

# Dinner

Wednesday October 10<sup>th</sup>, 2018

Butternut Squash & Apple Bisque	7.
Italian Wedding Soup	7.
Sky Farm Mixed Baby Greens w/ <i>House Vinaigrette</i>	8.
Baby Arugula Salad w/ <i>Goat Cheese &amp; Black Mission Fig Vinaigrette</i>	10.
Endive & Watercress Salad w/ <i>Blue Cheese Dressing &amp; Frizzled Onions</i>	10.
Heirloom Tomato Salad w/ <i>Green Goddess</i>	11.
Roasted Beet & Frisée Salad w/ <i>Honeycrisp Apples &amp; Lardons</i>	12.
Duck Confit Spring Rolls w/ <i>Pickled Vegetables &amp; Sweet Chili Sauce</i>	12.
Fried Calamari w/ <i>Chipotle Aioli</i>	13.
Pulled Pork Tacos w/ <i>Queso Fresco, Watermelon Radish &amp; Chipotle Aioli</i>	13.
Grilled Gulf Shrimp w/ <i>Creamy Wild Hive Polenta, Kielbasa &amp; Spicy Tomato Sauce</i>	14.
Grilled Flatbread Pizza w/ <i>Venison Salami, Tomatoes, Jalapeños &amp; Quesillo Cheese</i>	14.
Pan Seared Scallops	30.
w/ <i>Local Mushroom Risotto, White Truffle Oil &amp; Balsamic Reduction</i>	
Pan Seared Faroe Island Salmon	28.
w/ <i>Cauliflower Hash &amp; Tarragon Cream Sauce</i>	
Northwind Farm Pan Roasted ½ Chicken	28.
w/ <i>Roasted Fingerling Potatoes &amp; Wild Mushroom Cream Sauce</i>	
Hudson Valley Farm Seared Duck Breast	27.
w/ <i>Herb Spätzle &amp; Cherry Jalapeño Demiglace</i>	
Grilled Hanger Steak	28.
w/ <i>Mashed Potatoes &amp; Green Peppercorn Demiglace</i>	
House Smoked Baby Back Ribs	27.
w/ <i>Collard Greens, Cornbread &amp; Cole Slaw</i>	
Gulf Shrimp & Spaghetti Fra Diavolo	26.
w/ <i>San Marzano Tomatoes, Garlic, Fennel, Leeks &amp; Chili Flakes</i>	
House Made Pappardelle	26.
w/ <i>Local Sausage, Fennel, Roasted Cherry Tomatoes, Wilted Greens &amp; Garlic</i>	
Vegetarian Quinoa Cakes	25.
w/ <i>Sautéed Mushrooms &amp; Roasted Garlic Sofrito</i>	

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