

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, Peppercornini

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

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

[sandwiches]

CRISPY CHICKEN / 18
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 / 23
Slow Roasted Ribeye,
Garlic Butter-Toasted Baguette
Caramelized Onions
Melted Gruyere, House Chips
Horseradish Au Jus

[large plates]

LINGUINE 'CACIO E PEPE' / 26 [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
Tomato Jam, 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 18 / Entrée 27

SAUTEED PETRALE SOLE / 38 [G]
Wild Gulf Shrimp, Rock Crab
'Mayacamás' 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 / 30 [G]**
Sautéed Chanterelles, Arugula
Little Farm Potatoes, Pancetta

'STEAK FRITES'
Prime NY Strip, Herb Fries
Mixed Garden Greens
L-1 Steak Sauce
5oz / 27 or 10oz / 49

[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]

**WINTER SQUASH & SWEET
POTATO SOUP / 15 [V, G]**
Lemongrass, Ginger, Red Curry
Toasted Peanuts, Thai Herbs

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

ROASTED BEETS / 16 [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.
(California State Food Code requires us to inform you 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.*

[G]– gluten-free [V] – vegetarian