

[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
14

AÇAÍ BOWL

Granola, Local Berries & Stonefruit, Garden Mint
18

TRADITIONAL SMOKED SALMON

Red Onion, Tomato
Cooked Egg, Capers
Paulie's Bagel
21

HONEY ALMOND OATMEAL [V,G]

Fresh Banana, Golden Raisins
Crispy Almonds
14

AVOCADO TOAST [V]

Sunny Side Organic Egg
Mixed Baby Greens, Pickled Carrots
Heirloom Radish
16

SUMMER VEGETABLE

'COCOTTE' [V]
Organic Farm Eggs, Basil Pistou
Toasted Levain
17

BREAKFAST HASH [G]

Chicken Apple Sausage,
Sweet Potato, Baby Kale
Peppadew Peppers
Poached Eggs, Toast
19

STEAK & EGGS

5oz Prime NY Strip
2 Organic Eggs Any Style,
Roasted Marble Potatoes
House Made 'L1' Steak Sauce
32

CLASSIC BREAKFAST

Two Organic Eggs Any Style
Sourdough or Wheat Toast
Choice of Breakfast Meat
Roasted Marble Potatoes
20

LEMON-RICOTTA PANCAKES [V]

Local Fruit Compote
Vermont Maple Syrup
18
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
19

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
20

[V] – vegetarian

[G] – gluten free

SIDES

Hobbs' Applewood Bacon
6

Chicken Apple Sausage
5

Hobbs' Applewood Smoked Ham
7

8

8

8

Sliced Fresh Fruit & Berries

Crispy Marble Potatoes

Herb Fries

*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.