★ Rate your favorite items and earn points →

pricelisto

Plum Point Bistro

Menu Prices — October 25, 2026

Plum Point Bistro menu with prices in United States, updated October 2019:
27 items across 6 categories, prices from $8.00 to $48.00.

Restaurant & Food Industry Reports



Fast Food Industry →



Pizza Industry →



Fast Casual Industry →



Casual Dining Industry →

Competitor Price Intelligence →

Plum Point Bistro Menu with Prices (United States)

Plum Point Bistro menu with prices in United States, updated October 2019: 27 items across 6 categories, prices from $8.00 to $48.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/plum-point-bistro

Menu categories: Soups - Salads · Small Plates · Country Boards · Handmade Pasta · Plates · Desserts

Soups - Salads

ITEM	PRICE
Organic Roasted Beets Watermelon radish, frisee, toasted pumpkin seeds, goat cheese.	**$12.00**
Local Organic Field Greens Vegan. Bragg's organic raw mother vinaigrette.	**$8.00**
Organic Baby Kale Granny smith apple, almonds, salted feta, lemon vinaigrette.	**$11.00**

Small Plates

ITEM	PRICE
Plum Glazed Wings Blue cheese dip, sesame seeds, house slaw.	**$10.00**
Coconut Curry Mussels Tomato, lemongrass, cilantro, lime.	**$12.00**
Rosemary Shrimp Bruschetta Cannellini beans, tomato, basil.	**$12.00**
Point Judith Calamari Cherry-pepper sauce, pickled red onion.	**$13.00**
Fried White Smelts Sea salt, pickled cucumber.	**$12.00**
Spicy Lentil Balls Vegan. Cardamom apple chutney, tahini cashew dip.	**$11.00**
Wild Mushroom	**$12.00**
Spicy Lentil Roll	**$11.00**

Country Boards

ITEM	PRICE
Vegan Board Vegan.	**$18.00**
Organic Prairie Sirloin (16 oz.)	**$48.00**

Handmade Pasta

ITEM	PRICE
Gemelli Vegan. Pan seared cauliflower, Sicilian olives, toasted pine nuts, "garlicky breadcrumbs, parsley.	**$17.00**
Fettuccine Oyster mushrooms, prosciutto, fire roasted tomato, vermouth, peas, mascarpone.	**$21.00**

ITEM	PRICE
Pappardelle Slow stewed tuscan meat ragu.	**$18.00**
Potato Gnocchi Vegan. Cherry tomato, basil pistachio pesto.	**$23.00**

Plates

ITEM	PRICE
Pan-Fried Breaded Chicken Cutlets Local farm salad.	**$19.00**
Corn-Meal Crusted Native Cod House slaw, tartar sauce, hand-cut fries.	**$17.00**
Seafood Cassoulet Scrod, little necks mussels, shrimp, sausage, white beans, herbs.	**$28.00**
Double Cut Pork Chop Country view family farm, spicy strawberry barbecue, mixed grilled vegetables.	**$27.00**
Char-Broiled Bistro Steak Garlic parsley butter, hand-cut fries.	**$23.00**
Plum Pt. Grass-Fed Burger Vegan. Uncured hickory smoked and bacon, chianti braised onions, Gruyere, spicy aioli, arugula, tomato, hand-cut fries/s...	**$14.00**
Vegan Burger Sprouted seed roll, avocado, cucumber, lettuce, tomato, vegan aioli, and hand-cut fries.	**$14.00**

Desserts

ITEM	PRICE
Tiramisu Espresso sauce.	**$8.00**
Seasonal Fruit Galette	**$14.00**
Chocolate Bourbon Torte Vegan.	**$9.00**