

lucy

restaurant & bar

[small plates]

FOUR CHEESE ARANCINI / 10 [V]
Basil Aioli

BLISTERED SHISHITO PEPPERS / 16
[G,V]
Lemon Aioli, Sea Salt

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

LOCAL CHEESE & CHARCUTERIE / 26
Toasted Bread, Dried Fruits
Almonds, Marinated Olives

FRESH BURRATA / 18 [V]
Stonefruit Mostarda
Grilled Sourdough

ROASTED ASPARAGUS / 15 [V]
Organic Egg, Estero Gold Reserve
Crispy Pancetta, Watercress

DUNGENESS CRAB CAKE / 18
Lucy Garden Kohlrabi Slaw
Toasted Nori Mayo, Chili Crisp

[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

PORCHETTA / 18
Slow Cooked Herbed Pork
Double Cider Onions
Mustard Aioli, Arugula

[large plates]

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

ORRECHIETE PASTA / 27
Chorizo, Manila Clams, Arugula
Heirloom Cherry Tomatoes
Rancho Gordo Beans,

LUCY BURGER / 18
Organic Grass-Fed Beef
Slow Roasted 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

BRANZINO 'A LA PLANCHA' / 33 [G]
'Mayacamas' Spice, Grilled Summer Squash
Lucy Garden Preserved Lemon, Basil Aioli

SEARED PACIFIC HALIBUT / 38 [G]
Hazelnut Romesco, Arugula
Roasted Pepper 'Piperade'

**LEMON & ROSEMARY
ROASTED CHICKEN / 29 [G]**
Sautéed Spinach, Tender Spring Onions
Shoestring Potatoes

'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 Spinach / 8
Sautéed Asparagus / 8
Broccoli di Cicco / 8
Heirloom Cauliflower / 8
Roasted Marble Potatoes / 8
Herb Fries / 7
Truffle Fries / 12

[soups and salads]

**CHILLED SUMMER SQUASH
SOUP / 14 [V]**
Squash Blossom Tempura
Minted Bellwether Ricotta
Roasted Tomato Marmalade

MISO SOUP / 14
French Press Dashi,
House Made Lentil Miso, Wakame,
Summer Squash
Golden Shallots

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

PROSCIUTTO & ARUGULA / 21 [G]
San Daniele Prosciutto
Aged Balsamic, Parmigiano
Reggiano

MIXED GARDEN GREENS / 11
[V,G]
Heirloom Cherry Tomatoes
Shaved Radishes
Golden Balsamic Vinaigrette

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

Add Sautéed Chicken Breast / 6
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

□ denotes dishes that have ingredients which are hand-picked directly from our organic garden