

PLUCKY DINNER MENU

FIRST

beet salad \$19

fennel, citrus, hazelnut, queso fresco

yellowfin tuna poke \$20

avocado, sweet onion, trinidad peppers, ponzu

acquerello risotto \$20

english peas, chorizo, crème fraiche, mint

avocado gazpacho \$20

lump crab, cucumber, thai basil, chicharron

portuguese octopus \$21

pickled vegetable salad, cashew, ramps, miso

foie gras torchon \$24

rhubarb, strawberry, pistachio, aged balsamic

grilled shrimp \$20

shishito, arugula, pumpkin seed, mole poblano

rigatoni pasta \$21

wild mushroom ragu, asparagus, goat cheese,
pine nuts

lamb meatballs \$21

cucumber raita, dates, ramps, watercress, saffron jus

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

rye berries, broccoli, artichoke, hazelnuts,
arugula pistou

icelandic cod \$19/36

cranberry beans, escarole, clams, ramps,
broccoli rabe pesto

griggstown chicken \$34

polenta, cabbage fondue, sunchoke, hen of the woods

cauliflower steak \$28

rye berries, shishitos, red onion, dukkah spice

suckling pig \$40

sweet potato, spätzle, brussels leaves,
apple-ginger marmalade

colorado lamb loin \$41

grilled beans, roasted tomato & eggplant,
rosemary potatoes

STEAKS AND CHOPS

8oz flat iron steak \$38

12oz pork chop \$38

12oz ny strip steak \$49

16oz dry aged kansas city steak \$60

14oz veal chop \$65

SIDES \$9 EA

roasted red potatoes, brussels sprouts,
broccoli, french fries, broccoli rabe, mashed
potatoes, swiss chard

wild mushrooms \$12

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

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