

Dinner

Friday January 12th, 2018

Butternut Squash Bisque	7.
French Onion Soup Gratinée	8.
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.
Shaved Fennel & Persimmon Salad w/ <i>Parmesan & Toasted Hazelnuts</i>	11.
Frisée & Honeycrisp Apple Salad w/ <i>Roasted Beets & Bacon</i>	12.
Pulled Pork Tacos w/ <i>Queso Fresco, Jalapeños & Chipotle Crema</i>	13.
Fried Calamari (Pt Judith, RI) w/ <i>Chipotle Aioli</i>	13.
Grilled Gulf Shrimp Salad w/ <i>Brussels Sprouts, Avocado & Pistachios</i>	14.
Tuna Tartare w/ <i>Rice Crisps & Seaweed Salad</i>	14.
Grilled Flatbread Pizza w/ <i>Venison Salami, Roasted Tomatoes & Smoked Mozzarella</i>	14.
Caramelized Onion & Apple Tart w/ <i>Seared Foie Gras</i>	15.
Pan Seared Scallops	30.
w/ <i>Local Mushroom Risotto, White Truffle Oil & Balsamic Reduction</i>	
Pan Roasted Faroe Island Salmon	28.
w/ <i>Roasted Fingerling Hash & Tomato Olive Confit</i>	
Northwind Farm Pan Roasted ½ Chicken	27.
w/ <i>Wild Hive Farm Creamy Polenta & Fresh Herb Demiglace</i>	
Grilled Hanger Steak	28.
w/ <i>Mashed Yukon Gold Potatoes & Green Peppercorn Demiglace</i>	
Meiller's Farm Pork Chop	27.
w/ <i>Roasted Butternut Squash & Maple Whiskey Glaze</i>	
House Smoked Baby Back Ribs	26.
w/ <i>Mashed Potatoes, Coleslaw & Cornbread</i>	
Gulf Shrimp, Littleneck Clams, Chorizo & Spaghetti	26.
w/ <i>Wilted Greens, Leeks, Fennel, Garlic & Chili Flakes</i>	
House Made Pappardelle	26.
w/ <i>Short Rib Ragout, Local Mushrooms, Cherry Tomatoes & Sliced Garlic</i>	
Seitan & Local Mushroom Stroganoff	25.
w/ <i>Spätzle & Caramelized Pearl Onions</i>	

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