

Dinner

Saturday October 7th, 2017

French Onion Soup Gratinée	8.
Thai Vegetable Curry Soup (Vegan)	7.
Sky Farm Mixed Baby Greens w/ <i>House Vinaigrette</i>	8.
Endive & Watercress Salad w/ <i>Blue Cheese Dressing & Frizzled Onions</i>	9.
Baby Arugula Salad w/ <i>Goat Cheese & Black Mission Fig Vinaigrette</i>	10.
Frisée & Honeycrisp Apple Salad w/ <i>Roasted Beets, Bacon & Pickled Onions</i>	12.
Heirloom Tomato Salad w/ <i>Green Goddess Dressing</i>	12.
Duck Confit Spring Rolls w/ <i>Pickled Vegetables & Sweet Chili Sauce</i>	12.
Fried Calamari (Pt Judith, RI) w/ <i>Chipotle Aioli</i>	13.
Northwind Farm Chicken Liver Paté w/ <i>Cornichons, Grainy Mustard & Crostini</i>	13.
Pulled Pork & Pineapple Tacos w/ <i>Salsa Verde, Queso Fresco & Chipotle Crema</i>	14.
Littleneck Clams w/ <i>Kielbasa, Corn & Fennel</i>	14.
Gulf Shrimp & Kielbasa w/ <i>Creamy Polenta & Spicy Tomato Sauce</i>	14.
Grilled Flatbread Pizza w/ <i>Venison Salami, Roasted Tomatoes & Fresh Mozzarella</i>	14.
Pan Seared Scallops	30.
w/ <i>Local Mushroom Risotto, White Truffle Oil & Balsamic Reduction</i>	
Pan Seared Faroe Island Salmon	28.
w/ <i>Roasted Cauliflower Hash & Tarragon Cream Sauce</i>	
Northwind Farm Pan Roasted ½ Chicken	27.
w/ <i>Wild Hive Farm Creamy Polenta & Local Mushroom Pan Sauce</i>	
Grilled Hanger Steak	28.
w/ <i>Mashed Potatoes & Green Peppercorn Demiglaze</i>	
Braised Short Rib	27.
w/ <i>Mashed Potatoes & Horseradish Braising Jus</i>	
Crispy Pork Belly	27.
w/ <i>Roasted Delicata Squash & Maple Whiskey Glaze</i>	
House Smoked Baby Back Ribs	26.
w/ <i>House Made Potato Chips, Cornbread & Coleslaw</i>	
House Made Pappardelle	25.
w/ <i>Local Sausage, Local Kale, Cherry Tomatoes & Garlic</i>	
Local Mushroom Stroganoff	25.
w/ <i>House Smoked Seitan & Herbed Spätzle</i>	

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