



ROCO To-Go Menu \$40

FIRST COURSE

**LUCILLE'S CAESAR SALAD**

*BIBB LETTUCE, CORNBREAD CROUTONS, A SOFT-BOILED EGG, AND TARRAGON DRESSING*

SECOND COURSE

**CHOICE OF:**

**LUCILLE'S FAMOUS CHILI BISCUITS**

*GREAT GRANDMA'S CLAIM TO FAME! A 100 YEAR-OLD RECIPE.  
BITE-SIZED FRESH YEAST ROLLS STUFFED WITH SEMI-SPICY BEEF CHILI, MELTED  
CHEDDAR CHEESE*

OR

**FRIED GREEN TOMATOES**

*GREEN TOMATO SLICES BATTERED IN SEASONED CORNMEAL AND FRIED, TOPPED  
WITH SPICY AIOLI AND GOAT CHEESE CRUMBLES*

THIRD COURSE

**CHOICE OF:**

**YARDBIRD**

*BRINED AND SLOW-FRIED CHICKEN (WHITE OR DARK), BRAISED COLLARD GREENS,  
SMOKED MASHED POTATOES*

OR

**CATFISH & GRITS**

*CATFISH (BLACKENED OR FRIED), STONE MILL GRITS, OXTAIL BRAISING JUS,  
CILANTRO SLAW*



**ROCO TO-GO COCKTAIL PAIRING MENU**

**SPECIALTY COCKTAILS (ONE LITER) \$25 each**

*Each liter yields about five cocktails*

**THE TROPICAL BREEZE**

*COGNAC, MALIBU RUM, ORGEAT SYRUP, ORANGE JUICE, PINEAPPLE JUICE*

**LUCILLE'S 75**

*GIN, LAVENDER BITTERS, GRAPEFRUIT JUICE, ROSE CHAMPAGNE*

**STRAWBERRY SMASH**

*GIN, FRESH BASIL, STRAWBERRY PUREE, LEMONADE*