PLUCKY TAKE OUT MENU

Updated - 01/27/24

FIRST

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

octopus \$25

artichoke, fingerling, blood orange, radicchio, tonnato sauce

beet salad \$24

winter squash, grapefruit, pistachio, cress, beemster XO foie gras torchon \$27

chocolate brioche, spiced rum, banana, bacon & peanut condiment

strozzapreti pasta \$26

lamb ragout, herbed ricotta, olives, pine nuts, crispy sage

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 savoy cabbage, sunchoke, clams, hazelnut, black truffle jus

monkfish \$25/43

lobster polenta, broccoli rabe, porcini, sauce americaine

griggstown chicken \$39 kabocha, swiss chard, royal trumpets, bacon, pecans, cider

cauliflower steak \$35 fennel, blood orange, chana masala, pistachio pekin duck \$45

sourdough spaetzle, chestnut, mustard greens, matzutake, yuzu-quince marmalade

STEAKS AND CHOPS

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

SIDES

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

'Our Dessert Menu'

apple turnover cinnamon-walnut streusel, apple crisp, vanilla ice cream	\$14
Plucky cake vanilla butter cake, orange rum syrup, diplomat cream, candied orange	\$14
cranberry shortcake orange biscuit, vanilla chantilly, cranberry compote, brown sugar ice cre	\$15 am
apple fritters cider caramel, apple gelee, cinnamon panna cotta, cinnamon ice cream	\$15
chocolate chestnut mousse flourless chocolate cake, chestnut cream, vanilla chestnut ice cream	\$15
daily selection of artisanal and farmhouse cheeses <i>fig-onion jam, candied nuts, honeycomb, crostini</i>	\$21

'Our Beer to go'

PLUCKY SOUR – Collaboration between The Pluckemin Inn & Lone Eagle, inspired by our Plucky Cocktail we created this sour beer using blood orange, tangerines & hibiscus. \$14.99 4-pack of 16oz cans