

# Dinner

Sunday November 12<sup>th</sup>, 2017

Potato Leek Bisque	7.
French Onion Soup Gratinée	8.
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; Blood Orange Vinaigrette</i>	10.
Frisée & Honeycrisp Apple Salad <i>w/ Roasted Beets &amp; Bacon</i>	12.
Fried Calamari (Pt Judith, RI) <i>w/ Chipotle Aioli</i>	13.
Duck Confit Spring Rolls <i>w/ Pickled Vegetables &amp; Sweet Chili Sauce</i>	12.
Smoked Brisket Tacos <i>w/ Watermelon Radish, Queso Fresco &amp; Chipotle Crema</i>	14.
Grilled Shrimp Salad <i>w/ Brussels Sprouts, Avocado &amp; Pistachios</i>	14.
Northwind Farm Chicken Liver Paté <i>w/ Cornichons, Grainy Mustard &amp; Crostini</i>	14.
Grilled Flatbread Pizza <i>w/ Kielbasa, Mozzarella &amp; Roasted Tomato</i>	14.
Pan Seared Scallops	30.
<i>w/ Local Mushroom Risotto, Truffle Oil &amp; Balsamic Reduction</i>	
Sautéed Georges Bank Flounder Francese	28.
<i>w/ Roasted Cauliflower Hash &amp; Lemon Butter</i>	
Northwind Farm Pan Roasted ½ Chicken	27.
<i>w/ Roasted Fingerlings &amp; Fresh Herb Demiglace</i>	
Braised Beef Short Rib	27.
<i>w/ Wild Hive Farm Creamy Polenta &amp; Braising Jus</i>	
Grilled Hanger Steak	28.
<i>w/ Mashed Potatoes &amp; Green Peppercorn Demiglace</i>	
Crispy Pork Belly	27.
<i>w/ Delicata Squash &amp; Boiled Maple Whiskey Glaze</i>	
House Smoked Baby Back Ribs	26.
<i>w/ Mashed Potatoes, Coleslaw &amp; Cornbread</i>	
House Made Pappardelle	26.
<i>w/ Local Sausage, Fennel, Leeks, Cherry Tomatoes, Wilted Greens &amp; Garlic</i>	
Wiltbank Farm Mushroom Strudel	25.
<i>w/ Goat Cheese &amp; Tomato Cream Sauce</i>	

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