

Lucy

restaurant & bar

[small plates]

LOCAL CHEESE & CHARCUTERIE / 24

Toasted Bread, Dried Fruits
Almonds, Marinated Olives

CLASSIC SHRIMP COCKTAIL / 24 [G]

American & French Cocktail Sauces
Fresh Lemon

FRESH BURRATA / 18 [V]

Local Stonefruit Mostarda
Grilled Bread

BLISTERED SHISHITO PEPPERS / 15 [V]

Lemon Aioli, Sea Salt

AHI TUNA POKE / 17

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 [V]

Basil Pesto, Borlotti Beans
Garden Cherry Tomatoes
Pancetta Crumble
25

SEARED SWORDFISH TACOS / 26 [G]

Susana's Tortillas, Citrus Salsa, Black Beans

SEARED HALIBUT "FLOYD CARDOZ" [G]

Watermelon Curry, Crispy Rice Flakes
Wilted Watercress, Lime
36

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

[soup and salads]

GAZPACHO ANDALUZ / 14 [V,G]

Avocado, Ligurian Olive Oil, Basil

CAESAR SALAD / 14

Hearts of Romaine
Parmigiano Reggiano
Focaccia Croutons
Boquerones
Add Chicken / **20**
Add Shrimp / **21**

HEIRLOOM TOMATOES [V,G]

Fennel, Nicoise Olives, Feta
Red Wine Vinaigrette
15

PROSCIUTTO & MELON / 21 [G]

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

LUCY COBB / 16

Little Gem, Avocado
Blue Cheese Dressing
Smoked Bacon, Egg
Pickled Onion, Tomato
Add Chicken / **22**
Add Shrimp / **23**
Add 5oz NY Strip / **35**

[sides]

Mixed Garden Greens / **8**

Foraged Mushroom

Fricassee / **10**

Sweet Corn & Cherry Tomatoes / **8**

Herb Fries / **7**

Truffle Fries / **12**

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