

lucy

restaurant & bar

[small plates]

FOUR CHEESE ARANCINI / 15 [V]
black truffle aioli

BLISTERED SHISHITO PEPPERS / 17 [V]
lucy garden preserved lemon aioli, shabazi, smoked sea salt

GUACAMOLE / 17 [V,G]
fresh tortilla chips, lima crema, cilantro, pickled chilies

FRESH BURRATA / 18 [V]
house made stonefruit mostarda, grilled sourdough

TUNA TARTARE / 21
yuzu, plum & horseradish chutney, avocado, almonds, crispy wontons

[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

SOFTSHELL CRAB / 28
green tomato remoulade, confit pork belly, peppadews, toasted baguette

[large plates]

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

TIMILIA BUSIATE PASTA / 30
kale-pistachio pesto, summer squash, speck ham, stracciatella

LUCY BURGER / 20
organic grass-fed beef, heirloom tomato, 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 / 32 [G]
garden summer vegetables, almond-caper brown butter

'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
sautéed sweet corn / 8
herb fries / 8
truffle fries / 14

[soups, salads & miscellaneous]

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

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

DAILY SOUP / AQ
today's garden inspiration

PIG & PEACHES / 21
la quercia prosciutto americano, bruleed k&j orchard peaches, crispy walnuts, smokey blue cheese, 25-year balsamic

WATERMELON, CUCUMBER & CALAMARI / 18 [G]
chili-lime salt, pickled ramps, tahini vinaigrette, crispy poha

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

CAESAR SALAD / 15
garden romaine, parmigiano reggiano, focaccia croutons, boquerones

LUCY COBB / 17 [G]
romaine, arugula, 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