Lucy's

EST. 2018

eat – AND – *drink*

LUNCH

TO START

CHARRED TOMATO BASIL | 08

elephant garlic + smoked sea salt

FRENCH ONION | 09

vidalia onions + gruyère +
stinson sourdough + baby thyme

TRUFFLE PARMESAN FRIES | 13

white truffle oil + lemon aioli

SMOKED SALMON DIP | 14

salmon roe + herbs +
alabama fire crackers

CALABRIAN MARINATED BURRATA & CAMPARI TOMATO | 19

tomato & fennel marmalade + serrano ham +
pesto + stinson bread

HARVEST BOARD | 18

gigante bean hummus + seasonal vegetables +
naan bread

LUCY'S PIMENTO CHEESE | 13

bacon onion jam + grilled focaccia

SANDWICHES

* comes with your choice of lucy's fries
or house-made sea salt kettle chips

GROWN-UP GRILLED CHEESE | 15

beef steak tomato + gruyère +
aged white cheddar + smoked garlic aioli +
bacon jam + sourdough focaccia

AHI TUNA BURGER | 18

asian slaw + ginger wasabi aioli +
toasted brioche bun

WALNUT PESTO CHICKEN | 17

slow roasted tomato + watercress +
fresh mozzarella + white balsamic vinaigrette

FRENCH DIP | 18

prime rib + chipotle horseradish crema +
caramelized onions + swiss + torpedo roll +
herbed au jus

JUICY LUCY BURGER* | 22

bacon & onion marmalade + poblano aioli +
sharp white cheddar

TO SUBSTITUTE FRIES OR CHIPS

arugula side salad (03)
charred tomato basil (03)
french onion (04)

SALADS

GREEK GODDESS | 14

heirloom tomatoes + red onions +
hot house cucumbers + feta +
kalamata olives + village dressing

THE BUDDHA BOWL | 15

baby arugula + heirloom quinoa +
roasted vegetables + avocado crema +
fresh herbs + crispy chile chickpeas +
green goddess dressing

CAESAR LUCIA | 13

ralf's romaine & gem lettuces + cotija +
birria croutons + ancho lime pepitas +
pickled onions + guajillo ash +
adobo caesar dressing

TO ADD

grilled herb grilled chicken skewer (06)
grilled gulf shrimp (08)
seared tuna steak (12)
grilled salmon* (09)

OYSTERS

GULF COAST OR OYSTER OF THE DAY ON THE HALF SHELL* | 21/42
HALF OR FULL DOZEN

cucumber & shallot mignonette +
traditional accompaniments

PLATES

MEZZI WITH CHARRED RAMP PESTO | 29

confit green garlic + blistered tomato +
asparagus + squash blossom + grana padano

DAY BOAT CATCH | MKT

cauliflower leek purée + buttery broccolini +
cipollini onion + shallot beurre blanc

DESSERT

LEMON LAVENDER DONUTS | 12

citrus sugar + crème anglaise

REFRESHERS

ZERO PROOF | 10

IN PARTNERSHIP WITH FEVER-TREE

DRY HUMOR

pineapple juice + rosemary syrup +
fever-tree mediterranean tonic +
cranberry juice

LIME AFTER LIME

lemon juice + lime juice +
basil syrup + fever-tree sparkling
lime & yuzu tonic

AROMATHERAPY

hibiscus & lavender cordial + pomegranate juice +
lemon juice + fever-tree elderflower

a 3% heart of house fee will be applied to all checks to support our hard-working kitchen team- thank you!

*consuming raw or undercooked meats of any kind may increase your risk of foodborne illness | substitutions or splits may incur a fee | 20% gratuity may be added

— LUCY'S —

LIBATIONS

BREAKFAST AT TIFFANY'S 14
tito's vodka + st. germain + rosemary syrup + ruby red grapefruit juice

HUGO CRETE 16
st. germain + prosecco + mint syrup + blueberries + strawberries

PURPLE ORCHID 14
john emerald elizabeth vodka + pea flower tea + aperol + st. germain + sugar syrup + lemon juice

DIRTY LUCY 16
belvedere vodka + olive brine + dolin dry vermouth + house marinated blue cheese olives

L'ESPRESSO MARTINI 15
vanilla infused wheatley vodka + borghetti liqueur + mama mocha's cold brew

NATIVE NUDIST 14
lunazul reposado tequila + cointreau + peychaud's bitters + lime juice + tumeric syrup + orange juice

THE HOT SHOT 14
corazon reposado tequila + pineapple juice + lime juice + jalapeños + sugar syrup + mezcal floater

NUTTY ALEXANDER 13
revanche cognac + frangelico + cream

WINE BY THE GLASS

	GLASS/BOTTLE
2021 ARGYLE, BRUT ROSÉ, *Williamette Valley, OR*	15/47
NV ROEDERER ESTATE, BRUT, *Anderson Valley, CA*	20/64
NV ZINGARA, PROSECCO DI TREVISO, *Italy*	12/37
2023 BONANNO, CHARDONNAY, *Napa Valley, CA*	14/45
2023 PONZI, PINOT GRIS, *Williamette Valley, OR*	14/43
2022 DOMAINE DURAND, SANCERRE, *Loire, France*	24/80
2022 AUGUST KESSELER, RIESLING, *Germany*	13/42
2023 VIÑO CABOS FELINO, MALBEC, *Mendoza, Argentina*	17/55
2023 DEMARIE, LANGHE, NEBBIOLO, *Italy*	13/41
2021 PARCEL 41, MERLOT, *Napa Valley, CA*	14/44
2022 CHAPPELLET, CABERNET BLEND, *Napa Valley, CA*	25/86
2021 75 WINE CO, CABERNET SAUVIGNON, *Mendocino, CA*	15/48

WINE ON TAP

	GLASS
2021 MARTIN RAY, CHARDONNAY, *Sonoma, CA*	12
2021 TRIENNES, ROSÉ, *Provence, France*	13
2023 WITHER HILLS, SAUVIGNON BLANC, *New Zealand*	12
2023 LUCY'S "MIURA" MISSION RANCH, PINOT NOIR, *Monterey County, CA*	18
2020 ANGELINE, CABERNET, *Santa Rosa, CA*	13
2019 KATHERINE GOLDSCHMIDT, CABERNET, *Alexander Valley, CA*	18

CANS

RED CLAY BREWING *(Opelika, AL)*	
Double Master's Series Miura West Indies Pale Ale	07
Double Master's Series Miura Dark Cape Coffee Stout	07
Double Master's Series Miura Forbidden Blade Black Pilsner	07
Double Master's Series Miura Dutch Courage Pilsner	07
SELECT DOMESTIC AND IMPORTS	05

DRAFT BEER SELECTION UPON REQUEST

LUCY'S FROSÉ 14
triennes rosé + strawberry purée + cointreau + vodka

GIN + TONICS | 16
IN PARTNERSHIP WITH FEVER-TREE

HENDRICKS FLORA ADORA GIN - SCOTLAND
+ melody of florals, vegetal, light citrus notes and a palate of coriander, spearmint and a slightly fruity finish
+ tonic pairing: fever-tree lemon tonic

MALFY GIN - CON LIMON - ITALY
+ lemon, refreshing orange, easy drinking, light
+ tonic pairing: fever-tree lemon tonic

GRAY WHALE GIN - UNITED STATES
+ sweet, six california botanicals: juniper, kombu, almonds, limes, fir tree and mint
+ tonic pairing: fever-tree mediterranean tonic
+ finished with a touch of fresh house-made mint syrup

FORD'S LONDON DRY GIN - ENGLAND
+ notes of bright cucumber, black lime, juniper, soft salinity
+ tonic pairing: fever-tree sparkling cucumber tonic

ROKU GIN - JAPAN
+ botanical, floral, notes of pepper, bright herbs, buttery texture
+ tonic pairing: fever-tree elderflower tonic

EMPRESS 1908 ELDERFLOWER ROSE GIN - CANADA
+ notes of juniper berries, gentle sweetness of elderflower, a bright burst of orange and a touch of floral rose and lavender
+ tonic pairing: fever-tree elderflower tonic