

Dinner

Wednesday June 13th 2018

Mussel Chowder	7.
Chilled Tomato & Watermelon Gazpacho	7.
Sky Farm Mixed Baby Greens w/ <i>House Vinaigrette</i>	8.
Baby Arugula Salad w/ <i>Goat Cheese & Blood Orange Vinaigrette</i>	10.
Endive & Watercress Salad w/ <i>Blue Cheese Dressing & Frizzled Onions</i>	10.
Shaved Fennel Salad w/ <i>Hazelnuts, Red Grapefruit & Shaved Parmesan</i>	11.
Heirloom Tomato Salad w/ <i>Green Goddess Dressing</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.
Local Chicken Liver Paté w/ <i>Grainy Mustard & Crostini</i>	14.
Littleneck Clams w/ <i>Kielbasa, Fennel, White Wine, Sliced Garlic & Pepper Flakes</i>	14.
Grilled Shrimp & Watermelon Salad w/ <i>Cherry Tomatoes, Feta & Mint</i>	14.
Grilled Flatbread Pizza w/ <i>Mexican Chorizo, Jalapeños, Tomatoes & Quesillo Cheese</i>	14.
Pan Seared Scallops	30.
w/ <i>Asparagus Risotto, White Truffle Oil & Balsamic Reduction</i>	
Whole Pan Roasted Branzini	28.
w/ <i>Roasted Fingerlings & Cherry Tomato Fennel Confit</i>	
Northwind Farm Pan Roasted ½ Chicken	28.
w/ <i>Wild Hive Farm Creamy Polenta & Fresh Herb Demiglace</i>	
Crispy Pork Belly	27.
w/ <i>Herb Spätzle & Maple Whisky Glaze</i>	
Meiller's Farm Slow Cooked Lamb Shank	28.
w/ <i>Toasted Couscous & Braising Jus</i>	
Grilled Ribeye Steak	32.
w/ <i>Mashed Potatoes & Green Peppercorn Demiglace</i>	
House Smoked Baby Back Ribs	26.
w/ <i>Mashed Potatoes, Cornbread & Coleslaw</i>	
House Made Pappardelle	26.
w/ <i>Local Sausage, Leeks, Fennel, Broccoli Rabe & Red Chili Flakes</i>	
Wiltbank Farm Mushroom & Goat Cheese Strudel	25.
w/ <i>Asparagus & Soffrito Sauce</i>	

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