



- FOR THE TABLE -
**HOUSEMADE
 COCONUT &
 BANANA TOAST** 12
 FIG BUTTER
 CARAMELIZED BANANAS

BRUNCH

RISE & SHINE BREAKFAST | 17

NATURE'S YOKE FARM FRESH SCRAMBLED EGGS + PECAN WOOD SMOKED BACON + PIMENTO CHEESE BISCUIT + LUCY'S ROASTED POTATO & PEPPER HASH + EASTABOGA WILDFLOWER HONEY BUTTER

HUEVOS RANCHEROS | 19

FRIJOLES BORRACHOS + TOMATILLO SALSA + CHORIZO QUESADILLA + SUNNY SIDE UP EGGS + SMASHED AVOCADO + SALSA MACHA

FENNEL SAGE SAUSAGE BISCUITS & GRAVY | 16

LUCY'S FENNEL SAGE SAUSAGE + EASTABOGA WILDFLOWER HONEY + CONECUH SAUSAGE GRAVY + PIMENTO CHEESE BISCUIT + LUCY'S HASH + PEPPERCORN MEDLEY

LUCY'S CLASSIC EGGS BENEDICT & HASH | 18

NIMAN RANCH HAM + POACHED EGGS + CALABRIAN CHILI HOLLANDAISE

SHAKSHUKA | 17

SLOW ROASTED ARRABIATA + WILTED TURNIP GREENS + AGED FETA + FARM FRESH EGGS + NAAN

SMASHED AVOCADO TARTINE | 19

POACHED EGGS + PICKLED ONIONS + FRESNO PEPPERS + HEIRLOOM TOMATOES + STINSON BREAD

CHICKEN AND WAFFLE BENNIE* | 18

CONECUH SAUSAGE GRAVY + POACHED EGG + EASTABOGA WILDFLOWER HONEY + LUCY'S HASH

LEMON RICOTTA HOTCAKES | 14

WILD BLUEBERRY COMPOTE + SUGARMAN OF VERMONT MAPLE SYRUP

BRIOCHE FRENCH TOAST | 18

GRAND MARNIER DEVONSHIRE CREAM + BERRIES + SUGARMAN OF VERMONT MAPLE SYRUP

CROQUE MADAME | 17

NIMAN RANCH SMOKED HAM + GRUYERE + SUNNY SIDE UP EGG + MORNAV SAUCE + WATERCRESS GREENS + WHITE BALSAMIC VINAIGRETTE

AHI TUNA BURGER* | 18

ASIAN SLAW + GINGER WASABI AIOLI + TOASTED BRIOCHE BUN + CHOICE OF HOUSE-MADE SEA SALT KETTLE CHIPS OR FRIES

JUICY LUCY BURGER* | 22

BACON & ONION MARMALADE + POBLANO AIOLI + SHARP WHITE CHEDDAR + LUCY'S FRIES

LUCY'S HASH 5

PIMENTO CHEESE BISCUIT 4

MAPLE FENNEL BACON 5

FRUITS IN SEASON 6

PEPPER JACK GRITS 6

LUCY'S BLOODY MARY | 14
Tito's Vodka + House-made Bloody Mary Mix + Lime + Lemon + Olive + Maple Fennel Bacon + Pickled Shrimp + Celery

MIMOSA | 11
Bubbles & Fresh Orange, Cranberry, Pineapple or Grapefruit Juice

SWANKY MIMOSA | 16
Roederer Estate & Fresh Orange, Cranberry, Pineapple or Grapefruit Juice

SHARES

LEMON LAVENDER DONUTS | 12

CITRUS SUGAR + CRÈME ANGLAISE

LUCY'S PIMENTO CHEESE | 13

BACON ONION JAM + GRILLED FOCACCIA

TRUFFLE PARMESAN FRIES | 13

WHITE TRUFFLE OIL + LEMON AIOLI
 REGULAR FRIES | 08

OYSTERS

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

HALF OR FULL DOZEN
 CUCUMBER & SHALLOT MIGNONETTE + TRADITIONAL ACCOMPANIMENTS

SALADS

CAESAR LUCIA | 13

RALF'S ROMAINE & GEM LETTUCES + COTIJA + BIRRIA CROUTONS + ANCHO LIME PEPITAS + PICKLED ONIONS + GUAJILLO ASH + ADOBO CAESAR DRESSING

THE BUDDHA BOWL | 15

BABY ARUGULA + HEIRLOOM QUINOA + ROASTED VEGETABLES + AVOCADO CREMA + FRESH HERBS + CRISPY CHILE CHICKPEAS + GREEN GODDESS DRESSING

ADD PROTEIN:

GRILLED GULF SHRIMP 08 | HERB GRILLED CHICKEN 08
 GRILLED SALMON 09

DESSERT

LUCY'S COOKIES & MILK | 10

HOUSE-MADE CHOCOLATE CHUNK COOKIE DOUGH + MILK

ZERO PROOF

IN PARTNERSHIP WITH **FEVER-TREE**

DRY HUMOR | 10

PINEAPPLE JUICE + ROSEMARY SYRUP + CRANBERRY JUICE + FEVER-TREE MEDITERRANEAN TONIC

LIME AFTER LIME | 10

LEMON JUICE + LIME JUICE + BASIL SYRUP + FEVER-TREE SPARKLING LIME & YUZU TONIC

AROMATHERAPY | 10

HIBISCUS & LAVENDER CORDIAL + POMEGRANATE JUICE + LEMON JUICE + FEVER-TREE ELDERFLOWER TONIC

BOOZE-LESS

WHEN SHIRLEY MET LUCY..... 04

LUCY'S FRESH SQUEEZED LEMONADE..... 04

COKE, COKE ZERO, DIET COKE, SPRITE, DR. PEPPER, GINGER ALE, ICED TEA 3.5

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 to parties of 8 or more

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

DIRTY LUCY 16

BELVEDERE VODKA + OLIVE BRINE + DOLIN DRY VERMOUTH + HOUSE MARINATED BLUE CHEESE OLIVES

PURPLE ORCHID 14

JOHN EMERALD ELIZABETH VODKA + PEA FLOWER TEA + APEROL + ST. GERMAIN + SUGAR SYRUP + LEMON JUICE

L'ESPRESSO MARTINI 15

VANILLA INFUSED WHEATLEY VODKA + BORGHETTI LIQUEUR + MAMA MOCHA'S COLD BREW

THE HOT SHOT 14

CORAZON REPOSADO TEQUILA + PINEAPPLE JUICE + LIME JUICE + JALAPEÑOS + SUGAR SYRUP + MEZCAL FLOATER

JALISCO BREEZE 16

DON JULIO BLANCO TEQUILA + LEMON JUICE + SUGAR SYRUP + ARGYLE BRUT ROSÉ

NUTTY ALEXANDER 13

REVANCHE COGNAC + FRANGELICO + CREAM

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

GIN MARE MEDITERRANEAN GIN - SPAIN

+ rosemary, thyme, lemon, olives, light viscous texture
+ tonic pairing: fever-tree mediterranean tonic

LEMON INFUSED GRAY WHALE GIN - UNITED STATES

+ lemon, refreshing orange, easy drinking, light
+ tonic pairing: fever-tree lemon tonic

WINE BY THE GLASS

GLASS/BOTTLE

2021 ARGYLE, BRUT ROSÉ, <i>Willamette Valley, OR</i>	15/47
NV ROEDERER ESTATE, BRUT, <i>Anderson Valley, CA</i>	20/64
NV ZINGARA, PROSECCO DI TREVISO, <i>Italy</i>	12/37
2023 BONANNO, CHARDONNAY, <i>Napa Valley, CA</i>	14/45
2023 THEVENET & FILS, SAINT-VÉLAN, WHITE BURGUNDY, CHARDONNAY, <i>Bourgogne, France</i>	17/60
2023 PONZI, PINOT GRIS, <i>Willamette Valley, OR</i>	15/43
2023 DOMAINE DURAND, SANCERRE, <i>France</i>	24/80
2022 AUGUST KESSELER 'R', RIESLING, <i>Germany</i>	13/42
2023 VIÑA CABOS FELINO, MALBEC, <i>Mendoza, Argentina</i>	17/55
2023 DEMARIE, LANGHE, NEBBIOLO, <i>Italy</i>	15/41
2021 PARCEL 41, MERLOT, <i>Napa Valley, CA</i>	14/44
2022 CHAPPELLET, CABERNET BLEND, <i>Napa Valley, CA</i>	25/86
2021 75 WINE CO, CABERNET SAUVIGNON,	15/48

WINE ON TAP

GLASS

2021 MARTIN RAY, CHARDONNAY, <i>Sonoma, CA</i>	12
2021 TRIENNES, ROSÉ, <i>Provence, France</i>	14
2023 WITHER HILLS, SAUVIGNON BLANC, <i>New Zealand</i>	12
2023 LUCY'S "MIURA" MISSION RANCH, PINOT NOIR, <i>Monterey County, CA</i>	18
2020 ANGELINE, CABERNET, <i>Santa Rosa, CA</i>	13
2019 KATHERINE GOLDSCHMIDT, CABERNET, <i>Alexander Valley, CA</i>	18

CANS

RED CLAY BREWING (<i>Opelika, AL</i>)	
<i>Double Master's Series Miura West Indies Pale Ale</i>	07
<i>Double Master's Series Miura Dark Cape Coffee Stout</i>	07
<i>Double Master's Series Miura Forbidden Blade Black Pilsner</i>	07
<i>Appalachiousaurus Amber</i>	06
<i>Half-Time Hefeweizen</i>	06
<i>Premium Lager</i>	06

SELECT DOMESTIC AND IMPORTS 06

DRAFT BEER SELECTION AVAILABLE UPON REQUEST

