

## [ 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

**PORT-GLAZED FIGS / 18**  
Baked Local Brie, Duck Prosciutto  
Grilled Walnut-Raisin Bread

**LOCAL CHEESE & CHARCUTERIE / 26**  
Dried Fruits, Toasted Nuts  
Marinated Olives

**FRESH BURRATA / 18 [V]**  
Stonefruit 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

**LBLT / 36**  
Chilled Maine Lobster  
Garden Heirloom Tomatoes  
Hobbs Bacon, Butter Lettuce  
Pimenton Aioli, House Chips  
*We use sustainable, organic and biodynamic  
(California State Food Code  
products whenever possible.  
requires us to inform you  
A service charge of 20%  
consuming raw  
will be added to all parties of 6 or more.  
undercooked meats,*

*seafood and eggs may increase your  
of food-borne illnesses)*

*– gluten-free [V] – vegetarian*

## [ large plates ]

**SUMMER VEGETABLE  
'COCOTTE' / 17 [V]**  
Organic Farm Eggs, Basil Pistou  
Toasted Levain

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

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

**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

**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  
Broccoli di Cicco / 8  
Heirloom Cauliflower / 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 Miso  
Garden Squash, Wakame,  
Golden Shallots

**FLOYD'S HEIRLOOM  
TOMATO SALAD / 17 [V,G]**  
Three Basils, Red Chilies, Ginger  
House Made Paneer, Papadum

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

**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 Sautéed Shrimp / 12  
Add Maine Lobster / 28  
Add 5oz Prime NY Strip / 18*

*that*

*or*

*risk*

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