

Dinner

Sunday December 30th, 2018

Butternut Squash Bisque	7.
French Onion Soup Gratinée	8.
Mixed Baby Greens w/ <i>House Vinaigrette</i>	8.
Baby Arugula Salad w/ <i>Goat Cheese & Blood Orange Vinaigrette</i>	10.
Endive & Watercress Salad w/ <i>Blue Cheese Dressing & Frizzled Onions</i>	10.
Fennel & Local Bosc Pear Salad w/ <i>Shaved Parmesan & Toasted Hazelnuts</i>	11.
Roasted Beet Salad w/ <i>Baby Greens, Honeycrisp Apples & Lardons</i>	12.
Duck Rillettes Paté w/ <i>Onion Jam, Cornichons & Crostini</i>	12.
Smoked Brisket Tacos w/ <i>Watermelon Radish, Chipotle Aioli & Jalapeños</i>	12.
Fried Calamari w/ <i>Chipotle Aioli</i>	13.
Grilled Flatbread w/ <i>Mexican Chorizo, Tomatoes, Jalapeños & Quesillo Cheese</i>	14.
Grilled Gulf Shrimp & Brussels Sprouts Salad w/ <i>Avocado, Pistachios & Pickled Red Onions</i>	14.
Pan Seared Scallops w/ <i>Local Mushroom Risotto, White Truffle Oil & Balsamic Reduction</i>	30.
Whole Pan Roasted Branzini w/ <i>Cauliflower Hash & Lemon Caper Butter</i>	28.
Mussels Marinière w/ <i>White Wine, Fennel & Garlic</i> w/ <i>House Cut French Fries or House Salad</i>	24.
Seared Flat Iron Steak w/ <i>Mashed Potatoes & Bordelaise Sauce</i>	28.
Meiller's Farm Grilled Pork Chop w/ <i>Sweet Potato Jalapeño Hash & Cider Reduction</i>	27.
House Smoked Baby Back Ribs w/ <i>Collard Greens, Cornbread & Cole Slaw</i>	27.
Sautéed Gulf Shrimp & Spaghetti Fra Diavolo w/ <i>San Marzano Tomatoes, Fennel, Leeks & Chili Flakes</i>	27.
House Made Pappardelle w/ <i>Local Sausage, Fennel, Wilted Greens & Garlic</i>	26.
Roasted Winter Vegetables w/ <i>Seared Tofu & Sweet Chili Sauce</i>	25.

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