brunch



WILD GULF SHRIMP COCKTAIL

Avocado, House Made Cocktail Sauce Lemon

24

LOCAL CHEESE & CHARCUTERIE

Toasted Bread, Dried Fruits Almonds, Marinated Olives 24

PROSCIUTTO & MELON [G]

La Quercia Prosciutto 'Americano' Local Melon, Aged Balsamic Garden Herbs

21

Traditional Smoked Salmon

Red Onion, Tomato Cooked Egg, Capers Toasted New York Rye or Paulie's Bagel 17.5

CAESAR SALAD

Hearts of Romaine Parmigiano Reggiano Focaccia Croutons Boquerones 14

STEAK FRITES

Seared Niman Prime NY Strip Herb Fries, Mix Garden Greens L-1 Steak Sauce 5oz **25** 10oz **43**

Omelettes [G]

Whole Eggs or Egg Whites
Wild Mushroom, Spinach
Local Chèvre
Or
House-Cured Ham
Aged Cheddar, Sweet Peppers
With Roasted Marble Potatoes

Steel Cut Oats

Irish Steel Cut Oats Banana Brulée Brown Sugar California Raisins 12

BTS SANDWICH

Hobbs' Bacon Gojuchang Honey Glaze Early Girl Tomato, Baby Spinach Basil Aioli, Toasted Miche 16 Add Avocado 3

LUCY COBB SALAD [G]

Little Gem, Avocado Blue Cheese Dressing Hobbs' Bacon, Egg Pickled Onion, Tomato 16 With Chicken 22 With Shrimp 23

With Tuna Tartare 25

Chilaquiles [G]

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

FISH & CHIPS

Local Rock Cod House Made Tartar Sauce Malt Vinegar French Fries 23

CRISPY CHICKEN SANDWICH

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

Lemon Ricotta Pancakes

Mindful Meats Local Beef

Blackberry Compote Vermont Maple Syrup

LUCY BURGER

Oven Dried Tomato, Red Onion Acme Bakery Bun, Herb Aioli Crispy French Fries 17 Add Aged White Cheddar 2 Add Hobbs' Applewood Bacon 3 Add Sautéed Mushrooms 3

[V] – vegetarian [G] – gluten free