

Dinner

Saturday September 9th, 2017

Chilled Heirloom Tomato & Watermelon Gazpacho	7.
Jamaican Pepperpot Soup (Spicy)	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 Salad <i>w/ Goat Cheese & Black Mission Fig Vinaigrette</i>	11.
Heirloom Tomato Salad <i>w/ Green Goddess Dressing</i>	12.
Duck Confit Spring Rolls <i>w/ Pickled Vegetables & Sweet Chili Sauce</i>	12.
Fried Calamari (Pt Judith, RI) <i>w/ Chipotle Aioli</i>	13.
Northwind Farm Chicken Liver Paté <i>w/ Cornichons, Grainy Mustard & Crostini</i>	13
Grilled Shrimp & Watermelon Salad <i>w/ Cherry Tomatoes & Feta Cheese</i>	14.
Littleneck Clams <i>w/ Local Bacon, Local Corn & Jalapeño</i>	14.
Meiller's Farm Beef Carpaccio <i>w/ Crispy Capers & Shaved Parmesan</i>	14.
Pan Seared Scallops	30.
<i>w/ Local Mushroom Risotto, White Truffle Oil & Balsamic Reduction</i>	
Pan Roasted Faroe Island Salmon	28.
<i>w/ Roasted Cauliflower Hash & Saffron Cream Sauce</i>	
Sautéed Soft Shell Crabs	29.
<i>w/ Potato Salad, Fennel Slaw & Green Goddess Dressing</i>	
Meiller's Farm Braised Lamb Shank	28.
<i>w/ Mashed Potatoes & Orange Chili Braising Jus</i>	
Northwind Farm Pan Roasted ½ Chicken	28.
<i>w/ Roasted Fingerlings & Balsamic Chili Jam</i>	
Grilled Hanger Steak	28.
<i>w/ Mashed Potatoes & Green Peppercorn Demiglace</i>	
Meiller's Farm Pan Roasted Pork Chop	27.
<i>w/ Local Corn & Yellow Eye Bean Succotash and Local Nectarine Demiglace</i>	
House Smoked Baby Back Ribs	26.
<i>w/ House Made Potato Chips, Cornbread & Coleslaw</i>	
House Made Pasta	26.
<i>w/ Local Sausage, Fennel, Leeks & Wilted Greens</i>	
Vegetarian Quinoa Cakes	25.
<i>w/ Roasted Local Mushrooms & Sofritto Sauce</i>	

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