

THE LUNCH *menu*

[starters]

ROASTED BEET & CHEVRE TOAST
acme rye, pickled ramps,
house cured gravalax,
herbed goat cheese
[14]

*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, 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]

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

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

*CHILAQUILES, G
pulled 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,
sunnyside egg, mornay sauce,
garden greens
[17]

*STEAK FRITES
seared prime NY strip, herb fries,
mix garden greens,
L-1 steak sauce
[5 oz, 22 / 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]

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
caramelized sunchoke purée,
iacoppi farm butter beans,
brussels sprouts, prosciutto,
preserved lemon
[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.*