

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
Watermelon, 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