PLUCKY DINNER MENU

Now offering Every FRIDAY: FIFTY OFF WINE*
Take 50% off any bottle of wine up to \$100 or \$50 off any bottle over \$100

FIRST

east coast oysters \$26 / half dozen grapefruit, basil, yuzu-coconut mignonette yellowfin tuna poke \$25 cucumber, radish, trinidad peppers, furikake, dashi vinaigrette

grilled short rib \$25

cheddar grits, gem lettuce, buttermilk, tomato & horseradish condiment

octopus \$25

wood ears, tomato, bok choi, shishitos, peanut curry asparagus salad \$24

prosciutto cotto, morels, arugula, hazelnuts, pecorino dayboat scallops \$26

parsnip, brussel leaves, grapefruit, macadamia, lemongrass beurre blanc foie gras torchon \$27

lemon pound cake, strawberries, rhubarb, pistachio, sorrel

lumache pasta \$26

braised wax beans, maitake, soppressata, ramps, taleggio

PLUCKY CLASSICS

pluckemin salad \$16
baby mixed lettuces, seasonal garnish
butter lettuce \$18
blue cheese, pears, cashews, sesame
plucky burger \$25
bacon, cheddar, LTO, pickles, fries
margherita pizza \$20
tomato, basil, fresh mozzarella

MAIN

scottish salmon \$25/43 spring peas, bacon, morels, green garlic, calamansi golden tilefish \$25/43 clams, mussels, ramps, preserved lemon, leek chowder swordfish \$25/43 asparagus, frisee, calamari, chickpea panisse, black truffle jus griggstown chicken \$39 pommes puree, swiss chard, shitake, andouille sausage gravy caraflex cabbage \$35 rye berries, potato, maitake, goat cheese, walnuts, nduja sausage domestic lamb loin \$45 polenta fondue, artichokes, baby carrots, pine nuts, eggplant caponata

STEAKS AND CHOPS

8oz flat iron steak \$39 12oz pork chop \$45 14oz ny strip steak \$58 14oz veal chop \$69

<u>Sides</u>

brussels sprouts \$12
cider, bacon, peanuts, ginger
roasted "papas bravas" \$12
garlic butter, tomato, queso fresco, chipotle
wild mushrooms \$13
shishitos, escabeche, manchego
french fries \$10
malt vinegar & remoulade