

# Dinner

Saturday September 7<sup>th</sup>, 2019

Heirloom Tomato & Watermelon Gazpacho	8.
Local Corn Chowder	8.
Mixed Baby Greens	8.
Endive Salad <i>w/ Blue Cheese Dressing</i>	10.
Baby Arugula Salad <i>w/ Goat Cheese &amp; Blood Orange Dressing</i>	11.
Baby Kale Salad <i>w/ Lardons, Cornbread Croutons, Cherry Tomatoes &amp; Honey Dijon</i>	12.
Heirloom Tomato Salad <i>w/ Green Goddess</i>	12.
Grilled Peach & Burrata <i>w/ Basil Pesto &amp; Crostini</i>	12.
Fried Calamari <i>w/ Chipotle Aioli</i>	12.
Steak Tacos <i>w/ Queso Fresco, Watermelon Radish &amp; Chipotle Aioli</i>	13.
Grilled Gulf Shrimp & Watermelon Salad <i>w/ Cherry Tomatoes, Feta &amp; Basil</i>	14.
Flatbread Pizza <i>w/ Mexican Chorizo, Roasted Tomatoes, Jalapeño &amp; Quesillo Cheese</i>	14.
Pan Seared Scallops	30.
<i>w/ Local Zucchini Risotto, Balsamic Reduction &amp; White Truffle Oil</i>	
Pan Roasted Faroe Island Salmon	28.
<i>w/ Roasted Fingerlings &amp; Lemon Caper Brown Butter</i>	
Sautéed Soft Shell Crabs	30.
<i>w/ Potato Salad, Fennel Slaw &amp; Green Goddess</i>	
Northwind Farm Turkey Confit Pot Pie	26.
<i>w/ Cheddar Biscuit</i>	
Hudson Valley Farm Pan Roasted Duck Breast	28.
<i>w/ Toasted Couscous &amp; Jalapeño Peach Demiglace</i>	
Grilled Ribeye Steak	32.
<i>w/ Mashed Potatoes &amp; Shallot Red Wine Sauce</i>	
Meiller's Farm Pork Chop	28.
<i>w/ Mashed Potatoes &amp; Honeycrisp Apple Cider Reduction</i>	
House Smoked BBQ Baby Back Ribs	26.
<i>w/ Collard Greens, Coleslaw &amp; Cornbread</i>	
House Made Pappardelle	27.
<i>w/ Local Sausage, Wilted Greens, Leeks, Fennel, Sliced Garlic &amp; Pepper Flakes</i>	
Local Eggplant Napoleon	26.
<i>w/ Local Vegetables, Fresh Mozzarella &amp; Marinara Sauce</i>	

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