beans and pico de gallo in a tomato basil tortilla, served with choice of 1 side**13.29**

BLT

Tofu bacon, avocado, tomato, field greens with vegan mayo on sourdough toast, served with choice of 1 side.....**15.79**

ENTREES

PORK CHOP

Bone-in chop sautéed and served with whipped potatoes and roasted Brussels sprouts**16.79**

CHICKEN FRIED STEAK

Certified Angus Beef® brand sirloin, house-made red eye cream gravy and choice of 2 sides.....**15.79**

CHICKEN FRIED CHICKEN

Chicken prepared the same as the steak only with chicken, choice of 2 sides**15.49**

CHICKEN FINGERS

Chicken breast strips served with Ken’s honey mustard or house-made red eye cream gravy and 2 sides**15.79**

POT ROAST

Slow-braised all natural Certified Angus Beef® brand local vegetables, green onions, and grilled baguette.....**16.79**

MEATLOAF

100% Certified Angus Beef® brand ground chuck and Tillamook White Cheddar covered with warm tomato jam, with 2 sides**15.29**

CHOPPED STEAK

Certified Angus Beef® brand chopped sirloin with mushroom gravy on thin onion rings. Served with choice of 2 sides.....**17.99**

SIDES

FRENCH FRIES, CREAMED CORN, ROASTED SWEET POTATOES, ROASTED BRUSSELS

SPROUTS, WHIPPED POTATOES, GREEN BEANS, ROASTED BROCCOLI, SAUTÉED

SPINACH, FRIED OKRA**3.49**

ONION RINGS**4.79**

ADD A SIDE SALAD OR CUP OF SOUP TO YOUR ENTREE**2.99**

IMPOSSIBLE™ TACOS

Three tacos with plant-based IMPOSSIBLE™ meat, salsa, iceberg lettuce, avocado, pico de gallo, pinto beans, and Italian lime dressing, served in corn tortillas**16.99**

VEGILADAS

Two enchiladas with poblano peppers, mushrooms, and spinach in corn tortillas topped with ranchera sauce, served with country potatoes**13.49**

FISH & CHIPS

Fried wild line-caught North Atlantic cod with fries and homemade tartar sauce**15.49**

POBLANO CHICKEN

Grilled chicken with melted jack, grilled poblano peppers, red bell pepper, fresh tomatoes and red onions. Served with your choice of 2 sides**18.99**

GRILLED CHICKEN

In our house marinade, served with your choice of 2 sides**16.29**
add bacon**2.00**
add Swiss cheese**1.00**

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LUCKYS

Our buns and breads are all natural-leavened fresh-made daily by Empire Baking Company here in Dallas.

Our breading and batter are made from Sperry organic unrefined unbleached Durham flour.

We use only canola oil for frying goodness.

FARM-TO-TABLE PARTNERS

Bread & Butter pickles
Happy Cucumber

Greens
Francis & Thatcher
Manor, TX

Cakes
A&J Bakery
Dallas, TX

Beer Batter
Real Ale Hans Pils beer
Blanco, TX

Bakery
Empire Baking Co.
Dallas, TX

Sourdough
Breshan Bread & Pastry
McKinney, TX

 **vegan**
 **vegetarian**
 **ask about gluten-free**

