

# Dinner

Saturday March 9<sup>th</sup>, 2019

Chicken Tortilla Soup	7.
French Onion Soup	8.
Mixed Baby Greens w/ <i>House Vinaigrette</i>	8.
Baby Arugula Salad w/ <i>Goat Cheese &amp; Blood Orange Vinaigrette</i>	10.
Endive Salad w/ <i>Frizzled Onions &amp; Blue Cheese</i>	10.
Brisket Tacos w/ <i>Quesillo, Watermelon Radish, Jalapeño &amp; Chipotle Aioli</i>	12.
Grilled Smoked Duck Bacon Salad w/ <i>Frisée &amp; Crispy Fried Egg</i>	12.
Duck Confit Spring Rolls w/ <i>Sweet Thai Chili Sauce</i>	12.
Fried Calamari w/ <i>Chipotle Aioli</i>	13.
Grilled Flatbread Pizza	14.
w/ <i>Chorizo, Roasted Tomatoes, Quesillo, Chipotle Aioli &amp; Jalapeño</i>	
Grilled Gulf Shrimp Salad w/ <i>Brussels Sprouts, Avocado &amp; Pistachios</i>	14.
Country Style Pheasant Paté	14.
w/ <i>Figs, Pistachios, Grainy Mustard, Crostini &amp; Cornichons</i>	
Pan Seared Scallops	30.
w/ <i>Local Mushroom Risotto, White Truffle Oil &amp; Balsamic Reduction</i>	
Pan Roasted Faroe Island Salmon	28.
w/ <i>Fingerling Hash &amp; Tomato Olive Confit</i>	
Moules Marinière	24.
w/ <i>Fennel, Leeks, Garlic &amp; White Wine Served with French Fries or Salad</i>	
Grilled Hanger Steak	28.
w/ <i>Truffle Fries &amp; Creamy Green Peppercorn Demiglace</i>	
Slow Roasted Pork Shoulder	27.
w/ <i>Potato Gratin, Braised Red Cabbage &amp; Apple Cider Demiglace</i>	
House Smoked BBQ Baby Back Ribs	26.
w/ <i>Cornbread, Coleslaw &amp; Baked Beans</i>	
Shrimp & Clams Brodetto	27.
w/ <i>Squid Ink Spaghetti, Scallops, Kielbasa &amp; San Marzano Tomatoes</i>	
Cavatappi & Duck Ragout	26.
w/ <i>Duck Ragout, Leeks, Garlic &amp; Wilted Greens</i>	
Ricotta & Kale Ravioli	26.
w/ <i>Roasted San Marzano Sauce &amp; Wiltbank Farm Mushrooms</i>	

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