

[brunch]

lucy

restaurant & bar

FRESH PASTRY BASKET

Warm, Assorted House-Baked Pastries
12

HONEY-ALMOND OATMEAL

[V,G]
Fresh Banana, Golden Raisins
Crispy Almonds
14

APPLE CIDER PANCAKES [V]

House Made Apple Butter
Oat-Pecan Crumble
18

TRADITIONAL SMOKED SALMON

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

FRESH BURRATA [V]

Pear-Quince Mostarda
Grilled Sourdough
18

WINTER SQUASH & SWEET POTATO SOUP [V, G]

Lemongrass, Ginger, Red Curry,
Toasted Peanuts, Thai Herbs
15

WHOLE GRAIN BREAKFAST BOWL

Sauteed Forest Mushrooms,
Baby Kale, House Made Kimchi,
Organic Sunnyside Egg, Carrot,
Ginger & Miso Vinaigrette
17

LOCAL CHEESE & CHARCUTERIE

Dried Fruits, Toasted Nuts,
Marinated Olives

SIDES

Hobbs' Applewood Bacon Berries **6**

Turkey Bacon **8**

Hobbs' Applewood Ham **8**

OMELETTES [G]

Whole Eggs or Egg Whites,
Wild Mushroom, Spinach
Local Chèvre
Or
Hobbs' Smoked Ham,
Aged Cheddar, Sweet Peppers,
With Roasted Marble Potatoes
20

CHILAQUILES [G]

Pulled Mary's Chicken
or House-Made Chorizo,
Corn Tortilla Chips,
Spicy Tomatillo Sauce,
Queso Fresco,
Sunny Side Farm Egg,
Sour Cream
19

EGGS BENEDICT

Pan-o-Rama English Muffin,
Hollandaise Sauce,
Choice of Breakfast Meat,
Roasted Marble Potatoes
21
25 w. Smoked Salmon

CAESAR SALAD

Hearts of Romaine,
Parmigiano Reggiano,
Focaccia Croutons,
Boquerones
14

With Chicken **20**

With Shrimp **21**

LUCY COBB SALAD [G]

Little Gem, Avocado,
Blue Cheese Dressing,
Hobbs' Bacon, Egg,
Pickled Onion, Tomato
16

With Chicken **22** / Shrimp **23**

With Maine Lobster **42**

With 5oz Prime NY Strip **34**

CHIPOTLE SHRIMP TACOS [G]

Susana's Tortillas, Xni Pec Salsa,
Citrus Slaw, Chipotle Aioli,
Guacamole
2pc / 17
3pc / 25

FRENCH DIP

Slow Roasted Ribeye,
Garlic Butter-Toasted Baguette,
Caramelized Onions,
Melted Gruyere, House Chips,
Horseradish Au Jus
21

CRISPY CHICKEN SANDWICH

Green Apple Slaw,
Avocado, B&B Pickles,
House-Made Chips,
(try it Nashville Hot Style)
17

ITALIAN COMBO

Sopressata, Prosciutto, Coppa
Burrata, Roasted Sweet Peppers
Balsamic Drizzle, Filone Bun
18

LUCY BURGER

Panorama Organic Grass-Fed Beef,
Tomato Jam, Red Onion,
Multigrain Bun, Herb Aioli,
Crispy French Fries
17

Add Aged White Cheddar **2**

Add Hobbs' Applewood Bacon **3**

Add Avocado **3**

Add Sautéed Mushrooms **3**

Substitute Plant-Based Patty **6**

STEAK FRITES

Seared NY Strip, Herb Fries
Mixed Garden Greens,
L-1 Steak Sauce
5oz 25
10oz 45

8 Sliced Fruit &

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