

Dinner

Thursday August 9th 2018

New England Style Shrimp Chowder	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 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.
Fried Calamari w/ <i>Chipotle Aioli</i>	13.
Pulled Pork Tacos w/ <i>Queso Fresco, Jalapeños & Chipotle Crema</i>	13.
House Made Gravlax w/ <i>Cucumber Salad, Capers & Horseradish Cream Sauce</i>	13.
Grilled Shrimp & Watermelon Salad w/ <i>Cherry Tomatoes, Feta & Mint</i>	14.
Grilled Flatbread Pizza w/ <i>Mexican Chorizo, Tomatoes, Jalapeño & Quesillo Cheese</i>	14.
Pan Seared Scallops	30.
w/ <i>Local Mushroom Risotto, White Truffle Oil & Balsamic Reduction</i>	
Pan Roasted Cod & Littleneck Clams	28.
w/ <i>Kielbasa, Fennel, White Wine & Crispy Leeks</i>	
Sautéed Soft Shell Crabs	30.
w/ <i>Potato Salad, Fennel Slaw, Roasted Tomato & Green Goddess Dressing</i>	
Pan Roasted Lamb Chops	30.
w/ <i>Toasted Cous Cous & Mint Demiglace</i>	
Hudson Valley Farm Pan Seared Duck Breast	28.
w/ <i>Wild Hive Farm Creamy Polenta & Cherry Jalapeño Demiglace</i>	
Grilled Ribeye Steak	32.
w/ <i>Mashed Potatoes & Green Peppercorn Demiglace</i>	
House Smoked Baby Back Ribs	27.
w/ <i>Jalapeño Cornbread Pudding, Collard Greens & Cole Slaw</i>	
House Made Pappardelle	26.
w/ <i>Local Sausage, Fennel, Leeks, Sliced Garlic & Wilted Greens</i>	
Spicy Roasted Poblano Peppers	25.
w/ <i>Quinoa, Local Mushrooms, Crispy Tofu & Soffrito Sauce</i>	

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