

# Dinner

Saturday April 13<sup>th</sup>, 2019

Asparagus Bisque	7.
Roasted Poblano & Chicken Soup	7.
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.
Roasted Beet & Frisée Salad w/ <i>Lardons &amp; Pickled Onions</i>	11.
Fennel & Bosc Pear Salad w/ <i>Toasted Hazelnuts &amp; Shaved Parmesan</i>	12.
Duck Confit Spring Rolls w/ <i>Pickled Vegetables &amp; Sweet Chili Sauce</i>	11.
Brisket Salsa Verde Tacos w/ <i>Queso Fresco, Watermelon Radish &amp; Jalapeños</i>	12.
Grilled Duck Bacon Salad w/ <i>Frisée &amp; Fried Egg</i>	12.
Northwind Farm Chicken Liver Paté w/ <i>Cornichons, Grainy Mustard &amp; Crostini</i>	12.
Fried Calamari w/ <i>Chipotle Aioli</i>	13.
Flatbread Pizza w/ <i>Venison Salami, Roasted Tomatoes &amp; Quesillo</i>	14.
Grilled Gulf Shrimp & Jambalaya w/ <i>Creamy Wild Hive Polenta</i>	14.
Pan Seared Scallops	30.
w/ <i>Asparagus Risotto, White Truffle Oil &amp; Balsamic Reduction</i>	
Pan Roasted Cod & Littleneck Clams	28.
w/ <i>Kielbasa, Fennel, Roasted Tomatoes, White Wine &amp; Crispy Leeks</i>	
North Wind Farm Pan Roasted ½ Chicken	27.
w/ <i>House Made Crispy Potato Gnocchi &amp; Fresh Herb Demiglace</i>	
Pan Seared NY Strip Steak	32.
w/ <i>Mashed Potatoes, Tomato Provençal &amp; Red Wine Shallot Reduction</i>	
Crispy Pork Belly	26.
w/ <i>Roasted Fingerling Potatoes &amp; Sriracha Honey Glaze</i>	
House Smoked BBQ Baby Back Ribs	26.
w/ <i>Coleslaw, Collard Greens &amp; Cornbread</i>	
Sautéed Gulf Shrimp & House Made Roasted Red Pepper Fettuccini	27.
w/ <i>Fennel, Garlic, Leeks &amp; Za'atar Roasted Tomato Sauce</i>	
House Made Oxtail & Local Mushroom Ravioli	26.
w/ <i>Rosemary &amp; Tomato Braising Jus</i>	
Vegetarian Stuffed Poblano Peppers	24.
w/ <i>Quinoa, Wiltbank Farm Mushrooms, Black Bean Sauce &amp; Jalapeño Crema</i>	

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