

Dinner

Sunday, March 11th 2018

Roasted Carrot Bisque	7.
New England Cod 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.
Shaved Fennel & Persimmon Salad w/ <i>Parmesan & Toasted Hazelnuts</i>	11.
Frisée & Apple Salad w/ <i>Roasted Beets & Bacon</i>	12.
Duck Confit Spring Rolls w/ <i>Pickled Vegetables & Sweet Chili Sauce</i>	12.
Fried Calamari w/ <i>Chipotle Aioli</i>	13.
Pulled Pork Tacos w/ <i>Queso Fresco, Cilantro & Chipotle Crema</i>	13.
Grilled Gulf Shrimp Salad w/ <i>Brussels Sprouts, Avocado & Pistachios</i>	14.
Northwind Farm Chicken Liver Pâté w/ <i>Cornichons, Grainy Dijon & Crostini</i>	14.
Grilled Flatbread Pizza w/ <i>Chorizo Sausage, Roasted Tomatoes & Quesillo Cheese</i>	14.
House Made Short Rib Ravioli w/ <i>Roasted Butternut Squash, Fennel, Leeks & Roasted Cherry Tomatoes</i>	14.
Pan Seared Scallops w/ <i>Local Mushroom Risotto, White Truffle Oil & Balsamic Reduction</i>	30.
Pan Roasted Faroe Island Salmon w/ <i>Roasted Sunchoke & Fingerling Hash & Tomato Olive Confit</i>	28.
Hudson Valley Farm Pan Roasted Duck Breast w/ <i>Herb Spätzle & Cranberry Demiglace</i>	27.
Grilled Hanger Steak w/ <i>Mashed Yukon Gold Potatoes & Green Peppercorn Demiglace</i>	28.
Slow Cooked Short Rib w/ <i>House Made Gnocchi & Braising Jus</i>	28.
House Smoked Baby Back Ribs w/ <i>Mashed Yukon Gold Potatoes, Coleslaw & Cornbread</i>	26.
Gulf Shrimp & Spaghetti w/ <i>San Marzano Tomatoes, Fennel, Sliced Garlic & Chili Flakes</i>	27.
House Made Pappardelle w/ <i>Local Sausage, Leeks, Roasted Cherry Tomatoes & Wilted Greens</i>	26.
Wiltbank Farm Mushroom Strudel w/ <i>Roasted Squash & Soffrito Sauce</i>	25.

Join us on Facebook at www.facebook.com/misslucyskitchen