

# 'Our July Menu'

## FIRST

local summer beans salad, purslane, blossoms, local radish & cucumber vinaigrette	\$13
* Pluckemin salad; Three Meadows Farm lettuces, seasonal garnishes & dressing	\$14
octopus carpaccio, organic mesclun, tomato confit & parmesan	\$15
cucumber & green tomato gazpacho with sweet Maine crab salad	\$15
tuna crudo, Three Meadows Farm radish, apple, cucumber & kimchi	\$16
yellowtail sashimi, young ginger, smoked sweet pepper & dry peach	\$16
* half dozen chilled Chef's select oysters on the half shell	\$20

## SECOND

organic risotto, local favas, peas & creamy mozzarella	\$13
roasted day boat sea scallops & summer vegetables vinaigrette	\$15
heirloom tomato salad, currant, basil & ricotta panini	\$15
crispy soft shell crab, bouillabaisse jus, lobster & octopus salad	\$16
corn agnolotti, Surryano ham, anise hyssop & pickled cherry tomato	\$16

## THIRD

wild King salmon, preserved lemon vinaigrette, asparagus tips & marmalade	\$18/\$32
Chatham cod, zucchini, ricotta, capers & green tomato sauce	\$18/\$32
wild Alaskan halibut, peas, fava beans, pistachios & young leeks vinaigrette	\$19/\$34
butter poached lobster, creamless corn chowder, house made guanciale & mussels	\$21/\$39

## FOURTH

Griggstown chicken, summer beans, whole grain mustard & broccoli rabe pesto	\$30
roasted squab, wild spinach, chanterelles, curry almonds & corn sabayon	\$19/\$37
Colorado lamb loin, swiss chard, pine-nut, yogurt, piquillo pepper & quinoa	\$40
Niman Ranch "eye of rib", cucumber, tomato, swiss chard, bacon & pomme mousseline	\$44

## PLUCKY CLASSICS

Margarita pizzette, fresh mozzarella & basil pesto	\$14
English fish & chips with malted vinegar	\$15
jumbo lump crab cake, summer vegetables tempura & orange-chili sauce	\$16
P.I. grilled sirloin burger, house made pickles...	
with or w/out cheese - Comté, farmhouse cheddar or rustic bleu	\$16

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