

## THE LUNCH *menu*

### [ starters ]

\*WARM ROASTED BEETS  
blood orange vinaigrette,  
toasted pistachios, crispy  
prosciutto, grilled focaccia  
[ 15 ]

\*HAND HARVESTED OYSTERS, G  
chef market selection,  
champagne mignonette  
[ 1/2 Dozen 24, Dozen, 45 ]

\*LUCY FALL SALAD, G  
mixed chicories, shaved k&j  
pears, roasted almonds,  
smoked duck breast,  
banyuls vinaigrette  
[ 15 ]

\*SEARED AHI TUNA  
marinated watermelon,  
wasabi-avocado purée,  
pickled garden cucumbers,  
sweet soy reduction  
[ 17 ]

\*HALIBUT CEVICHE, G  
smashed avocado, mango  
serrano pepper, plantain chips  
[ 14 ]

FALL SQUASH SOUP, G V  
pomegranate, k&j apples,  
vella dry jack, crispy kale

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

### [ mains ]

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

-----  
\*Add On:  
Chicken [ 22 ]  
Shrimp [ 23 ]  
Yellowfin Tuna [ 25 ]

HOUSE MADE ORECHIETTE, V  
fall vegetable "bolognese,"  
roasted squash puree, baby  
kale, pecorino toscano  
[ 26 ]

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

FORK ROLLED GNOCCHI  
italian tartufata, kale pesto,  
mushroom, sundried tomatoes  
[ 15/ 28 ]

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

\*STEAK FRITES  
seared prime beef tenderloin,  
herb fries, mix garden greens,  
L-1 steak sauce  
[ 4 oz., 22, 8 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 ]

\*MARY'S CHICKEN SANDWICH  
guajillo pepper aioli, hobbs'  
bacon, avocado, roasted  
tomato, house-made chips  
[ 17 ]

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

\*PAN ROASTED HALIBUT  
hazelnut romesco, garden  
squash, crispy parsley  
[ 38 ]

### [ sides ]

Lucy's Garden Squash | 8  
Herb Fries | 5  
Sauteéd Spinach | 8  
Truffle Fries | 9  
Foraged Mushroom Fricasse | 10  
Sautéed Sweet Corn | 8  
Broccoli di Cicco | 8

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.*