

[ 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

## WILD MUSHROOM

### POZOLE [V, G]

Red Chilies, Crispy Tortillas  
Rancho Gordo Hominy  
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  
29

## SIDES

Hobbs' Applewood Bacon 8  
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  
With 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 Marmalade, 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 Prime NY Strip  
Herb Fries, Mix Garden Greens  
L-1 Steak Sauce  
5oz 25  
10oz 45

Chicken Apple Sausage 8  
Crispy Marble Potatoes 5  
Petite Mixed Greens 8  
Paulie's Bagel, plain or everything 8

Sliced Fruit & Berries 6  
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