

Dinner

Saturday February 10th, 2018

Potato Leek Pilsner Bisque	7.
Split Pea & Ham Soup	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.
Shaved Fennel & Persimmon Salad w/ <i>Parmesan & Toasted Hazelnuts</i>	11.
Frisée & Honeycrisp Apple Salad w/ <i>Roasted Beets & Bacon</i>	12.
Duck Confit Spring Rolls w/ <i>Pickled Vegetables & Sweet Chili Sauce</i>	12.
Braised Pork Shoulder Tacos w/ <i>Queso Fresco, Watermelon Radish & Chipotle Crema</i>	13.
Fried Calamari (Pt Judith, RI) w/ <i>Chipotle Aioli</i>	13.
Littleneck Clams w/ <i>Chorizo, Fennel, White Wine & Garlic</i>	14.
Grilled Gulf Shrimp Salad w/ <i>Brussels Sprouts, Avocado & Pistachios</i>	14.
Grilled Flatbread Pizza w/ <i>Ham, Pineapple, Roasted Tomatoes, Jalapeños & Quesillo Cheese</i>	14.
Pan Seared Scallops w/ <i>Local Mushroom Risotto, White Truffle Oil & Balsamic Reduction</i>	30.
Sautéed Skate w/ <i>Cauliflower Hash & Lemon Caper Pan Sauce</i>	28.
Hudson Valley Farm Pan Roasted Duck Breast w/ <i>Creamy Wild Hive Farm Polenta & Cranberry Demiglaze</i>	27.
Grilled Hanger Steak w/ <i>Mashed Yukon Gold Potatoes & Green Peppercorn Demiglaze</i>	26.
Northwind Farm Turkey Confit Pot Pie w/ <i>Cheddar Biscuit</i>	26.
Crispy Pork Belly w/ <i>Roasted Squash & Maple Whiskey Glaze</i>	27.
House Smoked Baby Back Ribs w/ <i>Mashed Yukon Gold Potatoes, Coleslaw & Cornbread</i>	26.
Gulf Shrimp & Spaghetti w/ <i>Roasted Cauliflower, Leeks, Fennel, Pomodoro Sauce & Chili Flakes</i>	26.
House Made Pappardelle w/ <i>Local Sausage, Fennel, Leeks, Cherry Tomatoes & Sliced Garlic</i>	26.
Roasted Carnival Squash w/ <i>Rice Pilaf, Brussels Sprouts & Soffrito Sauce</i>	25.

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