

[for the table]

GUACAMOLE [G,V]

fresh tortilla chips, lime cr ma,
cilantro pickled chilies
15

BLISTERED BRUSSELS SPROUTS

delicata squash, house made kimchi
crispy shallots
16

LOCAL CHEESE & CHARCUTERIE

dried fruits, toasted nuts
marinated olives
29

FOUR CHEESE ARANCINI [V]

black truffle aioli
14

FRESH BURRATA [V]

pear-quince mostarda
grilled bread
18

[starters]

CAESAR SALAD

romaine hearts, boquerones
focaccia croutons
parmigiano reggiano
14

AHI TUNA CARPACCIO

prickly pear, ginger & soy vinaigrette
avocado, asian pear, crispy wontons
19

ROASTED BUTTERNUT, CARROT & SWEET POTATO SOUP [V, G]

lemongrass, ginger, red curry
toasted peanuts, thai herbs
15

MISO SOUP [G]

french press dashi
house made miso, wakame
kabocha squash, black trumpets
golden shallots
14

ROASTED BABY BEETS [V,G]

k&j apples, arugula, local ch vre, crispy
almonds, sherry vinaigrette
16

LUCY'S GARDEN GREENS

[V] daily harvest of lettuces & herbs
seascape cheddar
black seed grissini, buttermilk ranch
14

[mains]

BUCKWHEAT PAPPARDELLE

rabbit sausage ragout
fall squash, toasted pinenuts,
sage, calabrian chili
29

LINGUINE 'CACIO E PEPE' [V]

pecorino pepato, cracked pepper
baby kale
26

HONEYNUT SQUASH & LOBSTER RISOTTO [G]

bacon jam, parmigiano reggiano
app 27 / entr e 54

LEMON & ROSEMARY ROASTED CHICKEN [G]

black trumpets, arugula
little farm potatoes, pancetta
30

SNAKE RIVER FARMS KUROBUTA PORK CHOP

lucy's garden sunchoke,
cippolini & apple hash,
pickled mustard seeds
cider balsamic glaze
38

BRAISED BEEF SHORTRIBS

citrus, bloomsdale spinach
celery root, smoked salt
45

HERB MARINATED LAMB CHOPS [G]

broccoli di cicco, chimichurri
braised shank-stuffed piquillo
peppers
57

SAUTEED PETRALE SOLE [G]

wild gulf shrimp, rock crab
'mayacamas' spiced beurre blanc
artichoke, capers, preserved lemon
38

[sides]

FORAGED MUSHROOM FRICASSEE [G,V]

10

SAUT ED BRUSSELS SPROUTS [G,V]

8

TRUFFLE FRIES [V]

12

HEIRLOOM CAULIFLOWER [G,V]

8

HERB FRIES [V]

7

BROCCOLI DI CICCO [G,V]

8

We use sustainable, organic and biodynamic products whenever possible.

Our Chefs are delighted to create any seasonally inspired dishes for your pleasure

(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)

A service charge of 20% will be added to all parties of 6 or more.

[V] – Vegetarian [G] Gluten-free
Executive Chef – Jim Leiken