

Dinner

Saturday November 3rd, 2018

New England Style Seafood Chowder	7.
French Onion Soup Gratinée	8.
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.
Heirloom Tomato Salad w/ <i>Green Goddess Dressing</i>	11.
Roasted Beet & Frisée Salad w/ <i>Honeycrisp Apples & Lardons</i>	12.
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, Watermelon Radish, Jalapeño & Chipotle Aioli</i>	13.
Grilled Gulf Shrimp Salad w/ <i>Brussels Sprouts, Avocado, Pistachios & Pickled Onions</i>	14.
Grilled Flatbread Pizza w/ <i>Mexican Chorizo, Jalapeños, Tomatoes & Quesillo Cheese</i>	14.
Pan Seared Scallops	30.
w/ <i>Local Mushroom Risotto, White Truffle Oil & Balsamic Reduction</i>	
Pan Roasted Faroe Island Salmon	28.
w/ <i>Roasted Cauliflower Hash & Saffron Cream Sauce</i>	
Northwind Farm Pan Roasted ½ Chicken	28.
w/ <i>Herb Spätzle & Wild Mushroom Cream Sauce</i>	
Northwind Farm Turkey Confit Pot Pie	26.
w/ <i>Cheddar Biscuit</i>	
Crispy Pork Belly	27.
w/ <i>Roasted Fingerling Potatoes & Maple Whiskey Glaze</i>	
Grilled Hanger Steak	28.
w/ <i>Mashed Potatoes & Pink Peppercorn Demiglace</i>	
House Smoked Baby Back Ribs	27.
w/ <i>Mashed Potatoes, Collard Greens, Cornbread & Cole Slaw</i>	
Littleneck Clams & Spaghetti Fra Diavolo	26.
w/ <i>San Marzano Tomatoes, Fennel & Leeks</i>	
House Made Pappardelle	26.
w/ <i>Local Sausage, Fennel, Roasted Cherry Tomatoes, Wilted Greens & Garlic</i>	
Wiltbank Farm Mushroom Strudel	25.
w/ <i>Spinach, Goat Cheese, Delicata Squash & Tomato Cream Sauce</i>	

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