

[breakfast]

lucy
restaurant & bar

FRESH PASTRY BASKET [V]

Warm, assorted house-baked pastries
12

SLICED FRUIT PLATE [V,G]

Seasonal Fruit & Berries
Fresh Pineapple, Toasted Nuts
12

HOUSE-MADE GRANOLA [V,G]

Dried Fruits & Nuts
Rice Krispy, Sesame Seeds
Choice of Milk or Yogurt
12

AÇAÍ BOWL

Granola, Local Berries & Stonefruit, Garden Mint
18

HONEY ALMOND OATMEAL [V,G]

Fresh Banana, Golden Raisins
Crispy Almonds
13

TRADITIONAL SMOKED SALMON

Red Onion, Tomato
Cooked Egg, Capers
Paulie's Bagel
19

AVOCADO TOAST [V]

Sunny Side Organic Egg
Mixed Baby Greens, Pickled Carrots
Heirloom Radish
15

CAST IRON ROASTED ASPARAGUS

Organic Farm Egg, Estero Gold Cheese
Crispy Pancetta, Watercress
15

BREAKFAST HASH [G]

Chicken Apple Sausage, Sweet Potato, Baby Kale
Peppadew Peppers
Poached Eggs, Toast
18

CLASSIC BREAKFAST

Two Organic Eggs Any Style
Sourdough or Wheat Toast
Choice of Breakfast Meat
Roasted Marble Potatoes
18

LEMON-RICOTTA PANCAKES [V]

Local Fruit Compote
Vermont Maple Syrup
17
Add blueberries 2

CHILAQUILES [G]

Pulled Mary's Chicken or House-Made Chorizo
Fresh Tortilla Strips
Spicy Tomatillo Sauce
Queso Fresco
Sunnyside Organic Egg
Lime-Cumin Crema
18

OMELETTES [G]

Whole Organic Eggs or Egg Whites
Wild Mushroom, Spinach
Local Chèvre
Or
Hobbs' Applewood Smoked Ham Aged Cheddar & Sweet Peppers
Served With Roasted Marble Potatoes
18

SIDES

Hobbs' Applewood Bacon **8**
Chicken Apple Sausage **8**
Hobbs' Applewood Smoked Ham **8**
Turkey Bacon **8**
Organic Farm Egg **4**

Sliced Fresh Fruit & Berries **6**
Crispy Marble Potatoes **5**
Herb Fries **7**
Truffle Fries **12**

[V] – vegetarian
[G] – gluten free

*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.