



citrus fruit plate | heirloom apples, cucumber, avocado | 12.00

buttermilk biscuit | fresh cultured butter, mission fig jam | 6.00

heirloom apple fritter | 5.00

swank farms asparagus | applewood smoked bacon, poached eggs, hollandaise | 16.00

cal's alderwood smoked salmon | lemon, capers, toasted bagel | 19.00

granola pancakes | sliced banana, applewood smoked bacon | 15.00

classic eggs benedict | caggiano ham, meyer lemon hollandaise | 18.00

bernardus breakfast | eggs, applewood smoked bacon or sausage, roasted potatoes | 16.00

brioche french toast | seasonal fruit, maple syrup | 14.00

irish steel oatmeal | blueberries, almonds | 9.00

crunchy housemade granola | local berries, greek yogurt parfait | 12.00

daily house made pastries | chocolate croissant, coffee cake | 3.50 per piece

half hass avocado | 4.00

'snively's' house juice | carrot, spinach, kale, ginger, red beet, apple | 13.00

Menu subject to change, based on seasonality.

J U I C E S & M O R E

fresh squeezed orange | 8.00

ruby red grapefruit | 8.00

suja organic juices | 8.00

jose's bloody mary | 12.00

classic mimosa | 10.00

C O F F E E B Y I L L Y

french press | 8.00

cappuccino | 5.00

espresso | 4.00

C A R M E L V A L L E Y B O U N T Y

Here at LUCIA, old world craft meets new world creativity. Pure ingredients transform into pure artistry. California country cuisine focuses on healthy, seasonal, sustainable yet decadently prepared fare. Prepare to savor the pleasure.

Parties of six or more are subject to an automatic 18% service charge.