



LUCILLE & MERCHANT

CURBSIDE & DELIVERY

LUNCH (11am-2pm, Mon-Fri)

New York-Style Pizza Slices \$4 per slice / two for \$7

*XL pizza slices with your choice of
Cheese (V), Pepperoni, or Classic Veggie (V)
with bell peppers, mushrooms, and red onion*

Bodega Box \$10

*mojo pork, garlic rice and red beans, fried plantains, jalapeno crema,
wasakaka sauce*

— can be made vegetarian upon request

***50% off for all students and service industry workers on bodega boxes*

Merchant Burger Special \$14

*ground chuck burger, bibb lettuce, onion, tomato, bread and butter pickles,
bacon, cheddar, black pepper aioli, served with fries and aioli*

Merchant Nashville Hot Chicken Sandwich \$14

*buttermilk fried chicken, cayenne pepper, poppyseed root vegetable
coleslaw, aioli*, dill pickles, served with fries and aioli**

Empanadas \$4 each

*choice of beef picadillo (DF), black bean & plantain (V),
or chipotle chicken, served with aji verde*

Caesar Salad (P) \$8 small / \$13 large

romaine hearts, kale, sarvecchio, caesar dressing, croutons*

Mixed Greens Salad (V) \$7 small / \$12 large

*seasonal lettuces, strawberry, ricotta, candied pecans,
pickled vidalia onion, rhubarb vinaigrette*

BEVERAGES: Hot Coffee \$2, Iced Coffee \$2, Soda \$2

**As quantities last; no substitutions, take-offs welcome; we are not a gluten-free facility.*

**We cannot guarantee dietary restrictions can be met*

*(V) vegetarian, (P) pescatarian, (DF) dairy free,
(GF) gluten free*

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



Lucille

LUCILLE & MERCHANT TAKEOUT

DINNER (3-9PM)

FROM THE KITCHEN

Empanadas (GF) – \$4 / Each
choice of *Beef Picadillo (DF)*, *Black Bean & Plantain (V)*, or *Chipotle Chicken*
– served with *Aji Verde*

Guacamole (V,GF) – \$14
Avocado, Garlic, Cilantro, Lime, Sea Salt, Cotija Cheese
– served with *Root Vegetables and Housemade Tortilla Chips*

Steel Pan Nachos (V, GF) – 1Lb. \$10 / 3Lb. \$20
Smoked Mozzarella, Queso, Sour Cream, Pickled Onion & Jalapeno, Pico de Gallo, Cilantro
– Add *Pork Shoulder \$4/\$8*
– Add *Tempeh Chorizo (V) \$3/\$6*

Mixed Greens (V,GF) – \$7 / \$12
Greens, Snap Peas, Ricotta, Pickled Vidalia Onion, Blueberries, Cinnamon-Basil Vinaigrette

Caesar Salad (P) – \$8 / \$13
Romaine Hearts, Croutons, SarVecchio Parmesan, Caesar Dressing

Cedar Grove Cheese Curds (V) – \$9
– *classic or buffalo with ranch*

Merchant Burger – \$14
Ground Chuck Burger, Bibb Lettuce, Onion, Tomato, Bread and Butter Pickles, Bacon, Cheddar, Black Pepper Aioli, served with Fries and Aioli

Merchant Nashville Hot Chicken Sandwich – \$14
Buttermilk Fried Chicken, Cayenne Pepper, Poppyseed Root Vegetable Slaw, Aioli, Dill Pickles served with Fries and Aioli

Bodega Box (GF) – \$10
Mojo Pork, Garlic Rice and Red Beans, Fried Plantains, Jalapeno Crema, Wasakaka Sauce
– *can be made vegetarian upon request*

Lucille Tacos (GF) – \$15
Specialty Taco Served with Your Choice of Flour or Corn Tortillas, Garlic Rice and Red Beans. Ask your server for today's special!
– *can be made vegetarian upon request*

DESSERTS

Steel Pan Chocolate Chip Cookie (V) – \$8
topped with *Vanilla Bean Ice Cream*

Steel Pan Brownie (V) – \$9
topped with *Vanilla Bean Ice Cream and Crushed Pecans*



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FROM THE OVEN

WOOD-FIRED PIZZA

The Queen (V) – \$13/\$18

Tomato Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil

– Add Prosciutto \$4/5, Arugula \$2/3

Sausage and Rabe – \$17/\$23

Garlic Oil, Calabrese Sausage, Mozzarella, Broccoli Rabe, Calabrian Chilis, SanVecchio Parmesan

Mediterranean (V) – \$17/\$22

Basil and Arugula Pistou, Feta, Mozzarella, Artichoke Hearts, Cherry Tomato, Kalamata Olives, Spinach, Red Onion

Umami Pie – \$22/\$28

Black Garlic Cream, Grilled Chicken, Manchego, Roasted Mushrooms, Lacinato Kale, Caramelized Onion, Scallion

Dulce y Picante – \$17/\$23

Olive Oil, Housemade Chorizo, Smoked Mozzarella, Anaheim Peppers, Fried Sweet Plantains

- sub Tempah Chorizo and Vegan

Mozzarella \$2

STEEL PAN PIZZA

The Standard (V) – \$16

Tomato Sauce, Mozzarella

6 Mile Classic – \$21

Tomato Sauce, Pepperoni, Mozzarella, Red Onion

The G.O.A.T. (V) – \$23

Chevre Cream, Fontina, Snow Peas, Cremini Mushroom, Vidalia Onion, Pea Shoots

Portugal the Pan – \$23

Tomato Sauce, Calabrian Sausage, Ham, Mozzarella, Tomato, Red Onion, Bell Pepper

Sausage Fest – \$26

Tomato Sauce, Sausage, Bacon, Pepperoni, Ham, Mozzarella, Red Onion

The Weekender – \$26

Tomato Sauce, Sausage, Pepperoni, Mozzarella, Cremini Mushroom, Red Onion,

BUILD YOUR OWN

Wood-Fired – \$10 / \$16 base price includes Tomato Sauce, Mozzarella or Cheddar Cheese

Steel Pan – \$16 base price includes Tomato Sauce & Mozzarella

VEGETABLES

10" \$1 | 14" & Steel Pan \$2

Sliced Garlic

Red Onion

Banana Pepper

Basil

Calabrian Chili

10" \$2 | 14" & Steel Pan \$3

Bell Pepper

Mushrooms

Olives

Arugula

Spinach

Jalapeno

Tomato

Artichoke

PROTEINS

10" \$4 | 14" & Steel Pan \$5

Pepperoni

Bacon

Chicken

Sausage

Smoked

Ham

Prosciutto

WI CHEESES

10" \$3 | 14" & Steel Pan \$4

Fontina

Feta

Smoked Mozzarella

SanVecchio

*Vegan Mozzarella

Lucille
BARRIS

Merchant
CRAFT COCKTAILS • WINE • FOOD

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LUCILLE MERCHANT

PRE-ORDER ONLINE
CURBSIDE PICKUP ONLY

To continue our tradition and pursuit of creating well crafted cocktails; balanced, fresh, comforting and delicious, we have assembled cocktail kits that contain all the ingredients you will need to unwind after a long day. **This is our way to continue doing what we know best, which is to take care of you, your family and your friends. Find your favorite listed below and keep an eye out for our daily specials. Cheers!**

CRAFT COCKTAIL KITS

Each kit serves 12+ cocktails

Comes with a [recipe card](#). Just add Ice, and stir or shake!

Brandy or Bourbon Old Fashioned.....\$55
1 Liter Christian Brothers Brandy or 1 Liter Old Grand-Dad Bourbon, a jar of Demerara Syrup, a jar of Angostura Bitters-soaked cherries, 2 Oranges for garnish

The Gin Regret.....\$52
1 Liter Broker's Gin, 12 oz Rosemary Demerara, a jar of daily-squeezed Lime Juice, Fresh Rosemary for garnish

The Vodka Regret.....\$53
1 Liter Tito's Vodka, a jar of Rosemary Demerara, a jar of daily-squeezed Lime Juice, Fresh Rosemary for garnish

Moscow Mule.....\$54
1 Liter Tito's Vodka, 3 Cans of Ginger Beer, a jar of daily-squeezed Lime Juice, a jar of Simple Syrup

Daiquiri.....\$50
1 Liter Don Q Cristal Rum, a jar of daily-squeezed Lime Juice, a jar of Simple Syrup

Margarita.....\$50
1 Liter Lunazul Tequila, a jar Curaçao Syrup, a jar of daily-squeezed Lime Juice, a jar of Simple Syrup, 2 Limes for garnish

*Must be 21 or older alcohol. Because of Covid-19, we will not be accepting cash tender. Credit Card online payments only.

WEEKEND SPECIALTY KIT

Pink Chimneys.....\$56
Tito's Vodka, Blackberry, Rosemary, Lemon & Lime Juices, 2 Bottles of Topo Chico Sparkling Mineral Water

ADD-ONS

C.A.R.E. PACKAGE.....\$3
Celebrate. And. Respect. Each Other. Write a personalized note in the special instructions field and we will transcribe it into a handwritten note!

Specialty Ice.....\$5
One Gallon bag (4.5 lbs) 1" x 1.25" solid full cube ice used at Lucille and Merchant for slow melting, uniform size. Made to last and cool your drink longer!



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LUCILLE MERCHANT

PRE-ORDER ONLINE
CURBSIDE PICKUP ONLY

BEER, WINE, & LIQUOR

LIQUOR 1 L BOTTLES

| | |
|-----------------------|----|
| Deep Eddy Vodka | 26 |
| Lunazul | 23 |
| Old Overholt Rye | 21 |
| Plantation 3 Star Rum | 23 |
| Banhez Mezcal | 30 |
| Don Q Cristal Rum | 22 |
| Old Grand-Dad | 20 |
| Bank Note Scotch | 26 |
| Tullamore D.E.W. | 32 |
| Tanqueray Gin | 33 |
| Broker's Gin | 22 |
| Christian Brothers | 20 |
| Korbel Brandy | 21 |
| Jack Daniel's | 37 |
| Milagro Silver | 32 |
| Branca Menta | 23 |
| Captain Morgan | 26 |

WINE

| | |
|-----------------------------|----|
| Los Monteros Brut Cava | 14 |
| Los Monteros Sparkling Rosé | 14 |
| Wilhelm Walch Pinot Grigio | 16 |
| Honig Sauvignon Blanc | 18 |
| Hahn Arroyo Seco Chardonnay | 25 |
| La Flor Malbec | 15 |
| Hello World Cabernet Franc | 18 |
| Inscription Pinot Noir | 19 |
| Hobo Cabernet Sauvignon | 22 |
| Folk Machine Charbono | 32 |
| Hahn SLH Pinot Noir | 35 |
| '19 Moillard Gamay Rosé | 19 |

CANNED BEER (single / six-pack)

| | | | | | |
|----------------|--------|---------------------|--------|---------------------------|--------|
| PBR | 4 / 13 | Ciderboys | 6 / 19 | Door County Little Sister | |
| Tecate | 4 / 13 | Gentry's Dry Cider | 6 / 19 | Witbier | 6 / 19 |
| Miller Lite | 4 / 13 | Mango Whiteclaw | 6 / 19 | Clausthaler N/A | 5 / 16 |
| Guinness (4pk) | 6 / 15 | Lakefront Riverwest | | Karben4 Fantasy Factory | |
| Spotted Cow | 5 / 16 | Stein Amber | 6 / 19 | IPA | 6 / 19 |

**Must be 21 or older to order and receive alcohol. Please show ID upon delivery. Because of Covid-19, we will not be accepting cash tender. Credit Card online payments only.*



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