



ONLINE AND TO GO DINNER MENU

SALADS AND TAVERN FARE

SIMPLE SALAD greens + cucumber + tomato + house dressing 12

CAESAR romaine + fried capers + croutons + pecorino + red onion rings + house caesar or meyer lemon dressing 14

add protein: chicken 5 | five shrimp 7 | 6 oz sea trout 10

PLANK'S CHARCUTERIE cured aged meats + artisan cheeses + pickled vegetables + candied nuts and dried fruits + warm bread + house made jam 18

OLD HARBOR WINGS ten wings + hot honey sriracha, korean or house bbq + bleu cheese + celery 16

BIG ASS PRETZEL queso + jalapeño honey mustard + peanut butter pecan spread 18

TENDER SMOKED BBQ RIBS house smoked + plank's bbq sauce + fries + coleslaw HALF RACK 18

FISH AND CHIPS beer battered cod + house made fries + coleslaw + lemon + tartar sauce 18

PLANK'S BURGER lettuce + tomato + onion + pickle + bacon + white cheddar 16

BLACK BEAN BURGER lettuce + tomato + onion + cholula aioli 15

HONEY GARLIC CAULIFLOWER ginger rice + carrot + scallion + fresno chili + wonton strips 19

GF FLATBREAD caramelized onion + roasted garlic + mozzarella + salted ricotta + mushroom + rosemary tomato jam + cauliflower crust 17

WAGYU BURGER half pound wagyu beef patty + brioche bun + government cheese + sweet onion aioli + house b&b pickle + corn cob smoked bacon + parmesan truffle fries + house made ketchup 21

ENTREES

BRAISED SHORT RIBS braise jus + sour cream and onion mashed potatoes + chef's vegetable 24

NORWEGIAN SEA TROUT apricot glaze + miso cauliflower puree + celery + brussels + pecorino 26

PAN ROASTED OTTO'S organic chicken + andouille + butternut squash + poblano + onion + pan sauce 25

PORK RIBEYE brussels sprouts + sweet potato mash + bourbon maple glaze 26

PORCINI RUBBED FILET mushroom truffle butter + herb roasted potatoes + chef's vegetable 28

CONSUMING RAW OR UNDERCOOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
20% GRATUITIES WILL BE APPLIED ON ALL PARTIES OF SIX OR MORE,
THANK YOU FOR YOUR SUPPORT!



PLANK'S

TAVERN

WINE LIST

ALL WINES ARE SOLD FOR \$15 A BOTTLE WHEN ORDERED ONLINE WITH FOOD!

BUBBLES

Jaume Serra Christalino Brut Penedes, Spain

JP Chenet Dry Rosé, Pays d'Oc, France

ROSE & WHITE

Domaine de Pellahaut Rosé Gascoigne, France

Ruby Donna Moscato Puglia, Italy

Chateau Grand Traverse Riesling, Michigan

Casa Lunardi Pinot Grigio Veneto, Italy

SeaSun Chardonnay Wagner, California

Rich & Creamy Chardonnay, California

REDS

JP Chenet, Reserve Pinot Noir Pays d'Oc, France

Secret Cellars Pinot Noir St. Lucia, California

Chateau Galochet Bordeaux, France

Fiulot Barbera D'Asti Angliano Prunotto, Italy

Gouguenheim Malbec Mendoza, Argentina

Silk and Spice Red Blend, Portugal

Fleur Violette Cabernet Sauvignon Languedoc, France

BEERS | SELTZERS | CANNED COCKTAILS

6 PACK DOMESTIC BEER \$12 | 4 PACK CRAFT BEER \$12

3 Bud light

3 Coors light

3 Miller light

3 Michelob Ultra

3 Blue Moon

3 Corona

Round Barn Kolsch 4

Haymarket Hazy is Lazy 4

North Pier Happy Guy 4

Bell's Two Hearted Ale 4

3 White Claw Black Cherry

3 White Claw Raspberry

North Pier Gold Coast Tiki 5

North Pier Cut & Run 5

New Holland Rum Punch 5

New Holland Gin Lemonade 5

Hemptails Pasion Fruit 5

Hemptails Citrus Gold 5

BOTTLED COCKTAILS 20 | 35

ALL SERVED FROM OUR SOLERA SYSTEM IN TWO OR FOUR SERVING CONTAINERS:

6OZ (\$20) AND 12OZ (\$35) BOTTLES SEALED AND SAFE TO TRANSPORT

RYE MANHATTAN

Journeyman's Barrel aged Organic Rye poured from Solera Barrel, over Punt e Mes vermouth. A sweeter take on a classic Manhattan; pour over ice and sip.

BARELLED NEGRONI

A twist of the old Negroni made by our friends at Journeyman. Filled Solera Barrel, it takes the gin drinkers to a new level of sipping. The aromatics in Bilberry Gin are blending and aging with Campari and Sweet Vermouth in an American Oak Barrel.

NEW OLD FASHION

Pours from Journeyman's Solera Barrel a modern take on the Old Fashion made with Organic Rye and the distillery's secret ingredients; add little ice and sip.

HONEY GO FIGURE

One of the most requested sippers in house; flavorful with a long finish of Honey and Figs. A great marriage between our own fig infused Kentucky Bulleit Bourbon and the iconic Drambuie Scotch - herbs, spices, and honey infused scotch.

MUST BE 21 OR OLDER TO PURCHASE OR PICKUP ALCOHOL FROM OUR RESTAURANT!

ENJOY RESPONSIBLY!