# PLUCKY LUNCH TAKE OUT MENU

Updated - 04/20/24

Now offering Every FRIDAY: FIFTY OFF WINE\*
Take 50% off any bottle of wine up to \$100 or \$50 off any bottle over \$100

#### **FIRST**

yellowfin tuna poke \$25
pineapple, sesame, hot cherry peppers, yuzu, bonito
roasted beet salad \$24
frisée, pickled vegetables, manchego,
almonds, buttermilk
white asparagus soup \$19
fingerling potatoes, smoked trout, lemongrass,
crème fraiche
niçoise salad \$27

salmon confit, baby romaine, haricot vert, fingerling, whole grain mustard vinaigrette
grilled shrimp \$26
polenta, shishito, arugula, cashew
rigatoncini pasta \$25
wild mushroom ragout, asparagus,
rosemary, pecorino

## 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
margherita pizza \$20
tomato, basil, fresh mozzarella

#### **MAIN**

scottish salmon \$23/41
crushed potato, asparagus, clams, honshimeji
griggstown chicken \$39
castle valley polenta, swiss chard, bacon, maitake
cauliflower steak \$35
fennel, cara cara orange, chana masala, pistachio
grilled chicken sandwich \$24
prosciutto cotto, fontina, arugula,
apricot, horseradish aioli
7oz. sirloin \$39
parmesan wedge fries, wild mushrooms, garlic butter

### STEAKS AND CHOPS

porchetta sandwich \$24

broccoli rabe, provolone, salsa rossa, ciabatta

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

#### SIDES \$10 EA

roasted red potatoes, broccoli broccoli rabe, french fries shishito peppers \$12

#### 'Our Dessert Menu'

apple <b>turnover</b> cinnamon-walnut streusel, apple crisp, vanilla ice cream	\$14
Plucky <b>cake</b> white cake, blackberry jam, blood orange mousse, honey buttercream	\$14
mascarpone <b>mousse</b> coffee gelee, salted caramel, coffee cream, cold brew ice cream	\$15
strawberry & honey tart honey sable, strawberry gelee, vanilla whipped cream, honey ice cream	\$15
triple chocolate <b>mousse</b> triple chocolate brownie, whipped caramel cream, salted caramel ice crean	\$15 n
daily selection of artisanal and farmhouse <b>cheeses</b> <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