

# PLUCKY DINNER MENU

## FIRST

- beet & carrot salad \$19  
grilled radicchio, bourbon cherries, pecan, mâche  
gorgonzola dolce
- yellowfin tuna poke \$19  
avocado, sweet onion, trinidad peppers, ponzu
- acquerello risotto \$20  
butternut, pancetta, walnut, gorgonzola dolce
- sweet onion soup \$18  
beef cheek, morels, cipollini, black truffle
- portuguese octopus \$21  
papas bravas, green olives, arugula, morcilla
- foie gras & rabbit terrine \$23  
cranberry, ginger, citrus brioche, walnut crumble
- grilled shrimp \$20  
finocchiona, roasted tomato, arugula,  
garlic-herb butter
- lumache pasta \$20  
sweetbreads, white truffle, wild mushroom ragu,  
aged pecorino

## PLUCKY CLASSICS

- pluckemin salad \$13  
baby mixed lettuces, seasonal garnish
- butter lettuce \$15  
blue cheese, pears, cashews, sesame
- plucky burger \$20  
bacon, cheddar, LTO, pickles, fries
- margherita pizza \$14  
tomato, basil, fresh mozzarella

## MAIN

- scottish salmon \$19/36  
bok choy, shrimp, shitake, peanuts, coconut-  
lemongrass nage
- icelandic cod \$19/36  
parisienne gnocchi, artichoke, salsify, honshimeji,  
lobster-truffle bouillon
- griggstown chicken \$34  
castle valley polenta, collards, maitake, tasso ham
- cauliflower steak \$28  
curried chickpea stew, pickled onion,  
dukkah spice
- suckling pig \$39  
spelt, parsnip, brussels sprout leaves, hazelnut,  
apple-ginger marmalade
- filet mignon \$43  
creamed spinach & leeks, pommes lyonnaise,  
wild mushrooms

## STEAKS AND CHOPS

- 8oz flat iron steak \$35
- 12oz pork chop \$37
- 12oz ny strip steak \$45
- 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, swiss chard  
wild mushrooms \$10

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

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