

Dinner

Saturday June 17th, 2017

New England Style Shrimp Chowder	7.
Vegan Asparagus Bisque	7.
Mixed Green Salad w/ <i>House Vinaigrette</i>	7.
Endive & Watercress Salad w/ <i>Blue Cheese Dressing & Frizzled Onions</i>	9.
Baby Arugula & Roasted Tomato Salad w/ <i>Goat Cheese & Green Goddess Dressing</i>	11.
Frisée Salad w/ <i>Warm Bacon Vinaigrette, Lardons, Pickled Onions & Fried Egg</i>	11.
Duck Confit Spring Rolls w/ <i>Pickled Vegetables & Sweet Chili Sauce</i>	11.
Fried Calamari (Pt Judith, RI) w/ <i>Chipotle Aioli</i>	13.
Yellow Bell Farm Chicken Liver Paté w/ <i>Cornichons, Grainy Mustard & Crostini</i>	14.
Grilled Flatbread Pizza w/ <i>Kielbasa, Roasted Tomatoes & Smoked Mozzarella</i>	14.
Grilled Shrimp & Watermelon Salad w/ <i>Cherry Tomatoes & Feta Cheese</i>	14.
Littleneck Clams w/ <i>Sausage, Fennel & Leeks</i>	14.
Pan Seared Scallops	30.
w/ <i>Mushroom Risotto, White Truffle Oil & Balsamic Reduction</i>	
Pan Roasted Skate	28.
w/ <i>Roasted Fingerlings & Lemon Caper Pan Sauce</i>	
Sautéed Soft Shell Crabs	29.
w/ <i>Potato Salad, Roasted Tomato, Fennel & Green Goddess</i>	
Northwind Farm Roasted Rabbit	28.
w/ <i>Wild Hive Farm Creamy Polenta & Mustard Sauce</i>	
Hudson Valley Farm Seared Duck Breast	27.
w/ <i>Toasted Couscous & Sour Cherry Demiglace</i>	
Grilled Hanger Steak	28.
w/ <i>French Fries & Green Peppercorn Demiglace</i>	
Crispy Pork Belly	27.
w/ <i>Mashed Potatoes & Srirachi Honey Glaze</i>	
House Smoked Baby Back Ribs	26.
w/ <i>Mashed Potatoes, Cornbread & Coleslaw</i>	
Meiller's Farm Bolognese	26.
w/ <i>House Made Pappardelle & Toasted Garlic Crostini</i>	
Vegan Green Curry	25.
w/ <i>Wiltbank Farm Mushrooms, Tofu, Asparagus & Gingered Basmati Rice</i>	

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