

[for the table]

GUACAMOLE [G,V]

fresh tortilla chips, lime crèma, cilantro,
pickled chillies
17

BLISTERED SHISHITO PEPPERS

lucy garden preserved lemon aioli,
shabazi, smoked sea salt
17

FOUR CHEESE ARANCINI [V]

black truffle aioli
15

PIG & PEACHES

la quercia prosciutto americano,
caramelized k&j peaches, crispy walnuts,
rogue smokey blue cheese, 25-year old
balsamic
21

LOCAL CHEESE & CHARCUTERIE

dried fruits, toasted nuts,
marinated olives
29

FRESH BURRATA [V]

stonefruit mostarda,
grilled sourdough
18

[starters]

CAESAR SALAD

romaine hearts, boquerones,
focaccia croutons,
parmigiano reggiano
15

DAILY SOUP [G]

today's garden inspiration
AQ

SEARED AHI TUNA

yuzu, plum & horseradish chutney,
almonds, avocado, crispy wontons,
soy reduction
23

WATERMELON, CUCUMBER & CALAMARI [G]

lime-chili salt, pickled ramps,
watercress, tahini vinaigrette, crispy poha
18

ROASTED CARROT & SWEET POTATO SOUP [V, G]

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

LUCY'S GARDEN GREENS [V]

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

[mains]

BOEUF DU JOUR

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

'CACIO E PEPE' [V]

lumache pasta, pecorino pepato,
cracked pepper, baby kale
28

TIMILIA BUSIATE PASTA

kale-pistachio pesto, summer squash,
speck ham, stracciatella
30

SEARED WILD KING SALMON [G]

sweet corn risotto, fire-roasted pasillas
crispy pancetta, morels, garden sorrel
46

PETRALE SOLE 'CIOPPINO'

crispy soft shell crab, gulf shrimp, calamari
manila clams, sea scallops, garlic toast
tomato-fennel sugo, saffron aioli
53

ROASTED ORGANIC CAULIFLOWER [G,V]

hazelnut romesco, smoked paprika,
leek agridulce, arugula, garlic chips
26

HERB MARINATED LAMB CHOPS

[G]

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

BRAISED BEEF SHORTRIBS

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

LEMON & ROSEMARY ROASTED CHICKEN [G]

wild morels, arugula,
fingerling potatoes, pancetta
34

[sides]

FORAGED MUSHROOM FRICASSEE

[G,V]
12

HERB / TRUFFLE FRIES [V]

8 / 14

SAUTÉED SPINACH [G,V]

8

SWEET CORN [G,V]

8

BROCCOLI DI CICCO [G,V]

8

HEIRLOOM CAULIFLOWER [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

Executive Chef – Jim Leiken

[G] Gluten-free