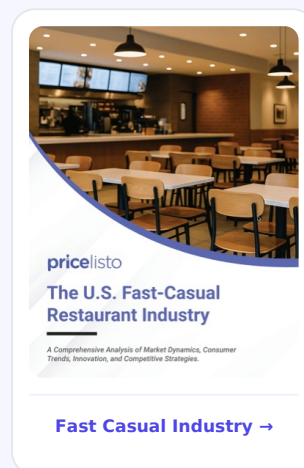




Plum Point Bistro

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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
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