

# Lucy

restaurant & bar

## [ small plates ]

**FOUR CHEESE ARANCINI / 14 [V]**  
Black Truffle Aioli

**BLISTERED BRUSSELS SPROUTS / 16**  
Delicata Squash  
House made Kimchi  
Crispy Shallots

**GUACAMOLE / 15 [V,G]**  
Fresh Tortilla Chips, Lima Crema  
Cilantro, Pickled Chilies

**OYSTERS d'ORO / 5ea**  
Broiled Marin Oysters  
Nduja, Hazelnut & Parmesan Crust  
Arugula, Pepperoncini

**LOCAL CHEESE & CHARCUTERIE / 29**  
Dried Fruits, Toasted Nuts  
Marinated Olives

**FRESH BURRATA / 18 [V]**  
Pear-Quince Mostarda  
Grilled Sourdough

## [ sandwiches ]

**CRISPY CHICKEN / 17**  
Green Apple Slaw, Avocado  
B&B Pickles, House Chips  
*(try it Nashville Hot Style!)*

**ITALIAN COMBO / 18**  
Sopressata, Prosciutto, Coppa  
Burrata, Roasted Sweet Peppers  
Balsamic Drizzle, Filone Bun

**FRENCH DIP / 21**  
Slow Roasted Ribeye,  
Garlic Butter-Toasted Baguette  
Caramelized Onions  
Melted Gruyere, House Chips  
Horseradish Au Jus

## [ large plates ]

**LINGUINE 'CACIO E PEPE' / 25 [V]**  
Pepato Pecorino, Cracked Pepper  
Baby Kale

**BUCKWHEAT PAPPARDELLE / 29**  
Rabbit Sausage Ragout, Fall Squash  
Toasted Pinenuts, Sage, Calabrian Chili

**LUCY BURGER / 18**  
Organic Grass-Fed Beef  
Heirloom Tomato, Red Onion  
Herb Aioli, Crispy Fries  
*Add Aged White Cheddar 2*  
*Add Sautéed Mushrooms 3*  
*Add Hobbs' Smoked Bacon 2*  
*Substitute Plant-Based Patty 6*

**CHIPOTLE SHRIMP TACOS [G]**  
Susana's Tortillas, Xni Pec Salsa, Citrus Slaw  
Chipotle Aioli, Guacamole  
**App 17 / Entrée 25**

**SAUTEED PETRALE SOLE / 38 [G]**  
Wild Gulf Shrimp, Rock Crab  
'Mayacamas' Spiced Beurre Blanc  
Artichoke, Capers, Preserved Lemon

**WILD KING SALMON / 42 [G]**  
Lucy's Garden Pomegranate  
Caramelized Savoy Cabbage  
Parsnip Puree, Grainy Mustard

**LEMON & ROSEMARY  
ROASTED CHICKEN / 29 [G]**  
Sautéed Chanterelles, Arugula  
Little Farm Potatoes, Pancetta

**'STEAK FRITES'**  
Prime NY Strip, Herb Fries  
Mixed Garden Greens  
L-1 Steak Sauce  
**5oz / 25 or 10oz / 45**

## [ sides ]

*Foraged Mushroom Fricassee / 10*  
*Sautéed Brussels Sprouts / 8*  
*Sautéed Spinach / 8*  
*Broccoli di Cicco / 8*  
*Heirloom Cauliflower / 8*  
*Herb Fries / 7*  
*Truffle Fries / 12*

## [ soups and salads ]

**WILD MUSHROOM  
POZOLE / 15 [V, G]**  
Red Chilies, Crispy Tortillas  
Rancho Gordo Hominy

**MISO SOUP / 14**  
French Press Dashi  
House Made Miso, Chanterelles  
Kabocha Squash, Wakame  
Golden Shallots

**ROASTED BEETS / 15 [V,G]**  
Goat Cheese, Arugula  
Apples, Crispy Almonds  
Sherry Vinaigrette

**LUCY'S GARDEN GREENS / 14 [V]**  
Daily Harvest of Lettuces & Herbs  
Seascape Cheddar, Black Seed Grissini,  
Buttermilk Ranch

**CAESAR SALAD / 14**  
Hearts of Romaine  
Parmigiano Reggiano  
Focaccia Croutons  
Boquerones

**LUCY COBB / 16 [G]**  
Little Gem, Avocado  
Blue Cheese Dressing  
Smoked Bacon, Egg  
Pickled Onion, Tomato

**For Any Salad:**  
Add Sautéed Chicken Breast / 6  
Add Sautéed Shrimp / 12  
Add Maine Lobster / 28  
Add 5oz Prime NY Strip / 18

*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*