

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]
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

SEARED TUNA 'PAN BAGNAT' / 26
nicoise olive tapenade, avocado piquillo peppers, arugula rosemary focaccia

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

[large plates]

LUMACHE PASTA / 28 [V]
early girl tomato red wine 'arrabiata' basil aioli, calabrian chili, parmigiano

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

CHIPOTLE SHRIMP TACOS [G]
susana's tortillas, xni pec salsa, citrus slaw, chipotle aioli, guacamole
app 18 / entrée 27

SALT SPRING ISLAND MUSSELS
iacoppi farm butter beans, chorizo, caramelized fennel, saffron aioli garlic sourdough
18 app / 30 entree

SAUTEED SWORDFISH / 38 [G]
hazelnut romesco, eggplant 'agrodolce' fire-roasted nardello peppers, garlic chips

'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

CHILLED AVOCADO GAZPACHO [V] / 15
cucumber, green grapes cherry tomato & charred corn relish, toasted levain

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

GARDEN GREENS / 14 [V,G]
tender lettuces & herbs, shaved radishes, heirloom cherry tomatoes, golden balsamic vinaigrette

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