

BRUNCH

SNACKS

BRUNCH TOTS 18

queso fundido, chorizo, black bean, pickled onion, cheddar

MAPLE BOURBON WINGS 15

crispy shallot, chive, sriracha dust

CHILLED SHRIMP COCKTAIL 22

spicy cocktail sauce, lemon aioli, horseradish

HALF DOZEN OYSTERS* 4/EACH

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

CRONUTS 12

salted caramel, hazelnut chocolate, mixed berries

SALADS & SANDWICHES

CAESAR 15

gem lettuce, croutons, parmesan

SESAME TUNA* 27

chopped salad, tuscan kale, napa cabbage, pecans, honey crisp apple, edamame, golden beets, sweet ginger vinaigrette

PROTEINS (ADD ON)

5 OZ ATLANTIC SALMON* 14

GRILLED CHICKEN BREAST* 12

LUCIE'S BREAKFAST SANDWICH 19

crispy potato waffle, impossible sausage, avocado, fried egg, coopers american cheese

CRISPY CHICKEN 17

house pickles, smoked BBQ aioli, B&B pickles, sweet potato roll

LUCIE BURGER* 18

coopers sharp american cheese, shredded iceberg, B&B pickles, brioche roll

SMALL PLATES

AÇAÍ BOWL* 13

granola, chia seeds, banana, berries, coco nibs, peanut butter

YOGURT & GRANOLA 13

greek yogurt, berries, almonds, clover honey

AVOCADO TOAST 13

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

ADD: poached egg 4

ADD: pico de gallo 3

TUNA TARTARE* 18

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

FLATBREADS

BREAKFAST FLATBREAD 15

scrambled eggs, bacon, fingerling potato, choron aioli

PESTO FLATBREAD 15

scrambled egg, spinach, tomato, goat cheese, pesto

PASTRAMI SMOKED SALMON PITA 17

herb spread, capers, red onion, chive, crumbled egg

SIDES

BRUNCH POTATOES 7 VG|G BACON 5

ENGLISH MUFFIN 5 VG SAUSAGE 6

TOAST 5 VG

CHICKEN SAUSAGE 7

FRESH SEASONAL FRUIT 7 VG|G GRAPEFRUIT 9

BRUNCH FAVORITES

BELGIAN WAFFLE 14

vermont maple syrup, whipped honey butter add berries +5

BUTTERMILK PANCAKES 14

butter, vermont maple syrup, add berries +5

LEMON RICOTTA PANCAKES 18

blueberry bourbon syrup, toasted coconut

EGGS BENEDICT 21

country ham, poached eggs, hollandaise sauce, brunch potatoes

FRIED SHRIMP BENNY 23

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

CROQUE MADAME 23

ham, gruyere, dijon, mornay, fried egg, brunch potatoes

PUMPKIN SPICE FRENCH TOAST 16

pepita streusel, whipped cream

CHICKEN & WAFFLE 19

sweet butter, maple syrup

OMELETTE choice of 3 fillings 19

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

ALL AMERICAN BREAKFAST 20

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

*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



· cocktails ·

LUCIE PALOMA 14

cazadores reposado, lime juice, grapefruit glaze, blood orange purée, topped with soda water

ESPRESSO MARTINI 18

chilled espresso, vanilla vodka, tia maria, kahlua

FASHIONABLE 17

putnam rye, orange bitters, demerara syrup, orange twist

BOURBON APPLE CIDER MULE 15

apple cider, bourbon, lemon juice, ginger beer

LEMON BERRY SPRITZ 16

vodka, blueberry syrup, citrus, mint, soda water

MARGARITA APASIONADA 15

cazadores reposado, chinoia passion fruit liqueur, lime, blue agave nectartajin, turbinado sugar, chili powder rim

PUMPKIN OOOYAH! 15

vanilla vodka, baileys, pumpkin spice simple, amaretto disaronno, cinnamon graham cracker rim

THE LUCIE 75 15

lawleys harborside gin, st germain, lemon, sparkling wine

ROYAL SUNRISE 14

plantation dark rum, passion fruit liquor, orgeat, lime, pineapple

FALL SANGRIA 16

red sangria, apple cider, cointreau, cinnamon-sugar rim

WINES

RED

BACKHOUSE CABERNET SAUVIGNON 10 | 38
ca

STERLING VINTNERS CABERNET SAUVIGNON 32
central coast, ca

IRON & SAND CABERNET SAUVIGNON 15 | 57
paso robles, ca

CHARLES KRUG CABERNET SAUVIGNON 79
napa, ca

BACKHOUSE PINOT NOIR 10 | 38
ca

DOUGH PINOT NOIR 12 | 44
or

MARITANA VINEYARDS PINOT NOIR 92
russian river, ca

FLAT TOP HILLS RED BLEND 12 | 44
dunnigan hills, ca

CH ST. ANDRE CORBIN 69
saint emilion, fr

ROBERT HALL MERLOT 12 | 40
paso robles, ca

RUTHERFORD HILLS MERLOT 65
napa, ca

PROEMIO MALBEC 11 | 38
mendoza, arg

SAN FELICE CHIANTI CLASSICO RISERVA 69
tuscany, it

BARTON & GUESTIER BEAUJOLAIS VILLAGES 12 | 39
beaujolais, fr

ROSÉ

WHISPERING ANGEL 15 | 55
provence, fr

JOSH ROSE 11 | 38
ca

WHITE

CAMELOT CHARDONNAY 10 | 34
ca

DOUGH CHARDONNAY 45
ca

MACROSTIE WINERY CHARDONNAY 15 | 54
healdsburg, ca

TRUCHARD CHARDONNAY 59
carneros, ca

BARKERS MARQUE" RANGA RANGA" SAUVIGNON BLANC 12 | 44
marlborough, new zealand

RAPHAEL MIDOIR, TOURAINE SAUVIGNON 45
loire valley, fr

ILLUMINATION BY QUINTESSA SAUVIGNON BLANC 75
napa, ca

DOMAINE DELAPORTE SANCERRE 18 | 69
loire valley, fr

BARONE FINI PINOT GRIGIO 13 | 45
valdadige, it

TERLAN PINOT GRIGIO 55
alto adige, at

PEPIERE MUSCADET "LA PEPIE" 49
loire, fr

VIONTA ALBARINO 48
rias baixas, esp

CONUNDRUM BY CAYMUS 12 | 45
ca

SPARKLING

VEUVE CLICQUOT BRUT 160
champagne, fr

TAITTINGER CUVÉE PRESTIGE BRUT 35 | 135
reims, france

CHANDON BRUT ROSE 13 | 59
champagne, fr

PASQUA ROSE PROSECCO 13 | 49
pinot noir blend, ca

AVISSI PROSECCO 11 | 45
veneto, it

· BEER! BEER! BEER! ·

DRAFTS

LUCIE NEW ENGLAND IPA 8

FIDDLEHEAD IPA 8

SAM ADAMS SEASONAL 8

ALLAGASH WHITE 8

MODELO ESPECIAL 8

SAM ADAMS WICKED FENWAY IPA 8

SHIPYARD PUMPKIN 8

WIDOWMAKER BLUE COMET IPA 9

BOTTLES

BUD LIGHT 6

HEINEKEN 7

CORONA 7

STELLA ARTOIS 7

LAGUNITAS IPA 8

VICTORY SOUR MONKEY 9

MAGNERS CIDER 7

FOUNDERS BREAKFAST STOUT 12

CANS

LORD HOBO BOOM SAUCE 11

SWITCHBACK ALE 9

PEAK ORGANIC NUT BROWN 8

DOWNEAST CIDER 8

GUINNESS 8

CARLSBERG 7

ATHLETIC BREWING N/A UPSIDE DOWN GOLDEN 6

ATHLETIC BREWING N/A WILD IPA 6