

## THE LUNCH *menu*

### [ starters ]

SWEET PEA & FAVA TOAST, V  
acme levain, sheep's milk  
ricotta, mint pickled ramps,  
mignonette pepper  
[ 14 ]

BUTTER LETTUCE SALAD, G V  
sugar snaps, fines herbes, lucy  
ranch, shoestring potatoes  
[ 14 ]

AHI TUNA POKE  
wakame seaweed, avocado,  
red chillies, crispy wontons,  
yuzu-soy vinaigrette  
[ 16 ]

WILD GULF SHRIMP COCKTAIL  
avocado, house made cocktail  
sauce, lemon  
[ 24 ]

BLISTERED ARTICHOKEs  
preserved lemon aioli,  
peppadews  
[ 14 ]

CARROT SOUP  
dungeness crab fritters, leek  
relish, tarragon  
[ 14 ]

POLENTA FRIES 'ELOTE'  
cotija, cilantro, tajin  
[ 12 ]

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

### [ mains ]

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

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

SPRING VEGETABLE  
PAPARDELLE, V  
english peas, favas, sugar snaps,  
wild mushrooms, sherry cream,  
parmigiano reggiano  
[ 24 ]

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

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

\*CROQUE MADAME  
house-cured ham, gruyère,  
sunny-side egg, mornay sauce,  
garden greens  
[ 17 ]

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

### \*THE LUCY BURGER

mindful meats local beef,  
slow roasted tomato, red onion,  
herb aioli, acme bakery bun,  
house cut french fries  
[ 17 ]

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Add On:  
Aged White Cheddar [ +2 ]  
Mt. Tam or Pt. Reyes Blue [ +3 ]  
Hobbs' Applewood Bacon [ +2 ]

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

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

\*PETRALE SOLE  
spring vegetables,  
almond purée, perigolf truffle  
[ 36 ]

### [ sides ]

Lucy's Garden Squash | 8  
Herb Fries | 5  
Sautéed 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.*