

# Dinner

Sunday March 19<sup>th</sup> 2017

Five Spice Pork & Vegetable Soup	7.
Vegan Red Curry & Tomato Bisque	7.
Mixed Green Salad w/ <i>House Vinaigrette</i>	7.
Baby Arugula Salad w/ <i>Goat Cheese &amp; Blood Orange Vinaigrette</i>	9.
Endive & Watercress Salad w/ <i>Blue Cheese Dressing &amp; Frizzled Onions</i>	9.
Roasted Beet & Frisée Salad w/ <i>Honeycrisp Apples, Bacon &amp; Pickled Onions</i>	10.
Shaved Fennel & Persimmon Salad w/ <i>Pear, Parmesan &amp; Toasted Hazelnuts</i>	11.
Duck Confit Spring Rolls w/ <i>Pickled Vegetables &amp; Sweet Chili Sauce</i>	11.
Pulled Pork Tacos w/ <i>Apple Fennel Slaw, Queso Fresco &amp; Chipotle Crema</i>	12.
Fried Calamari w/ <i>Chipotle Aioli</i>	12.
Grilled Shrimp Salad w/ <i>Brussels Sprouts, Avocado, Pistachios &amp; Pickled Onion</i>	14.
Grilled Flatbread Pizza w/ <i>Local Mushroom, Roasted Tomatoes &amp; Goat Cheese</i>	14.
Pan Seared Scallops w/ <i>Sweet Potato Risotto, White Truffle Oil &amp; Balsamic Reduction</i>	30.
Pan Roasted Faroe Island Salmon w/ <i>Roasted Parsnip Hash &amp; Fresh Herb Pan Sauce</i>	27.
Braised Short Rib w/ <i>Mashed Yukon Gold Potatoes &amp; Braising Jus</i>	28.
Grilled Hanger Steak w/ <i>Fingerling Potatoes &amp; Green Peppercorn Demiglace</i>	28.
Grilled Northwind Farm Cornish Game Hen w/ <i>Polenta &amp; Cranberry Demiglace</i>	27.
House Made Pappardelle w/ <i>Local Sausage, Leeks, Garlic &amp; Roasted Mushrooms</i>	26.
House Smoked Baby Back Ribs w/ <i>Mashed Potatoes, Cornbread &amp; Coleslaw</i>	26.
Wiltbank Farm Mushroom Ragout w/ <i>Crispy Tofu &amp; Roasted Vegetable</i>	25.

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