

Dinner

Wednesday December 6th, 2017

Vegan Beet Borscht	7.
New England Style Shrimp Chowder	7.
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 & Blood Orange Vinaigrette</i>	10.
Frisée & Honeycrisp Apple Salad w/ <i>Roasted Beets & Bacon</i>	12.
Pulled Pork Tacos w/ <i>Queso Fresco, Watermelon Radish & Chipotle Crema</i>	13.
Duck Confit Spring Rolls w/ <i>Sweet Chili Sauce & Pickled Vegetables</i>	13.
Fried Calamari (Pt Judith, RI) w/ <i>Chipotle Aioli</i>	13.
Fried Oysters w/ <i>Brussels Sprouts Slaw & Remoulade Sauce</i>	14.
Littleneck Clams w/ <i>Kielbasa, Tomato & Fennel</i>	14.
Grilled Gulf Shrimp Salad w/ <i>Brussels Sprouts, Avocado & Pistachios</i>	14.
Grilled Flatbread Pizza w/ <i>Venison Salami, Roasted Tomatoes & Smoked Mozzarella</i>	14.
Pan Seared Scallops	30.
w/ <i>Butternut Squash Risotto, White Truffle Oil & Balsamic Reduction</i>	
Sautéed Georges Bank Flounder	28.
w/ <i>Cauliflower Hash and Fennel, Tomato & Lemon Butter</i>	
Hudson Valley Farm Pan Roasted Duck Breast	27.
w/ <i>Wild Hive Farm Creamy Polenta & Cranberry Demiglace</i>	
Northwind Farm Turkey Confit Pot Pie	26.
w/ <i>Cheddar Biscuit</i>	
Meiller's Farm Local Hamburger	17.
w/ <i>Balsamic Jalapeño Onion Jam, Bacon, Cheddar & Onion Rings</i>	
Grilled Hanger Steak	28.
w/ <i>Mashed Potatoes & Green Peppercorn Demiglace</i>	
Crispy Pork Belly	26.
w/ <i>Roasted Delicata Squash & Maple Whiskey Glaze</i>	
House Smoked Baby Back Ribs	26.
w/ <i>Mashed Potatoes, Coleslaw & Cornbread</i>	
House Made Pappardelle	26.
w/ <i>Local Sausage, Cherry Tomatoes, Wilted Greens, Fennel, Leeks & Sliced Garlic</i>	
Wiltbank Farm Mushroom Strudel	25.
w/ <i>Local Spaghetti Squash, Goat Cheese & Tomato Sauce</i>	

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