

# 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

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

**GODDESS MELON & POACHED  
GULF SHRIMP / 17 [G]**  
Almond & Bacon Vinaigrette, Arugula,  
Cracked Pepper

**LOCAL CHEESE & CHARCUTERIE /  
29**

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

## [ 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 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 Spinach / 8  
Broccoli di Cicco / 8  
Heirloom Cauliflower / 8  
Herb Fries / 7  
Truffle Fries / 12*

## [ soups and salads ]

**CHILLED AVOCADO GAZPACHO /  
15 [V]**  
Cucumber, Green Grapes  
Sungold Tomato & Corn Relish  
Toasted Levain

**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  
Buttermilk 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

We use sustainable, organic and biodynamic products whenever possible. 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. A service charge of 20% will be added to all parties of 6 or more.

[G] – gluten-free [V] – vegetarian