

Dinner

Saturday June 8th, 2019

Spicy Chicken Tortilla Soup	8.
San Marzano Tomato Bisque	8.
Sky Farm Mixed Baby Greens <i>w/ House Vinaigrette</i>	8.
Endive Salad <i>w/ Blue Cheese Dressing</i>	10.
Baby Arugula Salad <i>w/ Goat Cheese & Blood Orange Dressing</i>	11.
Local Kale Salad <i>w/ Lardons, Cornbread Croutons, Cherry Tomatoes & Honey Dijon</i>	12.
Heirloom Tomato Salad <i>w/ Green Goddess</i>	12.
Fried Calamari <i>w/ Chipotle Aioli</i>	12.
Brisket Tacos <i>w/ Queso Fresco, Chipotle Aioli & Jalapeños</i>	12.
Northwind Farm Chicken Liver Paté <i>w/ Red Fruit Gelée Cornichons & Grainy Mustard</i>	12.
Burrata & Grilled Peach <i>w/ Pesto & Lemon Zest</i>	13.
Flatbread Pizza <i>w/ Chorizo, Quesillo, Jalapeños & Roasted Tomato</i>	14.
Littleneck Clams <i>w/ Kielbasa, Fennel, Sliced Garlic & Chili Flakes</i>	14.
Grilled Gulf Shrimp & Asparagus Salad <i>w/ Cucumber, Pickled Red Onion & Pistachios</i>	14.
Pan Seared Scallops <i>w/ Porcini Risotto, White Truffle Oil & Balsamic Reduction</i>	30.
Pan Roasted Steelhead Trout <i>w/ Fingerling Potatoes & Lemon Herb Beurre Blanc</i>	28.
Pan Roasted Soft Shell Crabs <i>w/ Potato Salad, Fennel Slaw & Green Goddess Dressing</i>	30.
Hudson Valley Farm Seared Duck Breast <i>w/ Wild Hive Farm Creamy Polenta & Cherry Gastrique</i>	27.
Northwind Farm Turkey Confit Pot Pie <i>w/ Cheddar Biscuit</i>	26.
Meiller's Farm Bacon Wrapped Filet Mignon <i>w/ Mashed Potatoes & Green Peppercorn Sauce</i>	32.
House Smoked BBQ Baby Back Ribs <i>w/ Collard Greens, Coleslaw & Cornbread</i>	26.
House Made Pappardelle <i>w/ Northwind Farm Chicken Livers, Bacon, Shallots & Wilted Greens</i>	26.
Wiltbank Farm Mushroom Stroganoff <i>w/ House Smoked Seitan, Pearl Onions & Herb Spätzle</i>	24.

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