

Dinner

Sunday July 16th, 2017

Jamaican Pepperpot Soup	7.
Local Corn Chowder	7.
Sky Farm Mixed Baby Greens <i>w/ House Vinaigrette</i>	8.
Endive & Watercress Salad <i>w/ Blue Cheese Dressing & Frizzled Onions</i>	9.
Baby Arugula & Heirloom Tomato Salad <i>w/ Goat Cheese & Green Goddess</i>	11.
Duck Confit Spring Rolls <i>w/ Pickled Vegetables & Sweet Chili Sauce</i>	12.
Brisket Tacos <i>w/ Jicama Slaw, Queso Fresco, Jalapeños & Chipotle Crema</i>	12.
Fried Calamari (Pt Judith, RI) <i>w/ Chipotle Aioli</i>	13.
Maryland Style Crab Cakes <i>w/ Cucumber Slaw & Tartar Sauce</i>	13.
Meiller's Farm Beef Carpaccio <i>w/ Crispy Capers, Arugula & Parmesan</i>	14.
Grilled Shrimp & Watermelon Salad <i>w/ Cherry Tomatoes & Feta Cheese</i>	14.
Grilled Flatbread Pizza <i>w/ Serrano Ham, Basil, Roasted Tomatoes & Goat Cheese</i>	14.
Pan Seared Scallops	30.
<i>w/ Local Zucchini Risotto, Tomato Beurre Blanc & Balsamic Reduction</i>	
Faroe Island Salmon	28.
<i>w/ Toasted Israeli Couscous & Saffron Cream Sauce</i>	
Sautéed Soft Shell Crabs	29.
<i>w/ Potato Salad, Fennel Slaw & Green Goddess</i>	
Hudson Valley Farm Pan Roasted Duck Breast	27.
<i>w/ Wild Hive Farm Creamy Polenta & Jalapeño Cherry Demiglaze</i>	
Grilled Hanger Steak	28.
<i>w/ Hand Cut French Fries & Green Peppercorn Demiglaze</i>	
Crispy Pork Belly	26.
<i>w/ Mashed Potatoes & Sriracha Honey Glaze</i>	
House Smoked Baby Back Ribs	26.
<i>w/ Mashed Potatoes, Cornbread & Coleslaw</i>	
House Made Pappardelle	26.
<i>w/ Local Sausage, Fennel, Leeks, Cherry Tomatoes & Red Pepper Flakes</i>	
Vegetarian Quinoa Cake	25.
<i>w/ Wiltbank Farm Roasted Mushrooms & Soffritto Sauce</i>	

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