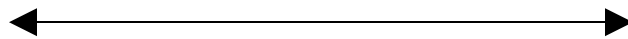


“THE PLUCKY LUNCH MENU”



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
butter lettuce , Maytag blue, spicy cashews & honey/black sesame	\$10
chickpea purée , olives & spiced pita bread	\$10
Virginia littleneck clams & our cocktail sauce	\$11/\$22
Margarita pizzette , fresh mozzarella & basil pesto	\$12
duck confit salad , frisée, watercress, bacon, local egg & sherry vinaigrette	\$12
tuna tartare , ponzu, wontons & wasabi tabiko	\$14
jumbo lump crab cake , broccoli tempura & orange-chili sauce	\$16
* chilled Chef's select oysters on the half shell with mignonette & cocktail	\$20/\$40

SANDWICHES

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

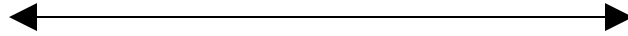
open faced baked ham and brie sandwich , fried local egg & frisée	\$14
Reuben sandwich , home made pastrami, sauerkraut & comte cheese	\$14
smoked turkey , Vermont cheddar, bacon, dill mayonnaise & cucumber	\$14
P.I. sirloin burger , house made pickles... with or without cheese <i>(comte, farmhouse cheddar, or rustic blue)</i>	\$16
lobster roll , bacon, watercress, brioche & lobster aioli	\$24

ENTRÉES

fish & chips , malt vinegar & remoulade	\$15
Prince Edward Island mussels , chorizo, herbs & french fries	\$16
spaghettini , organic cauliflower, basil, olives & aged pecorino romano	\$17
Griggstown chicken breast , pommes purée, broccoli & jus	\$24
dry aged steak & frites with chipotle pickled pearl onions & red wine	\$27

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

smoked turkey, Vermont cheddar, bacon, dill mayonnaise & cucumber

or

spaghettini, organic cauliflower, basil, olives & aged pecorino romano

or

open faced baked ham and brie sandwich, fried local egg & frisée

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.