

# lucy

restaurant & bar

## [ 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

Avocado, Wasabi Peas  
Watermelon Radish  
Soy-Sesame Vinaigrette  
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!)*

### NAANWICH / 15 [V]

Heirloom Cauliflower, Brussels  
Forest Mushrooms, Red Chilies  
Tamarind Chutney, Buttermilk Raita  
Chaat Masala

### PORCHETTA / 18

Slow Cooked Herbed Pork  
Double Cider Onions  
Mustard Aioli, Frisée

## [ 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

### SAUTÉED ALASKAN HALIBUT / 36 [G]

Honeynut Squash Purée  
Almond-Pomegranate Brown Butter  
Arrowleaf Spinach

### 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

Roasted Brussels Sprouts / 8

Heirloom Cauliflower / 8

Herb Fries / 7

Truffle Fries / 12

## [ soups and salads ]

### MISO SOUP / 14 [V,G]

French Press Dashi, House Miso  
Smoky Mushrooms, Wakame  
Golden Shallots

### CELERY CHESTNUT & APPLE SOUP / 14 [V]

Brioche Croutons  
Fines Herbes Whipped Cream

### 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

### ROASTED BEET & PERSIMMON SALAD [V,G]

Endive, Chèvre, Crispy Walnuts  
Blood Orange Vinaigrette  
15

### 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 / 8*

*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