

# Dinner

Thursday April 20<sup>th</sup>, 2017

Vegan Beet & Sweet Potato Bisque	7.
Vegan Asparagus Bisque	7.
Mixed Green Salad w/ <i>House Vinaigrette</i>	7.
Endive & Watercress Salad w/ <i>Blue Cheese Dressing &amp; Frizzled Onions</i>	9.
Baby Arugula & Heirloom Tomato Salad w/ <i>Goat Cheese &amp; Green Goddess Dressing</i>	11.
Frisée Salad w/ <i>Warm Bacon Vinaigrette, Lardons, Pickled Onions &amp; Fried Egg</i>	11.
Pastrami Spring Rolls w/ <i>Spicy Russian Dressing &amp; Pickled Vegetables</i>	11.
Fried Calamari w/ <i>Chipotle Aioli</i>	12.
Meiller's Farm Beef Liver & Bacon Paté w/ <i>Cornichons, Mustard &amp; Crostini</i>	12.
Pulled Pork Tacos w/ <i>Apple Fennel Slaw, Queso Fresco &amp; Chipotle Crema</i>	12.
Littleneck Clams w/ <i>Ramps, Fennel, Leeks &amp; Pernod</i>	14.
Grilled Flatbread Pizza w/ <i>Local Mushrooms, Roasted Tomatoes &amp; Smoked Mozzarella</i>	14.
Pan Seared Scallops	30.
w/ <i>Mushroom Risotto, White Truffle Oil &amp; Balsamic Reduction</i>	
Pan Roasted Faroe Island Salmon	28.
w/ <i>Baby Artichoke Fennel Hash &amp; Saffron Cream Sauce</i>	
Gulf Shrimp & Chorizo Jamabalaya	27.
w/ <i>Arborio Rice, Red Pepper &amp; Chipotle Butter</i>	
Northwind Farm Pan Roasted Chicken	27.
w/ <i>Toasted Couscous &amp; Fresh Herb Demi</i>	
Grilled Hanger Steak	28.
w/ <i>Savoy Spinach, Mashed Yukon Gold Potatoes &amp; Green Peppercorn Demiglace</i>	
Meiller's Farm Hamburger	17.
w/ <i>Goat Cheese, Jalapeños, Caramelized Spring Onions &amp; House Made BBQ Chips</i>	
House Smoked Baby Back Ribs	26.
w/ <i>Yukon Gold Mashed Potatoes, Cornbread &amp; Coleslaw</i>	
House Made Pappardelle	26.
w/ <i>Local Sausage, Leeks, Wilted Greens, Roasted Tomatoes &amp; Garlic</i>	
Wiltbank Farm Mushroom Strudel	25.
w/ <i>Asparagus Fingerling Hash &amp; Soffrito Sauce</i>	

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