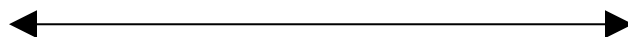


# “THE PLUCKY LUNCH MENU”



## TO START

assiette of <b>house-cut fries</b> with three sauces	\$6
* <b>Chef's daily soup</b> , made of the freshest farmers ingredients	\$8
* <b>Pluckemin salad</b> , 3 Meadows Farm lettuces, seasonal garnishes & dressing <i>(with - roasted chicken-\$18 or steamed shrimp-\$19)</i>	\$8
<b>butter lettuce</b> , Maytag blue, spicy cashews & honey/black sesame	\$10
<b>Virginia littleneck clams</b> & our cocktail sauce	\$11/\$22
<b>Margarita pizzette</b> , fresh mozzarella & basil pesto	\$12
<b>tuna tartare</b> , ponzu, wontons & wasabi tabiko	\$16
<b>jumbo lump crab cake</b> , summer vegetable tempura & orange-chili sauce	\$16
* chilled <b>Chef's select oysters</b> on the half shell with mignonette & cocktail	\$20/\$40

## SANDWICHES

all sandwiches are served with a choice of **salad or fries...**

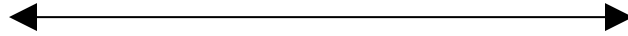
<b>grilled summer vegetable sandwich</b> , parsley salad & Niçoise olive	\$14
<b>tomato, arugula &amp; bacon sandwich</b> with lemon aioli	\$14
<b>chicken breast sandwich</b> with tomato confit, frisee, walnut pesto & pickled red onion	\$15
<b>P.I. sirloin burger</b> , house made pickles... with or without cheese <i>(Comté, farmhouse cheddar, or rustic blue)</i>	\$16
<b>lobster roll</b> , bacon, watercress, brioche & lobster aioli	\$24

## ENTRÉES

<b>fish &amp; chips</b> , malt vinegar & remoulade	\$15
<b>Prince Edward Island mussels</b> , tomato, chorizo, basil, chili & french fries	\$17
house made <b>cavetelli</b> , corn, pancetta, ricotta & parmesan	\$17
<b>Griggstown chicken breast</b> , pommes purée, fava, sugar snap peas & pecorino salad	\$24
<b>wagyu steak &amp; frites</b> with chipotle pickled pearl onions & red wine	\$27
<b>our daily fish</b> selection served with seasonal garnishes	MP

*Please alert your server if you have any time restrictions.*

# THE PLUCKY 3 COURSE "POWER LUNCH" MENU



## TO START

**Chef's daily soup**, made of the freshest farmers ingredients

or

**butter lettuce**, Maytag blue, spicy cashews & honey/black sesame

or

**Pluckemin salad**, a daily combination of seasonal ingredients

## ENTRÉES

**grilled summer vegetable sandwich**, parsley salad & Niçoise olive

or

**Cubano sandwich**, roasted pork, Gruyere & home made pickles

or

house made **cavetelli**, corn, pancetta, ricotta & parmesan

## DESSERT

hand-made **cookies to go**

- \$25 -

*Please alert your server if you have any time restrictions.*

*20% service charge will be added to parties of 6 or more.*