

Brunch

www.lulusrichmond.com



BRUNCH BEVERAGES

Irish Coffee Jameson Irish Whiskey, Baileys Irish Cream, coffee & whipped cream	8	Mimosa champagne & orange juice	7
Dark 'n' Stormy Gosling's Ginger Beer, Kraken Rum & fresh lime juice	8	Tropical Mimosa champagne, pineapple juice & Malibu Rum	8
Bloody Mary housemade bloody mary mix & vodka	7	Brazilian Mimosa champagne, pineapple juice & Kraken Rum	8
Bloody Maria housemade bloody mary mix & tequila	7	Peach Mimosa champagne, pineapple juice, orange juice & peach schnapps	8
Bacon Bloody Mary housemade bloody with a bacon stir stick	8	Moscow Mule vodka, Gosling's Ginger Beer & fresh lime juice	8
Jalapeño Bloody Mary housemade bloody with jalapeño-infused vodka	8	Pomegranate Mule vodka, Gosling's Ginger Beer, cranberry juice, pomegranate liqueur & fresh lime juice	8

LuLu's serves dinner Wednesday through Saturday evenings. Look through our menus and make your reservations on line at:

www.LuLusRichmond.com

LuLu's is available any day for private parties. We can help make your next event spectacular.

Gift certificates are always available!

Like us on Facebook for updates.



DESSERTS

Red Velvet Waffle Strawberry Shortcake	7
Apple Bread Pudding caramel sauce	7

If you bring in your own dessert, we reserve the right to charge a \$4 per person plate fee.

BRUNCH ENTREES

LuLu's Benedict	13	Chicken & Biscuit	14
country ham, poached eggs*, hollandaise**, grilled asparagus, english muffin		fried chicken breast on a buttermilk biscuit, scrambled eggs, sausage gravy, honey, house potatoes	
Shockoe Bottom Florentine	14	Corned Beef Hash [g]	14
surryano ham, spinach, pimento cheese, poached eggs*, hollandaise**, english muffin		slow-roasted spiced beef brisket, onions, peppers, poached eggs, hollandaise**, house potatoes	
TOA Omelette [g, v]	10	Fried Chicken & Red Velvet Waffle	14
tomatoes, onions, avocado, white cheddar, house potatoes		chicken breast, sausage gravy, two eggs *	
Crab Omelette [g]	13	French Toast [v]	11
asparagus, goat cheese, house potatoes		strawberry compote, cinnamon creme fraiche [add 2 pieces of premium thick-cut bacon & house potatoes for \$3.50]	
Atlantic Omelette [g]	15	Red Velvet Waffle [v]	10
lobster, crabmeat, bacon, hollandaise**, white cheddar, house potatoes		pecan cream cheese, strawberries [add 2 pieces of premium thick-cut bacon & house potatoes for \$3.50]	
Chorizo Frittata [g]	13	Croissant Sandwich [v]	8
spicy pork sausage, onions, peppers, white cheddar, guacamole, house potatoes		fried eggs*, cheddar, house potatoes [add bacon for \$2]	
Huevos Rancheros [g, v]	11	B.L.T. Sandwich	8
corn tortilla, black beans, fried eggs*, sour cream, white cheddar, ranchero sauce, house potatoes [add bacon, avocado or guacamole for \$2, chorizo, shrimp or crab for \$4, or lobster for \$6]		mayo, house potatoes [add a fried egg* or avocado for \$1]	
Scrambled Eggs & Lobster Biscuit	15	LuLu's 1/2-Pound Bacon Cheeseburger +	12
mushrooms, tomatoes, housemade buttermilk biscuit, hollandaise**, house potatoes		lettuce, tomato, mayo, onions, pickle, house potatoes [add a fried egg for \$1]*	
Biscuit & Gravy	13		
housemade buttermilk biscuit, sausage gravy, two fried eggs*, house potatoes			
Shrimp & Stone-Milled Pimento Grits [g]	15		
poached eggs*, hollandaise**, grilled asparagus ranchero sauce [add a buttermilk biscuit for \$2.50]			

Fried eggs are prepared
over easy & poached
eggs are soft poached
unless you specify
otherwise.*



LEGEND: [v] = vegetarian, [g] = gluten-free, + = cooked to order, ** = contains raw eggs. No menu substitutions. 2.22.17

Deep-fried items are made in a dedicated gluten-free fryer. Please inform us of dietary restrictions.

Inform your server before ordering if your party requires separate checks. Gratuity may be added to parties numbering six or more.

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

WINES BY THE GLASS

SPARKLING

Baby Prosecco Veneto, Italy	7/27
Lovisolto Spumonte Brut Rosé Piemonte, Italy	7/32

WHITE

Zenato Pinot Grigio delle Venezie Italy	7/28
"The Ned" Pinot Gris Marlborough, New Zealand	8/32
Domaine Brunet Chardonnay France	7 ⁵⁰ /28
Domaine du Vieil Orme Touraine Sauvignon Blanc Loire Valley, France	7 ⁵⁰ /28

RED & ROSÉ

Domaine du Poujol "Jazz" Languedoc, France	7/25
Puno Final MLB Malbec Mendoza, Argentina	7/28
Domaine de la Petite Cassagne Costières de Nîmes Rosé Nîmes, France	8/32
Château de Saint Cosme Côtes-du-Rhône France	8/32
Ross Andrew Winery "The Huntsman" Cabernet Sauvignon Columbia Valley, Washington	9/32
Ramsay North Coast Pinot Noir Napa, California	10/37

BEER AND CIDER

BOTTLED

Allagash Belgian-Style Tripel Ale	8
Austin Eastciders Pineapple Cider	6
Coors Banquet	3 ⁵⁰
Goodwood Walnut Brown Ale	6
Guinness Stout [draught can]	6
Heavy Seas TropiCannon IPA	7
Heineken	6
Kronenbourg 1664 Blanc	6
Miller Lite	3 ⁵⁰
Omission Pale Ale	6
Port City Brewing Co. Monumental IPA	6
Tröegs Troegenator Double Bock	6
Ballast Point Sour Wench Blackberry Ale	6

PLEASE CHECK OUR DAILY SPECIALS
FOR CURRENT DRAFT BEERS



WE ARE AVAILABLE
FOR PRIVATE PARTIES