

# PLUCKY DINNER MENU

## FIRST

- sweet potato bisque \$19  
pork belly, brandy cherries, macadamia, jerk spice
- yellowfin tuna poke \$21  
pineapple, sesame, cherry peppers, yuzu, bonito
- acquerello risotto \$20  
guanciale, burrata, pimentón, cherry tomato,  
black truffle
- portuguese octopus \$21  
miso-aji, zucchini, shiitake, pea shoots, peanut sauce
- foie gras terrine \$24  
spiced brioche, seckel pear mostarda, pecans,  
bacon-bourbon gastrique
- grilled shrimp \$21  
shishito, bok choy, cashews, black garlic
- ricotta gnocchi \$21  
short rib ragu, long hots, tuscan kale, tallegio
- beet salad \$19  
honey crisp apple, vadouvan, yogurt, pistachio,  
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## PLUCKY CLASSICS

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

## MAIN

- scottish salmon \$19/36  
red quinoa, sun gold, fennel, lion's mane,  
saffron-mussel nage
- swordfish \$19/36  
cannellini beans, clams, cherry tomato, capers,  
pine nuts, citrus gremolata
- griggstown chicken \$34  
asparagus, maitake, cipollini onion, cheddar grits
- cauliflower steak \$29  
summer squash, okra, wood ears, macadamia,  
green curry
- suckling pig \$40  
sweet potato, parsnip, brussels, hazelnuts,  
red onion-fig jam
- muscovy duck \$39  
caramelized endive, farro, gooseberries, gruyere,  
foie gras jus

## 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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