

Dinner

Thursday December 6th, 2018

Butternut Squash & Apple Bisque	7.
New England Style Seafood Chowder	8.
Mixed Baby Greens w/ <i>House Vinaigrette</i>	8.
Baby Arugula Salad w/ <i>Goat Cheese & Black Mission Fig Vinaigrette</i>	10.
Endive & Frisée Salad w/ <i>Blue Cheese Dressing & Frizzled Onions</i>	10.
Persimmon & Fennel Salad w/ <i>Shaved Parmesan & Toasted Hazelnuts</i>	11.
Roasted Beet Salad w/ <i>Frisée, Honeycrisp Apples & Lardons</i>	12.
Duck Rillettes w/ <i>Onion Jam, Cornichons & Crostini</i>	12.
Duck Confit Spring Rolls w/ <i>Pickled Vegetables & Sweet Thai 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 & Brussels Sprouts Salad w/ <i>Avocado, Pistachios & Pickled Red Onions</i>	14.
Grilled Flatbread Pizza w/ <i>Serrano Ham, Roasted Tomatoes & Smoked Mozzarella</i>	14.
Littleneck Clams w/ <i>Kielbasa, Fennel, Leeks & White Wine</i>	14.
Butternut Squash Ravioli w/ <i>Roasted Butternut Squash, Pumpkins Seeds & Sage Brown Butter</i>	14.
Pan Seared Scallops w/ <i>Oxtail Risotto, White Truffle Oil & Balsamic Reduction</i>	30.
Pan Roasted Faroe Island Salmon w/ <i>Roasted Cauliflower Hash & Saffron Cream Sauce</i>	28.
Hudson Valley Farm Pan Roasted Duck Breast w/ <i>Sautéed Artichokes, Fingerling Potatoes & Cranberry Demiglaze</i>	27.
Grilled Hanger Steak w/ <i>Mashed Potatoes & Green Peppercorn Demiglaze</i>	28.
Crispy Pork Belly w/ <i>Sweet Potato Jalapeño Hash & Maple Whiskey Glaze</i>	27.
House Smoked Baby Back Ribs w/ <i>Mashed Potatoes, Collard Greens, Cornbread & Cole Slaw</i>	27.
Gulf Shrimp & Spaghetti Fra Diavolo w/ <i>San Marzano Tomatoes, Fennel, Leeks & Chili Flakes</i>	27.
Meiller's Farm Bolognese w/ <i>House Made Pappardelle, Garlic Crostini & Shaved Parmesan</i>	26.
Quinoa Cakes w/ <i>Roasted Local Mushrooms & Sofrito Sauce</i>	25.

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