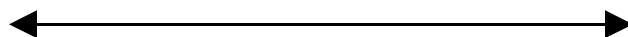


“THE PLUCKY LUNCH MENU”



TO START

assiette of house-cut fries with three sauces	\$6
* Chef's daily soup , made of the freshest farmers ingredients	\$8
* Pluckemin salad , 3 Meadows Farm lettuces, seasonal garnishes & dressing <i>(with - roasted chicken-\$18 or steamed shrimp-\$19)</i>	\$8
spinach & bacon salad , Bartlett pear, goat cheese & toasted bread	\$9
butter lettuce , Maytag blue, spicy cashews & honey/black sesame	\$10
chickpea purée , olives & spiced pita bread	\$10
traditional French onion soup , bacon & comte	\$13
Virginia littleneck clams & our cocktail sauce	\$11/\$22
jumbo lump crab cake , salsify & truffle aioli	\$12
BBQ shrimp , quick pickle & carolina dip	\$13
tuna tartare , ponzu, wontons & wasabi tabiko	\$14
* chilled Chef's select oysters on the half shell with mignonette & cocktail	\$20/\$40

SANDWICHES

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

house baked ham and brie sandwich , roasted onions & English mustard	\$12
smoked turkey , 1000 Island, Swiss cheese & pickled cabbage	\$14
grilled chicken breast sandwich, green apple, cheddar & arugula	\$14
P.I. sirloin burger , pancetta & cipollini onions with or without cheese <i>(comte, farmhouse cheddar, or rustic blue) - with foie - \$24</i>	\$15
Black-Angus cheesesteak , onions, mushrooms & local gouda	\$16
lobster club 'blt' , red leaf, smoked tomato sauce & bacon	\$24

ENTRÉES

smoked chicken chili , corn bread, green onion & Vermont cheddar	\$14
fish & chips , malt vinegar & remoulade	\$14
crispy mahi-mahi soft taco with avocado, red cabbage & Spanish black beans	\$15
Prince Edward Island mussels , chorizo, herbs & french fries	\$15
hand-rolled pasta with chicken, Tasso ham & crimini mushrooms	\$16
Thai style shrimp wraps , coconut, fried shallots, peanuts & jasmine rice	\$17
miso glazed salmon , soba noodles, peanuts & cucumber	\$18
Griggstown chicken breast , pommes purée, peas, carrots & jus	\$19
dry aged steak & frites with chipotle pickled pearl onions & red wine	\$24

Please alert your server if you have any time restrictions.

THE PLUCKY 3 COURSE "POWER LUNCH" MENU



David C. Felton, Executive Chef

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

smoked turkey, 1000 Island, Swiss cheese & pickled cabbage

or

hand-rolled pasta with chicken, Tasso ham & crimini mushrooms

or

house baked ham and brie sandwich, roasted onions & English mustard

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.