

# Dinner

Saturday August 12<sup>th</sup>, 2017

|  |     |
|--|-----|
| Chilled Heirloom Tomato & Watermelon Gazpacho  | 7.  |
| Black Bean & Ham Soup  | 7.  |
| Sky Farm Mixed Baby Greens <i>w/ House Vinaigrette</i>                                       | 8.  |
| Endive & Watercress Salad <i>w/ Blue Cheese Dressing &amp; Frizzled Onions</i>               | 9.  |
| Baby Arugula Salad <i>w/ Goat Cheese &amp; Black Mission Fig Vinaigrette</i>                 | 11. |
| Heirloom Tomato Salad <i>w/ Green Goddess Dressing</i>                                       | 12. |
| Duck Confit Spring Rolls <i>w/ Pickled Vegetables &amp; Sweet Chili Sauce</i>                | 12. |
| Pulled Pork Tacos <i>w/ Jicama Slaw, Jalapeños, Queso Fresco &amp; Chipotle Crema</i>        | 12. |
| Northwind Farm Chicken Liver Paté <i>w/ Cornichons, Dijon Mustard &amp; Toasted Crostini</i> | 12. |
| Fried Calamari (Pt Judith, RI) <i>w/ Chipotle Aioli</i>                                      | 13. |
| Grilled Shrimp & Watermelon Salad <i>w/ Cherry Tomatoes &amp; Feta Cheese</i>                | 14. |
| Steamed Littleneck Clams <i>w/ Chorizo, Fennel, Leeks, White Wine &amp; Garlic</i>           | 14. |
| Grilled Flatbread Pizza <i>w/ Smoked Salmon, Figs &amp; Goat Cheese</i>                      | 14. |
| <br>   |     |
| Pan Seared Scallops  | 30. |
| <i>w/ Chanterelle Risotto, Tomato Beurre Blanc &amp; Balsamic Reduction</i>                  |     |
| Pan Roasted Faroe Island Salmon  | 28. |
| <i>w/ Local Corn Succotash &amp; Roasted Red Pepper Coulis</i>                               |     |
| Sautéed Soft Shell Crabs   | 30. |
| <i>w/ Potato Salad, Fennel Slaw &amp; Green Goddess Dressing</i>                             |     |
| Northwind Farm Pan Roasted ½ Chicken   | 28. |
| <i>w/ Panzanella Salad &amp; Local Chanterelle Pan Sauce</i>                                 |     |
| Northwind Farm Turkey Confit Pot Pie   | 26. |
| <i>w/ Cheddar Biscuit</i>  |     |
| Grilled Hanger Steak   | 28. |
| <i>w/ Mashed Potatoes &amp; Pink Peppercorn Demiglace</i>                                    |     |
| Meiller's Farm Pan Roasted Pork Chop   | 27. |
| <i>w/ Mashed Potatoes &amp; Local Peach Demiglace</i>  |     |
| House Smoked Baby Back Ribs  | 26. |
| <i>w/ House Made BBQ Potato Chips, Cornbread &amp; Coleslaw</i>                              |     |
| House Made Pappardelle   | 26. |
| <i>w/ Northwind Farm Chicken Livers, Shallots, Sherry &amp; Bacon</i>                        |     |
| Wiltbank Farm Mushroom Strudel   | 25. |
| <i>w/ Goat Cheese &amp; Tomato Cream Sauce</i>   |     |

Join us on Facebook at [www.facebook.com/misslucyskitchen](http://www.facebook.com/misslucyskitchen)