



LUCIA
RESTAURANT & BAR

SATURDAY & SUNDAY
BRUNCH

chilled oysters | 24.00

ginger-shallot mignonette and lemon

yellow fin tuna tartare | 19.00

seaweed, lime-ginger emulsion, sesame cracker

roasted beet salad | 16.00

spinach, green apple, walnut vinaigrette, feta cheese

dungeness crab cake | 18.00

red pepper remoulade, heirloom tomatoes, basil, red onion

grilled portobello | 18.00

spinach, toasted pine nuts, goat cheese, aged balsamic

local fish ceviche | 18.00

hass avocado, lime, cilantro, chips

chilled prawns | 18.00

garden greens, house cocktail sauce, meyer lemon

classic eggs benedict | 18.00

caggiano ham, meyer lemon hollandaise

huevos rancheros | 17.00

tostada, black beans, avocado, pico de gallo, cilantro, crème fraiche

cal's steak tartare | 26.00

organic garden greens, pommes frites

pacific grilled swordfish | 36.00

asparagus, green salad, swank farm local tomatoes

grilled king salmon | 34.00

citrus-soy glaze, kombu rice, broccolini, shitake mushrooms

oven roasted sonoma chicken breast | 26.00

garden greens, thyme, pommes frites

bernardus brunch burger | 24.00

bacon, house made pickles, pommes frites

fried chicken sandwich | 18.00

house made pickles, garden greens, red pepper aioli



BRICK OVEN PIZZAS

garden vegetable | 20.00

grilled red onion, asparagus, arugula

margherita | 20.00

vine ripe swank farms tomato, basil, mozzarella

prosciutto | 22.00

parmigiano-reggiano, tomatoes, arugula



glazed cinnamon roll | 5.00

fresh baked biscuit | 5.00

chocolate croissant | 3.50

croissant | 3.50

coffee cake | 3.50



BUBBLES & MORE

classic mimosa | 10.00

champagne j. lassalle | 22.00

hard cider | 8.00

roasted tomato bloody mary | 12.00

CELLAR WINE LIST



MENU SUBJECT TO CHANGE

Consuming raw or undercooked foods may increase your risk of food borne illness
Due to California conservation law, water is served only upon request
Parties of six or more are subject to an 18% gratuity

Chef Cal