

Dinner

Sunday May 13th 2018

Shrimp Bisque	7.
Asparagus Bisque	7.
Mixed Baby Greens w/ <i>House Vinaigrette</i>	8.
Baby Arugula Salad w/ <i>Goat Cheese & Blood Orange Vinaigrette</i>	9.
Endive & Watercress Salad w/ <i>Blue Cheese Dressing & Frizzled Onions</i>	9.
Frisée & Apple Salad w/ <i>Roasted Beets & Bacon</i>	11.
Grilled Asparagus & Roasted Tomato w/ <i>Hollandaise Sauce</i>	11.
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, Jalapeños & Chipotle Crema</i>	13.
Grilled Shrimp & Grits w/ <i>Kielbasa & Spicy Tomato Sauce</i>	14.
Grilled Flatbread Pizza w/ <i>Serrano Ham, Roasted Tomatoes & Smoked Mozzarella</i>	14.
Pan Roasted Gulf Shrimp	27.
w/ <i>Asparagus Risotto, White Truffle Oil & Balsamic Reduction</i>	
Pan Roasted Cod & Littleneck Clams	28.
w/ <i>Pancetta, Fennel, Asparagus & Crispy Leeks</i>	
Northwind Farm Pan Roasted ½ Chicken	28.
w/ <i>Wild Hive Farm Creamy Polenta & Fresh Herb Demiglaze</i>	
Crispy Pork Belly	27.
w/ <i>Roasted Fingerling Potatoes & Maple Whiskey Glaze</i>	
Grilled Hanger Steak	28.
w/ <i>Mashed Potatoes & Green Peppercorn Demiglaze</i>	
House Smoked Baby Back Ribs	26.
w/ <i>Mashed Potatoes, Coleslaw & Corn Bread</i>	
Gulf Shrimp & Spaghetti	26.
w/ <i>Asparagus, Roasted Cherry Tomatoes & Basil Pesto</i>	
House Made Pappardelle	26.
w/ <i>Local Sausage, Leeks, Fennel, Wilted Greens & Red Pepper Flakes</i>	
House Made Ramp & Mushroom Pierogies	25.
w/ <i>Asparagus, Leeks, Brown Butter, Fried Egg & Ramp Oil</i>	

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