

BRUNCH

menu

*OYSTERS ON THE HALF SHELL, G
chef market selection,
champagne mignonette
[1/2 dozen 24, Dozen, 43]

*TRADITIONAL SMOKED SALMON
red onion, tomato, cooked egg,
capers, toasted new york rye or
paulie's bagel
[17.50]

CAESAR SALAD
hearts of romaine, parmigiano
reggiano, focaccia croutons,
boquerones
[14]

*LUCY COBB SALAD, G
little gem, avocado, blue
cheese dressing, hobbs' bacon,
egg, pickled onion, tomato
[16]

*Add On:

Chicken [22]

Shrimp [23]

Yellowfin Tuna [25]

BRIOCHE FRENCH TOAST
local fruit jam,
mascarpone chantilly
[16]

*CROQUE MADAME
house-cured ham, gruyere,
sunnyside egg, mornay sauce,
garden greens
[17]

*SUSANA'S CHILE RELLENO, G
house duck confit, pepperjack,
gruyère, avocado, lime crema,
warm handmade tortillas,
sunny-side duck egg
[20]

*OMELETTES, G
whole eggs or egg whites
served with roasted marble
potatoes

wild mushroom, spinach,
local chèvre
or
house-cured ham,
fiscalini cheddar, sweet peppers
[18]

STEEL CUT OATS
irish steel cut oats,
banana brûlée,
brown sugar, california raisins
[12]

*BREAKFAST SANDWICH
soft scrambled eggs,
house-baked croissant,
fiscalini cheddar, pulled chicken
or hobbs' bacon, avocado,
tomato and spinach
[17]

*CRISPY CHICKEN SANDWICH
green apple slaw, avocado,
b&b pickles, house-made chips
(try it Nashville Hot Style)
[17]

*CHILAQUILES, G
pulled mary's chicken or
house-made chorizo, corn tortilla
chips, spicy tomatillo sauce,
queso fresco, sour cream,
sunny-side farm egg
[17]

*ALE BATTER FISH & CHIPS
local rock cod,
piquillo pepper remoulade,
malt vinegar french fries
[18]

*STEAK FRITES
seared niman prime NY strip,
herb fries, mix garden greens,
L-1 steak sauce
[5 oz. 25, 10 oz. 43]

*THE LUCY BURGER

mindful meats local beef,
heirloom tomato, red onion,
acme bakery bun, herb aioli,
crispy french fries
[17]

Add On:

Aged White Cheddar [+2]

Mt. Tam or Pt. Reyes Blue [+3]

Hobbs' Applewood Bacon [+2]

EXECUTIVE CHEF
[Jim Leiken]

[V] = Vegetarian or can be made vegetarian
[G] = Gluten Free

*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.*