

[small plates]

**LOCAL CHEESE &
CHARCUTERIE / 26**

Toasted Bread, Dried Fruits
Almonds, Marinated Olives

**CLASSIC SHRIMP COCKTAIL / 24
[G]**

American & French Cocktail Sauces
Fresh Lemon

FRESH BURRATA / 18 [V]

Fall Fruit Mostarda
Grilled Bread

**BLISTERED BRUSSELS
SPROUTS / 15**

Delicata Squash, Chorizo
Saffron-Cider Vinaigrette
Smoked Paprika Aioli

AHI TUNA POKE / 18

Wakame, Avocado, Red Chilies
Crispy Wontons

GUACAMOLE / 15 [V,G]

Fresh Tortilla Chips, Lime Crema
Cilantro Pickled Chilies

[sandwiches]

CRISPY CHICKEN / 17

Green Apple Slaw, Avocado
B&B Pickles, House Chips
(try it Nashville Hot Style!)

MEDITERRANEAN PANINI / 15 [V]

Artichoke Hummus, Roasted Sweet
Peppers, Grilled Summer Squash,
Arugula, Sundried Tomato Aioli

BTS CLUB / 16

Hobbs' Bacon, Gojuchang Honey
Glaze
Early Girl Tomato, Baby Spinach
Basil Aioli, Toasted Miche
Add Avocado 3

[large plates]

LINGUINE PASTA / 25 [V]

Basil Pesto, Borlotti Beans
Garden Cherry Tomatoes
Pancetta Crumble

SEARED SWORDFISH TACOS / 26 [G]

Susana's Tortillas, Citrus Salsa, Black
Beans

**SEARED HALIBUT "FLOYD CARDOZ"
/ 36 [G]**

Watermelon Curry, Crispy Rice Flakes
Wilted Watercress, Lime

LUCY BURGER / 17

Mindful Meats Local Beef
Slow Roasted Tomato, Red Onion
Herb Aioli, Crispy Fries
Add Aged White Cheddar 2
Add Sautéed Mushrooms 3
Add Hobbs' Smoked Bacon 2

'STEAK FRITES'

Prime NY Strip, Herb Fries
Mixed Garden Greens
L-1 Steak Sauce
5oz / 25 or 10oz / 45

[sides]

Foraged Mushroom
Fricassee / 10
Sweet Corn & Cherry Tomatoes / 8
Herb Fries / 7
Truffle Fries / 12

[soups and salads]

GAZPACHO ANDALUZ / 14

[V,G]
Avocado, Ligurian Olive Oil, Basil

SUNCHOKE SOUP / 14 [V]

Asian Pear, Herb Crème Fraiche
Black Seed Crackers

PROSCIUTTO & MELON / 21

[G]
La Quercia Prosciutto
'Americano'
Lucy Garden Melon, Aged
Balsamic
Garden Herbs

MIXED GARDEN GREENS / 11

[V,G]
Heirloom Cherry Tomatoes
Shaved Radishes
Golden Balsamic Vinaigrette

CAESAR SALAD / 14

Hearts of Romaine
Parmigiano Reggiano
Focaccia Croutons
Boquerones

LUCY COBB / 16

Little Gem, Avocado
Blue Cheese Dressing
Smoked Bacon, Egg
Pickled Onion, Tomato

Add Sautéed Chicken Breast / 6

Add Poached Shrimp / 7

Add 5oz Prime NY Strip / 18

**We use sustainable, organic and
biodynamic products whenever
possible. A service charge of 20% will
be added to all parties of 6 or more.
(California State Food Code requires
us to inform you that consuming raw
or undercooked meats, seafood and
eggs may increase your risk of food-
borne illnesses)*

[G] – gluten-free [V] – vegetarian

☐ denotes dishes that have
ingredients which are hand-picked
directly from our organic garden