

BRUNCH

menu

*OYSTERS ON THE HALF SHELL, G
chef market selection,
champagne mignonette
[1/2 dozen 24, Dozen, 43]

*TRADITIONAL SMOKED SALMON
red onion, tomato, cooked egg,
capers, toasted new york rye or
paulie's bagel
[17.50]

CAESAR SALAD
hearts of romaine, parmigiano
reggiano, focaccia croutons,
boquerones
[14]

*LUCY COBB SALAD, G
little gem, avocado, blue
cheese dressing, hobbs' bacon,
egg, pickled onion, tomato
[16]

*Add On:
Chicken [22]
Shrimp [23]
Yellowfin Tuna [25]

BRIOCHE FRENCH TOAST
seasonal jam,
mascarpone chantilly
[16]

*SONOMA DUCK CONFIT
HASH, G
seasonal vegetables,
pulled duck confit,
marble potatoes,
sunnyside duck egg
[18]

*CROQUE MADAME
house-cured ham, gruyere,
sunnyside egg, mornay sauce,
garden greens
[17]

*OMELETTES, G
whole eggs or egg whites
served with roasted marble
potatoes

wild mushroom, spinach,
local chevre
or
house cured ham, fiscalini
cheddar, piquillo pepper
[18]

*LUCY'S EGGS BENEDICT
smoked paprika hollandaise,
house english muffin, and a
poached egg

Choice of: canadian bacon,
turkey bacon, house smoked
salmon, baby spinach & tomato
[16]

STEEL CUT OATS
irish steel cut oats, banana
brûlée, brown sugar & raisins
[12]

*BREAKFAST SANDWICH
soft scrambled eggs,
bouchon bakery croissant,
fiscalini cheddar, pulled chicken
or hobbs' bacon, avocado,
tomato, spinach,
mixed baby greens
[17]

*CHILAQUILES, G
pulled mary's chicken or chorizo,
house-made tortilla chips, spicy
tomatillo sauce, queso fresco,
sour cream, sunnyside farm egg
[17]

*ALE BATTER FISH & CHIPS
local rock cod,
piquillo pepper remoulade,
malt vinegar french fries
[18]

*GRILLED CHICKEN SANDWICH
guajillo pepper aioli, hobbs'
bacon, avocado, roasted
tomato, house-made chips
[17]

*STEAK FRITES
seared prime beef tenderloin,
herb fries, mix garden greens,
L-1 steak sauce
[4 oz., 22, 8 oz., 43]

*THE LUCY BURGER
mindful meats local beef,
heirloom tomato, red onion,
acme bakery bun, herb aioli,
crispy french fries
[17]

Add On:
Aged White Cheddar [+2]
Mt. Tam or Pt. Reyes Blue [+3]
Hobbs' Applewood Bacon [+2]

EXECUTIVE CHEF
[Jim Leiken]

[V] = Vegetarian or can be made 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.*