



SMALL PLATES

YOGURT & GRANOLA ^v - 14

greek yogurt, berries, almonds, clover honey

AVOCADO TOAST - 14

avocado mousse, fresh avocado, basil, bacon jam, crispy shallots, thick cut sourdough

ADD: poched egg 5

ADD: pico de gallo 4

TUNA TARTARE* - 19

avocado, cucumber, soy, wasabi, house-made chips

SHARE

BRUNCH TOTS* - 15

queso fundido, fried egg, chorizo, black bean, pickled onion, pico de gallo, lime crema

MEATBALLS - 16

tomato ragù, pecorino, parmesan, basil, grilled baguette

CHILLED SHRIMP COCKTAIL ^{GF} - 24

chilled jumbo shrimp, spicy cocktail sauce, lemon aioli, horseradish

HALF DOZEN OYSTERS ^{GF} - 5.00/EACH

daily selection served with cocktail sauce, hot sauce, lemon, horseradish and mignonette

CRONUTS ^v - 13

salted caramel, hazelnut chocolate, mixed berries

BREAKFAST FLATBREAD - 16

scrambled eggs, bacon, mozzarella, choron aioli, diced tomatoes

SALAD

CAESAR - 16

gem lettuce, croutons, parmesan crisps

ADD: chicken 14

ADD: roast salmon 16

BURRATA ^v - 15

pistachio pesto, heirloom tomatoes, EVOO

OLIVE OIL CURED TUNA ^{GF} - 21

soft poached egg, tomato, persian cucumber, green beans, crispy fingerling potatoes

SANDWICHES

LUCIE BRUNCH BURGER* - 22

prime butter burger, fried egg, bacon, avocado, coopers american cheese

CRISPY CHICKEN - 19

brined fried chicken breast, B&B pickles, smoked BBQ aioli, sweet potato roll

LUCIE BURGER* - 21

prime butter burger, coopers american cheese, tomato, lettuce, B&B pickles, awesome sauce, seeded brioche roll

BRUNCH FAVORITES

BELGIAN WAFFLE ^v - 15

vermont maple syrup, whipped honey, butter

ADD: berries 7

BUTTERMILK PANCAKES ^v - 15

butter, vermont maple syrup

ADD: berries 7

LEMON RICOTTA PANCAKES ^v - 19

blueberry bourbon syrup, toasted coconut

EGGS BENEDICT* - 20

country ham, poached eggs, hollandaise sauce, brunch potatoes

FRIED SHRIMP BENNY* - 24

poached eggs, avocado, fried shrimp, old bay hollandaise, crispy shallots, brunch potatoes

BRIOCHE FRENCH TOAST ^v - 17

butter, vermont maple syrup

ADD: berries 7

CHICKEN & WAFFLES - 24

maple bourbon syrup, green onion butter

OMLETTE* CHOICE OF THREE FILLINGS - 20

onion, spinach, peppers, tomato, mushroom, cheddar, american, gruyere, feta, bacon, ham, sausage, brunch potatoes

ALL AMERICAN BREAKFAST* - 21

2 eggs any style, choice of bacon or sausage, brunch potatoes, choice of wheat or white toast

SIDES

FRIES ^{GF} ^v - 9

ENGLISH MUFFIN ^{VG} - 6

TOAST ^{VG} - 6

SAUSAGE - 7

BRUNCH POTATOES ^{GF} ^{VG} - 8

FRESH SEASONAL FRUIT ^{VG} ^{GF} - 9

BACON - 6

BEVERAGES

VOSS STILL - 7/13

VOSS SPARKLING - 7/13

MILK (SKIM, WHOLE, 2%) - 3

CHOCOLATE MILK - 5

HOT CHOCOLATE - 7

ORANGE JUICE - 6

GRAPEFRUIT JUICE - 6

CRANBERRY JUICE - 6

APPLE JUICE - 6

TOMATO JUICE - 6

COFFEE

ILLY REGULAR - 6

ILLY DECAF - 6

CAPPUCCINO - 8

ESPRESSO - 7/10

HOT TEA

BREAKFAST - 5

EARL GREY - 5

GREEN - 5

CITRUS ROOIBOS - 5

ALL MENU ITEMS HAVE BEEN LABELED WITH THE FOLLOWING:

^V = VEGETARIAN

^{VG} = VEGAN

^{GF} = GLUTEN-FREE

IN MANY CASES, WE ARE ABLE TO ACCOMMODATE ADDITIONAL DIETARY RESTRICTIONS THAT ARE NOT LISTED. PLEASE ASK YOUR SERVER AND WE WILL DO OUR BEST TO MAKE YOU HAPPY!

Before placing your order, please inform your server if a person in your party has a food allergy. *These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



BRUNCH WINES

PROSECCO

villa sandi, prosecco, italy - 11|40
bisol, prosecco jeio brut rose, italy - 12|44

CHAMPAGNE

gonet-medeville bru, france - 20|76

ROSÉ

chateau routas, coteaux varois en provence rose, - 12|44
france gratien & meyer - 14|52
cremant de loire brut-rose, france

PINOT GRIS

sokol blosser, pinot gris - 14|52
willamette valley, oregon

SANCERRE

alphonse mellot "la moussiere" sancerre, france - 15|55

SAUVIGNON BLANC

nautilus estate, sauvignon blanc - 12|44
marlborough, nz

CHARDONNAY

mer soleil reserve chardonnay, napa, ca - 12|44

RED ZIN/PRIMITIVO

desire lush & zin, puglia primitivo, italy - 12|44

PINOT NOIR

king estate, inscription, pinot noir, oregon - 15|55

RED BLEND

caymus suisun, grand durif, napa, ca - 16|60

CABERNET

alexander valley vineyards, california - 11|40

WHITE SANGRIA

sauvignon blanc, blueberry vodka, peach tree, st. germaine

ROSÉ SANGRIA

rosé, strawberries, pineapple, lemonade

DRAFT BEER

LUCIE LAGER - 8

SAM ADAMS SEASONAL - 8

CLOUD CANDY - 9

MODELO ESPECIAL - 8

STELLA ARTOIS - 8

LORD HOBO NE CHOWDER - 9

GUINNESS - 9

SEASONAL DRAFT - 8
(PLEASE SEE SERVER)

BRUNCH FLIGHTS

MIMOSA - 19

CLASSIC

oj

BELLINI

peach

BLACKBERRY

ginger

TROPICAL SUNRISE

coconut rum, pineapple

BLOODY MARY - 26

CLASSIC BLOODY MARY

celery, olives, pickle, lemon

BLOODY MARIA

tequila, lime, jalapeño popper, tajin

BLOODY VERDE

shrimp cocktail, English cucumber, pickled green bean

BUFFALO BLOODY

buffalo chicken nugget, celery, bleu cheese stuffed olives

BRUNCH COCKTAILS

JOHN DALY - 16

lemonade, ice tea, corvus vodka

LONG ISLAND ICED COFFEE - 18

baileys, kahlua, corvus, bacardi, pantalones organic tequila, cold brew

GRILLED PINEAPPLE MULE - 15

corvus grilled pineapple vodka, ginger beer, citrus

MEZCAL PALOMA - 15

mezcal, grapefruit, citrus, simple syrup

SUNDAY FUNDAY - 15

gin, aperol, st. germaine, citrus, prosecco

LIMONCELLO SPRITZ - 14

limoncello, prosecco, club soda

SANGRIA - 15

WHITE SANGRIA

sauvignon blanc, blueberry vodka, peach tree, st. germaine

ROSÉ SANGRIA

rosé, strawberries, pineapple, lemonade