

[ 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

## BUTTERMILK PANCAKES

Seasonal Jam  
Citrus-Oat Crumble  
18

## TRADITIONAL SMOKED SALMON

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

## FRESH BURRATA [V]

Blood Orange Mostarda  
Grilled Sourdough  
18

## AVOCADO TOAST [V]

Toasted Levain  
Sunnyside Organic Egg  
Mixed Garden Greens  
Pickled Carrots  
Heirloom Radish  
16

## BREAKFAST TAGINE [V,G]

Spiced Chickpeas & Tomatoes  
Wild Mushrooms, Ginger Raita  
Toasted Pinenuts  
Sunnyside Organic Egg  
17

## LOCAL CHEESE & CHARCUTERIE

Dried Fruits, Toasted Nuts,  
Marinated Olives  
29

## SIDES

Hobbs' Applewood Bacon 8  
Turkey Bacon 8  
Hobbs' Applewood Ham 8  
Paulie's Bagel (plain or everything) 8

## OMELETTES

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

## CHILAQUILES

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  
15  
With Chicken 20  
With Shrimp 21

## LUCY COBB SALAD [G]

Little Gem, Avocado,  
Blue Cheese Dressing,  
Hobbs' Bacon, Egg,  
Pickled Onion, Tomato  
17  
With Chicken 22 / Shrimp 23

## CHIPOTLE SHRIMP TACOS

Susana's Tortillas, Xni Pec Salsa,  
Citrus Slaw, Chipotle Aioli, Guacamole  
2pc / 18  
3pc / 27

## FRENCH DIP

Slow Roasted Ribeye,  
Garlic Butter-Toasted Baguette,  
Caramelized Onions,  
Melted Gruyere, House Chips,  
Horseradish Au Jus  
24

## 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  
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

our butcher's daily selection  
herb fries, mixed garden greens  
L-1 steak sauce  
AQ

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