

# Dinner

Thursday September 13<sup>th</sup>, 2018

Cream of Tomato Soup	7.
Cabbage, Bacon & Potato Soup	7.
Sky Farm Mixed Baby Greens <i>w/ House Vinaigrette</i>	8.
Baby Arugula Salad <i>w/ Goat Cheese &amp; Black Mission Fig Vinaigrette</i>	10.
Endive & Watercress Salad <i>w/ Bleu Cheese Dressing &amp; Frizzled Onions</i>	10.
Shaved Fennel Salad <i>w/ Red Grapefruit, Toasted Hazelnuts &amp; Shaved Parmesan</i>	11.
Heirloom Tomato Salad <i>w/ Green Goddess Dressing</i>	11.
Duck Confit Spring Rolls <i>w/ Pickled Vegetables &amp; Sweet Chili Sauce</i>	11.
Fried Calamari <i>w/ Chipotle Aioli</i>	13.
Salmon Tacos <i>w/ Queso Fresco, Chipotle Aioli &amp; Watermelon Radish</i>	13.
Littleneck Clams <i>w/ Kielbasa, Fennel, Leeks &amp; Cherry Tomatoes</i>	13.
Grilled Shrimp & Watermelon Salad <i>w/ Cherry Tomatoes, Feta &amp; Mint</i>	14.
House Made Gravlax <i>w/ Cucumber Dill Salad &amp; Horseradish Cream</i>	14.
Pan Seared Scallops	30.
<i>w/ Local Zucchini Risotto, White Truffle Oil &amp; Balsamic Reduction</i>	
Pan Seared Faroe Island Salmon	28.
<i>w/ Toasted Israeli Couscous &amp; Tomato Olive Confit</i>	
Northwind Farm Pan Roasted ½ Chicken	28.
<i>w/ Roasted Fingerlings &amp; Fresh Herb Demiglace</i>	
Grilled Hanger Steak	28.
<i>w/ Mashed Potatoes &amp; Pink Peppercorn Demiglace</i>	
Meiller's Farm Grilled Pork Chop	28.
<i>w/ Spätzle &amp; Boiled Cider Reduction</i>	
House Smoked Baby Back Ribs	27.
<i>w/ Cornbread Pudding, Haricot Verts &amp; Cole Slaw</i>	
Gulf Shrimp & Spaghetti Fra Diavolo	27.
<i>w/ San Marzano Tomatoes, Fennel, Sliced Garlic &amp; Chili Flakes</i>	
House Made Pappardelle	26.
<i>w/ Local Sausage, Fennel, Leeks &amp; Wilted Greens</i>	
Vegan Green Curry Vegetables	25.
<i>w/ Local Mushrooms, Crispy Tofu &amp; Ginger Basmati Rice</i>	

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