

## [for the table]

### GUACAMOLE [G,V]

fresh tortilla chips, lime cr ma, cilantro  
pickled chilies  
16

### FOUR CHEESE ARANCINI [V]

black truffle aioli  
15

### CAESAR SALAD

romaine hearts, boquerones  
focaccia croutons  
parmigiano reggiano  
15

### MISO SOUP [G]

french press dashi  
house made miso, wakame  
sugar snap peas, morels  
golden shallots  
14

### BLISTERED ASPARAGUS

saffron aioli 'nero', shaved bottarga  
pickled green garlic, focaccia croutons  
17

## [starters]

### AHI TUNA CARPACCIO

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

### ROASTED BABY BEETS [V,G]

arugula, feta, mandarins  
crispy almonds, sherry vinaigrette  
16

### LOCAL CHEESE & CHARCUTERIE

dried fruits, toasted nuts  
marinated olives  
29

### FRESH BURRATA [V]

blood orange mostarda  
grilled sourdough  
18

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

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

### LUCY'S GARDEN GREENS [V]

daily harvest of lettuces & herbs  
spring radishes, snow peas  
black seed grissini, buttermilk ranch  
14

## [mains]

### ROASTED ORGANIC CAULIFLOWER [G,V]

hazelnut romesco, smoked paprika  
leeks arigdulce, arugula  
garlic chips  
26

### LEMON & ROSEMARY ROASTED CHICKEN [G]

black trumpets, arugula  
fingerling potatoes, pancetta  
32

### HERB MARINATED LAMB CHOPS [G]

broccoli di cicco, piquillos  
house made lamb chorizo chimichurri  
calabrese  
57

### FORAGED MUSHROOM FRICASSEE [G,V]

12

### HERB FRIES [V]

8

### LINGUINE 'CACIO E PEPE' [V]

pecorino pepato, cracked pepper  
baby kale  
28

### SAUTEED PETRALE SOLE [G]

artichoke & black truffle cream  
wild gulf shrimp, marcona almonds  
crispy sunchokes  
42

### SPAGHETTI ALLA CHITARRA

manila clams, dungeness crab  
lucy's garden preserved lemon  
spring peas, mint  
35

### BRAISED BEEF SHORTRIBS

citrus, bloomsdale spinach  
celery root, chili crisp, smoked salt  
45

### BOEUF DU JOUR

our butcher's daily selection of steaks and  
chops, with lucy garden vegetables  
AQ

## [sides]

### TRUFFLE FRIES [V]

14

### BROCCOLI DI CICCICO [G,V]

8

### SAUT ED SPINACH [G,V]

8

### HEIRLOOM CAULIFLOWER [G,V]

8

### SPRING PEAS [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