

- 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 a black bean and corn salad, lemon aioli and cilantro garnish \$10*

### BURRATA CHEESE

*Local tomatoes, basil pistou, toasted pine nuts \$10*

### FONDUE

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

### FARM FRITTERS

*Fresh sweet corn, cheddar and scallions with jalapeno sour cream \$7*

### SHORT RIB STUFFED MUSHROOMS

*Monrovia Farm braised short rib bolognese stuffed mushrooms baked with mozzarella cheese \$10*

## - 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\*

*Grilled lamb loin, pearl couscous salad with arugula, dried cherries, pine nuts, and scallions, topped with gremolata \$24*

### FRESH PASTA

*House made fettucine, garlic white wine sauce, dash of crushed red pepper, fresh tomatoes, swiss chard, topped with parmesan \$14  
add SausageCraft chorizo \$4*

### CHICKEN

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

### DUCK BREAST\*

*Pan-seared duck breast, julienned zucchini, squash, carrot, red pepper with a smoked paprika corn cream \$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 \$9

### 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 \$9

### 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

### PAN SEARED SALMON

Over local mixed greens, orange segments, toasted pistachios and scallions \$13

### HOUSE SALAD

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

### 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 BEAN SALAD

Oven Roasted chicken and white beans over Bibb lettuce with roasted red peppers, celery, scallions, feta and shallot 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,  
Limeade \$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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