

Dinner

Wednesday July 11th 2018

Asparagus Bisque	7.
Watermelon & Heirloom Tomato Gazpacho	7.
Sky Farm Mixed Baby Greens w/ <i>House Vinaigrette</i>	8.
Baby Arugula Salad w/ <i>Goat Cheese & Black Mission Fig Vinaigrette</i>	10.
Endive & Watercress Salad w/ <i>Blue Cheese Dressing & Frizzled Onions</i>	10.
Shaved Fennel Salad w/ <i>Red Grapefruit, Toasted Hazelnuts & 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.
Corn & Crab Fritters w/ <i>Spicy Remoulade Sauce & Cabbage Slaw</i>	13.
Fried Calamari w/ <i>Chipotle Aioli</i>	13.
Pulled Pork Tacos w/ <i>Queso Fresco, Jalapeños & Chipotle Crema</i>	13.
Littleneck Clams w/ <i>Kielbasa, Fennel & Pepper Flakes</i>	14.
Grilled Shrimp & Watermelon Salad w/ <i>Cherry Tomatoes, Feta & Mint</i>	14.
Grilled Flatbread Pizza w/ <i>Venison Salami, Roasted Tomatoes & Quesillo Cheese</i>	14.
Pan Seared Scallops	30.
w/ <i>Asparagus Risotto, White Truffle Oil & Balsamic Reduction</i>	
Pan Roasted Faroe Island Salmon	28.
w/ <i>Toasted Couscous & Tarragon Cream Sauce</i>	
Pan Roasted Soft Shell Crabs	30.
w/ <i>Potato Salad, Fennel Slaw & Green Goddess Dressing</i>	
Hudson Valley Farm Pan Roasted Duck Breast	28.
w/ <i>Wild Hive Farm Creamy Polenta & Orange Gastrique</i>	
Grilled Hanger Steak	28.
w/ <i>Mashed Potatoes & Green Peppercorn Demiglace</i>	
House Smoked Baby Back Ribs	27.
w/ <i>Jalapeño Cornbread Pudding, Haricots Verts & Cole Slaw</i>	
Gulf Shrimp Fra Diavolo & Spaghetti	27.
w/ <i>San Marzano Tomatoes, Roasted Garlic, Fennel & Chili Flakes</i>	
House Made Fettuccini	26.
w/ <i>Local Sausage, Wilted Greens, Leeks, Fennel & Cherry Tomatoes</i>	
Wiltbank Farm Mushroom Strudel	25.
w/ <i>Goat Cheese & Sofrito Sauce</i>	

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