

lucy

restaurant & bar

[small plates]

FOUR CHEESE ARANCINI / 15 [V]
black truffle aioli

BLISTERED ASPARAGUS / 17
saffron aioli 'nero'
bottarga, pickled green garlic
focaccia croutons

GUACAMOLE / 16 [V,G]
fresh tortilla chips, lima crema
cilantro, pickled chilies

LOCAL CHEESE & CHARCUTERIE / 29
dried fruits, toasted nuts
marinated olives

FRESH BURRATA / 18 [V]
blood orange mostarda
grilled sourdough

[sandwiches]

CRISPY CHICKEN / 19
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

FRENCH DIP / 24
slow roasted ribeye,
garlic butter-toasted baguette
caramelized onions
melted gruyere, house chips
horseradish au jus

[large plates]

LINGUINE 'CACIO E PEPE' / 28 [V]
pepato pecorino, cracked pepper
baby kale

SPAGHETTI ALLA CHITARRA / 35
manila clams, dungeness crab
lucy's garden preserved lemon
favas, mint

LUCY BURGER / 20
organic grass-fed beef
tomato jam, red onion
herb aioli, crispy fries
add aged white cheddar 2
add sautéed mushrooms 4
add hobbs smoked bacon 3
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 / 42 [G]
artichoke & black truffle cream
seared shrimp, marcona almonds
crispy sunchokes

**LEMON & ROSEMARY
ROASTED CHICKEN / 30 [G]**
black trumpets, arugula
fingerling potatoes, pancetta

'STEAK FRITES'
our butcher's daily selection
herb fries, mixed garden greens
L-1 steak sauce
AQ

[sides]

foraged mushroom fricassee / 12
sautéed spinach / 8
broccoli di cicco / 8
heirloom cauliflower / 8
herb fries / 8
truffle fries / 14

[soups and salads]

SQUASH & SWEET POTATO SOUP / 15 [V, G]
lemongrass, ginger, red curry toasted
peanuts, thai herbs

MISO SOUP / 14
french press dashi
house made miso, morels
sugar snaps, golden shallots

ROASTED BEETS / 16 [V,G]
poached rhubarb, crumbled feta
arugula, crispy almonds
sherry vinaigrette

LUCY'S GARDEN GREENS / 14
daily harvest of lettuces & herbs
spring radishes, buttermilk ranch
seeded grissini, snow peas [V]

CAESAR SALAD / 15
hearts of romaine
parmigiano reggiano
focaccia croutons
boquerones

LUCY COBB / 17 [G]
little gem, avocado
blue cheese dressing
smoked bacon, egg
pickled onion, tomato

For Any Salad:
add sautéed chicken breast / 8
add sautéed shrimp / 12

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