

Dinner

Saturday February 9th, 2018

Vegetarian Spinach Bisque	7.
Chicken Tortilla Soup	7.
Mixed Baby Greens <i>w/ House Vinaigrette</i>	8.
Baby Arugula Salad <i>w/ Goat Cheese & Blood Orange Vinaigrette</i>	10.
Endive & Watercress Salad <i>w/ Blue Cheese Dressing & Frizzled Onions</i>	10.
Fennel & Local Bosc Pear Salad <i>w/ Shaved Parmesan & Toasted Hazelnuts</i>	11.
Roasted Beet Salad <i>w/ Baby Greens, Honeycrisp Apples & Lardons</i>	12.
Brisket Tacos <i>w/ Watermelon Radish, Chipotle Aioli & Jalapeños</i>	12.
Duck Liver Pate <i>w/ Grainy Mustard, Cornichons & Crostini</i>	12.
Fried Calamari <i>w/ Chipotle Aioli</i>	13.
Grilled Flatbread <i>w/ Local Sausage, Roasted Tomatoes & Quesillo Cheese</i>	14.
Grilled Shrimp & Brussels Sprouts Salad <i>w/ Avocado, Pickled Red Onions & Pistachios</i>	14.
Pan Seared Scallops	30.
<i>w/ Local Mushroom Risotto, White Truffle Oil & Balsamic Reduction</i>	
Roasted Cod & Littleneck Clams	28.
<i>w/ Kielbasa, White Wine, Garlic, Leeks & Fennel</i>	
Northwind Farm Pan Roasted ½ Chicken	27.
<i>w/ Fingerling Potatoes & Local Mushroom Cream Sauce</i>	
Northwind Farm Turkey Confit Pot Pie	26.
<i>w/ Cheddar Biscuit</i>	
Grilled Ribeye Steak	32.
<i>w/ Mashed Potatoes & Béarnaise Sauce</i>	
Meiller's Farm Pork Chop	27.
<i>w/ Sweet Potato Hash & Apple Cider Demi Glace</i>	
House Smoked Baby Back Ribs	27.
<i>w/ Mashed Potatoes, Cornbread & Cole Slaw</i>	
House Made Fettuccini Carbonara	26.
<i>w/ Onion Confit, Garlic, Bacon & Egg Yoke</i>	
Gulf Shrimp Fra Diavolo	27.
<i>w/ Bucatini Pasta, San Marzano Tomatoes, Garlic & Chili Flake</i>	
Pan Seared Cauliflower Steak	25.
<i>w/ Quinoa Stir Fry & Chimichurri Sauce</i>	

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