

- LUNCH -
Tuesday - Friday
11am - 3pm

DINNER

- BRUNCH -
Saturday & Sunday
10am - 2pm

LUCY'S RESTAURANT
404 N. 2nd Street, Richmond, VA

- APPETIZERS -

MEAT & CHEESE BOARD

Chef's selections of meat and cheese paired with accoutrements \$12

FRIED OYSTERS

Over bacon collard greens with lemon aioli \$10

HUMMUS

Sweet potato hummus with beet, celery root chips and fried kale \$7

FONDUE

Creamy boursin and gorgonzola cheese fondue with fried cauliflower, sliced apples and croutons \$10

SMOKED SALMON

With whipped feta, caper relish and fresh parsley \$9

TART

SausageCraft chorizo, potato and goat cheese baked in a house made tart shell \$9

- SALADS -

CAESAR SALAD* *Romaine, parmesan crisp, white anchovy, and garlic croutons \$6*

ARUGULA SALAD *With grapes, shaved fennel, gorgonzola cheese and toasted pecans \$8*

HOUSE SALAD *Manakintowne mixed greens, tomato, cucumber, carrot, onion \$6*

Dressings - Ranch, Bleu Cheese, Ten Thousand Island, Balsamic Vinaigrette, Lemon Garlic Vinaigrette, Shallot Vinaigrette

- ENTREES -

MONROVIA FARM HOUSE CUT, DRY-AGED BEEF OF THE DAY* ...

LOCAL FISH OF THE DAY* ...

PORK CHOP*

Grilled 12oz Berkshire pork chop, smoked & smashed Yukon Gold potatoes with thyme and butter, broccolini, chive sour cream \$25

LAMB*

Braised lamb shoulder over farro and mushroom risotto with carrots, parsnips, and lamb jus \$24

FRESH PASTA

*House made fettucine, almond pesto sauce, fresh spinach topped with ricotta cheese \$14
add braised beef short rib \$5*

CHICKEN

Dry-rubbed BBQ chicken quarters, with baked tomato mac and cheese and vegetable of the day \$17

DUCK BREAST*

Pan-seared duck breast, butternut squash, apple and pecan bread pudding with cranberry butter and sauteed kale \$20

NON "SPAGHETTI & MEATBALLS"

Artichoke, spinach and avocado "meatballs" over sautéed spaghetti squash, with caramelized onion pomodoro sauce, and grated parmesan \$18

PIG & CHICKEN SALAD

House made bacon-crust chicken atop mixed greens, cucumber, hard boiled egg, celery, carrot, and herb cream cheese crostini \$12

MONROVIA FARM HAMBURGER*

*Fresh, local, all natural 8 oz grilled hamburger on a potato bun, lettuce, tomato, onions and mayo, with house cut fries or side salad \$11
Add cheese \$1 House made bacon \$2
Cheddar, Swiss, Colby Jack, Provolone, American, Blue*

HAPPY HOUR 5-6:30 Tuesday-Friday @ the bar - \$2 off appetizers, cocktails, draft beers

*These menu items can be prepared raw and/or undercooked. Consuming raw and/or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

- DINNER -
Tuesday - Saturday
5pm - 10pm

LUNCH

- BRUNCH -
Saturday & Sunday
10am - 2pm

- SANDWICHES -

All Sandwiches served with side of house made tortilla chips, side salad or house cut fries. Sub cup of soup for \$2

MEATLESS MEATBALL SUB

House made artichoke, spinach and avocado balls, caramelized onion pomodoro sauce, toasted provolone on baguette \$10

THE WALLACE

Smoked gouda grilled cheese with spinach and roasted red peppers on wheat bread \$8
Add bacon \$2

THE DIP

Sautéed mushrooms and onions over Monrovia Farm roast beef with melted provolone on baguette with house made au-jus on the side \$11

HRT

House roasted turkey breast on toasted ciabatta, avocado, house pickled red onion slaw with spicy mayo \$10

BAXTER'S BEEF

Slow braised, pulled Monrovia Farm Beef on ciabatta, melted provolone, house made pickles, whole grain mustard mayonnaise \$11

TWO STREET CLUB

House roasted and sliced turkey breast, house cured pork loin, bacon, colby jack cheese on ciabatta, lettuce, tomato, onions and mayo \$10

DOWNTOWN CHEDDAR*

House made Monrovia Farm roast beef on potato bun, served warm with cheddar, caramelized onions, lettuce, tomato, and horseradish mayo \$11

THE O'BRIEN

Turkey breast, roast beef, cured pork loin, salami, cheddar, swiss, lettuce, tomato, onion and spicy relish mayo on baked baguette \$10

MONROVIA FARM HAMBURGER*

Fresh, local, all natural, 8oz grilled hamburger on potato bun, lettuce, tomato, onion and mayo \$11 Add cheese \$1 Add bacon \$2
Cheddar, Swiss, Colby Jack, Provolone, American, Blue

- SOUPS & SALADS -

SOUP OF THE DAY Cup \$3 Bowl \$5

HOUSE SALAD

Local mixed greens, tomato, cucumber, carrot, onion \$5 Add chicken \$3 Add salmon \$5

PAN SEARED SALMON

Over kale with pine nuts, shaved parmesan, croutons, caesar dressing \$13

THE PIG & CHICKEN SALAD

House made bacon infused chicken atop mixed greens, cucumber, hard boiled egg, celery, carrot, and herb cream cheese crostini \$10

SHRIMP PO BOY SALAD

Hand breaded shrimp over leaf lettuce, avocado, red onions and cherry tomatoes, Ten Thousand Island dressing \$12

THE OSCAR

Fried Brussels sprout leaves, warm roasted red potatoes, house made bacon, and red onion over local mixed greens with a creamy garlic & oregano dressing \$10

CHICKEN PASTA SALAD

Oven Roasted chicken over arugula with pearl couscous, tomatoes, scallions, pistachios, lemon garlic vinaigrette \$11

BURGER SALAD*

Monrovia Farm Burger resting on a house salad \$11
Add cheese or avocado \$1 Add bacon \$2

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Dressing - Ranch, *Caesar, Bleu Cheese, Garlic Oregano, Ten Thousand Island, Balsamic Vinaigrette, Lemon Garlic Vinaigrette, Shallot Vinaigrette

Coke, Diet Coke, 7 Up
Ginger Ale, Boylan's Root
Beer \$2

Ice Tea, Hot Tea
Coffee, Juices, Milk,
Lemonade \$2

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"BLOODY LUCY"

House made mix

\$7

MIMOSA

Fresh squeezed OJ

\$7

BRUNCH

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BEVERAGES

Ice Tea, Hot Tea, Coffee,
Juices, Milk \$2
Fresh Squeezed OJ \$3.75
Coke, Diet Coke, Ginger Ale,
7 Up, Boylan's Root Beer \$2

HOUSE MADE BACON DONUT HOLES \$4

GARLIC & VEGGIE CREAM CHEESE WITH CROSTINI \$4

- ENTREES -

LUCY'S BISCUIT*

Sausage and gravy over house made biscuit topped with two eggs \$11

SOUTH PORK

Pulled pork and black beans over Byrd Mill grit cake with two eggs, sour cream and scallions \$12

IRON EGGS*

Two eggs baked in cast-iron ramekin with spinach, red pepper flakes, and parmesan, side of herb roasted potatoes and pan seared tomatoes. Sourdough or wheat toast \$11

WITTE'S HUEVOS*

Your style of eggs in bed with mixed beans, cheddar, salsa, sour cream and avocado over fried mesa chips \$10

PORK & EGGS*

Fried bread, house cured pork loin topped with two poached eggs and scallion hollandaise, side of herb roasted potatoes \$10

BREAKFAST*

Two eggs, house cured bacon or pork loin, roasted herb potatoes and pan seared tomatoes and greens. Sourdough or wheat toast \$10

FRENCH POUND

French toast made with lemon pound cake, blackberry sauce, local honey and toasted almonds \$11

CHICKEN & GRITS*

Fried chicken leg quarter, creamy Byrd Mill grits, mushroom gravy, topped with two eggs \$12

- SANDWICHES -

All Sandwiches served with side of house made mesa chips or side salad. House cut fries add \$1

EGG SANDWICH*

One egg your way on toasted ciabatta \$5
Add egg or cheese \$1
Add bacon or pork loin \$2

TWO STREET CLUB

House roasted and sliced turkey breast, house cured pork loin, bacon, colby jack cheese on ciabatta, lettuce, tomato and mayo \$10

THE WALLACE

Smoked gouda grilled cheese with spinach and roasted red peppers on wheat bread \$8
Add bacon \$2

MONROVIA FARM HAMBURGER*

Fresh, local, all natural, 8oz grilled hamburger on a potato bun, lettuce, tomato, onion \$11
Add bacon \$2 Add cheese \$1

Cheddar, Swiss, Colby Jack, Provolone, American, Blue

- SALADS -

HOUSE SALAD

Mixed greens, tomato, cucumber, carrot, onion \$5

CAESAR SALAD*

Romaine, shaved parmesan, crostini \$5

THE PIG & THE CHICKEN SALAD

Pan seared chicken infused with bacon atop mixed greens, cucumber, hard boiled eggs, celery, carrot and herb cream cheese crostini \$10

House Made Dressing - Creamy Herb, *Caesar, Bleu Cheese, Garlic Oregano, Ten Thousand Island, Balsamic Vinaigrette, Lemon Garlic Vinaigrette, Shallot Vinaigrette

BACON \$2

CRISP PORK LOIN \$2

POTATOES \$3

BYRD'S MILL GRITS \$3

TOAST \$1.50

EGGS \$2

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