

'Our Sunday Supper Menu'

FIRST

local cauliflower soup with brioche croutons	\$12
local beet, goat cheese, Three Meadows Farm arugula & red onion	\$13
* Pluckemin salad; Three Meadows Farm lettuces, seasonal garnishes & dressing	\$14
Acquerello risotto, sweet pumpkin, walnut, early radicchio, red wine & balsamic glaze	\$14
octopus carpaccio, organic mesclun, tomato confit & parmesan	\$15
bucatini pasta, home made duck sausage, organic beans, local greens & Burgundy truffle	\$16
tuna crudo, chili, aged soy, citrus & extra virgin olive oil	\$16
rigatoni pasta, Nantucket Bay scallops, organic cauliflower, pine-nuts & botarga	\$20

ENTREES

Griggstown chicken, pasta gratin, local radish, young turnip, bacon & prunes	\$29
Carolina grouper, local broccoli, mangalitsa pork, hazelnut & green tomato jus	\$32
wild Alaskan halibut, cavatelli & Burgundy truffle pasta fagioli	\$18/\$35
roasted Hudson Valley duck, yellow beet, organic mushrooms, hazelnut & baby romaine	\$35
Niman Ranch N.Y strip, pastrami brisket, cipollini onion, cabbage & truffle vinaigrette	\$46

PLUCKY CLASSICS

Margarita pizzette, fresh mozzarella & basil pesto	\$14
English fish & chips with malted vinegar	\$15
jumbo lump crab cake, vegetables tempura & orange-chili sauce	\$16
P.I. grilled sirloin burger, house made pickles...	
with or w/out cheese - Comté, farmhouse cheddar or rustic bleu	\$16

SUNDAY COMFORT

Pluckemin Inn's fried chicken, mashed potato, spinach & corn bread	\$22
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20% service charge will be added to parties of 6 or more

DON'T MISS OUT ON OUR GREAT RETAIL WINE OFFERINGS AVAILABLE AT PLUCKEMININNWINESHOP.COM

11/19/2011