

Dinner

Sunday May 12th, 2019

Spinach & Ramp Bisque	7.
Chicken Tom Yum Soup	7.
Mixed Baby Greens w/ <i>House Vinaigrette</i>	8.
Baby Arugula Salad w/ <i>Goat Cheese & Blood Orange Vinaigrette</i>	10.
Endive Salad w/ <i>Frizzled Onions & Blue Cheese Dressing</i>	10.
Roasted Beet & Frisée Salad w/ <i>Lardons, Apples & Pickled Onions</i>	11.
Fennel & Pear Salad w/ <i>Toasted Hazelnuts & Shaved Parmesan</i>	11.
Brisket Tacos w/ <i>Queso Fresco, Watermelon Radish, Chipotle Aioli & Jalapeños</i>	12.
Duck Confit Spring Rolls w/ <i>Pickled Vegetables & Sweet Chili Sauce</i>	12.
Chicken Liver Mousse w/ <i>Cornichons & Crostini</i>	12.
Fried Calamari w/ <i>Chipotle Aioli</i>	13.
House Made Gnocchi w/ <i>Rabbit Ragout & Braising Jus</i>	14.
Flatbread Pizza w/ <i>Kielbasa, Jalapeños, Roasted Tomatoes & Quesillo</i>	14.
Grilled Gulf Shrimp & Asparagus Salad w/ <i>Avocado, Cucumber, Pickled Red Onion & Pistachios</i>	14.
Pan Seared Scallops w/ <i>Local Ramp Risotto, White Truffle Oil & Balsamic Reduction</i>	30.
Sautéed Trout w/ <i>Ramp Fiddlehead Hash & Lemon Caper Sauce</i>	28.
Northwind Farm Pan Roasted Cornish Hen w/ <i>Creamy Polenta, Ramps & Mushroom Cream Sauce</i>	28.
Northwind Farm Rabbit w/ <i>Crispy Gnocchi & Mustard Sauce</i>	29.
Grilled Hanger Steak w/ <i>French Fries & Green Peppercorn Sauce</i>	28.
Sautéed Soft Shell Crabs w/ <i>Toasted Couscous & Saffron Beurre Blanc</i>	29.
House Smoked BBQ Baby Back Ribs w/ <i>Baked Beans, Coleslaw & Cornbread</i>	26.
Meiller's Farm Bolognese w/ <i>Bucatini, Crostini & Shaved Parmesan</i>	26.
House Made Mushroom, Spinach & Feta Strudel w/ <i>Asparagus & Tomato Cream Sauce</i>	24.

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