

# PLUCKY DINNER MENU

## FIRST

- heirloom tomato gazpacho \$19  
mussels escabeche, sungold tomato, garlic scapes,  
pink peppercorn
- yellowfin tuna poke \$21  
cucumber, radish, kimchi, thai basil
- acquerello risotto \$20  
guanciale, burrata, pimentón, cherry tomato,  
black truffle
- portuguese octopus \$21  
cucumber raita, harissa, wax pepper,  
chickpeas, dukkah
- foie gras torchon \$24  
cornbread, peach, treviso, szechuan pepper,  
farro-almond granola
- grilled shrimp \$21  
shishito, bok choy, cashews, black garlic
- bigoli pasta \$21  
clams, mussels, garlic scapes, tomato confit, uni
- endive salad \$19  
honeycrisp apple, pecan, aged provolone,  
whole grain mustard vinaigrette

## 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  
chickpea panisse, sugar snaps, mousseron,  
peas & fava fricassée
- monkfish \$19/36  
cannellini beans, clams, zucchini, basil, pepperonata
- griggstown chicken \$34  
asparagus, morels, spring onion, cheddar grits
- crispy eggplant \$29  
summer squash, okra, wood ears, peanut, green curry
- suckling pig \$40  
street corn, shishitos, cotija, huckleberry marmalade
- veal loin \$41  
spaetzle, spinach, pancetta, tomato,  
almond-herb crust

## 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, broccoli,  
french fries, broccoli rabe,  
grilled asparagus, mashed potatoes
- shishito peppers \$12
- wild mushrooms \$12

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

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