

PLUCKY DINNER MENU

FIRST

charred brussels salad \$19

king crab, butternut, yuzu, peanuts,
dried shrimp-shallot crumble

yellowfin tuna poke \$19

avocado, sweet onion, trinidad peppers, ponzu

acquerello risotto \$20

wild mushrooms, goat cheese, crispy rosemary, saba

parsnip soup \$18

almond, kale, pancetta, caramelized apple cream

portuguese octopus \$21

papas bravas, green olives, arugula, morcilla

griggstown pheasant pâté \$20

chicories, pecan, huckleberry, rutabaga mostarda

grilled shrimp \$19

chorizo, shishito peppers, pimento, garlic butter

rigatoni pasta \$20

rabbit ragu, kale, cherry peppers, pine nuts, raclette

PLUCKY CLASSICS

pluckemin salad \$13

baby mixed lettuces, seasonal garnish

butter lettuce \$13

blue cheese, pears, cashews, sesame

plucky burger \$18

bacon, cheddar, LTO, pickles

margherita pizza \$13

tomato, basil, fresh mozzarella

MAIN

salmon \$18/35

leeks, blood orange, calamari, honshimeji,
black truffle nage

icelandic cod \$18/35

sunchoke, clams, pancetta, chanterelles, treviso

griggstown chicken \$32

castle valley polenta, collards, maitake, tasso ham

grilled cauliflower \$28

curried chickpea stew, parsnip, pickled onion,
dukkah spice

suckling pig \$39

spelt, parsnip, brussels sprout leaves, hazelnut,
apple-ginger marmalade

cassoulet \$32

duck confit, boudin, cranberry beans,
tomato confit, persillade

STEAKS AND CHOPS

8oz flat iron steak \$34

12oz pork chop \$36

12oz ny strip steak \$44

16oz dry aged kansas city steak \$60

14oz veal chop \$50

SIDES \$8 EA

roasted red potatoes, brussels sprouts,
broccoli, french fries, broccoli rabe,
shishito peppers, mashed potatoes

wild mushrooms \$10

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

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