PLUCKY TAKE OUT MENU

Updated - 04/20/24

<u>First</u>

east coast oysters \$26 / half dozen grapefruit, basil, yuzu-coconut mignonette yellowfin tuna poke \$25 cucumber, radish, trinidad peppers, furikake, dashi vinaigrette grilled short rib \$25 cheddar grits, gem lettuce, buttermilk, tomato, horseradish condiment octopus \$25 wood ears, tomato, bok choi, peanut curry asparagus salad \$24 prosciutto cotto, morels, arugula, hazelnuts, pecorino foie gras torchon \$27 chocolate brioche, spiced rum, banana, bacon & peanut condiment lumache pasta \$26 braised wax beans, maitake, soppressata,

ramps, taleggio

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 spring peas, bacon, morels, green garlic, calamansi swordfish \$25/43 asparagus, frisee, calamari, chickpea panisse, black truffle jus griggstown chicken \$39 pommes puree, swiss chard, shitake, andouille sausage gravy cauliflower steak \$35 fennel, cara cara orange, chana masala, pistachio domestic lamb loin \$45 polenta fondue, artichokes, baby carrots, pine nuts, eggplant caponata

STEAKS AND CHOPS

80z flat iron steak \$39 120z pork chop \$45 140z ny strip steak \$58 140z veal chop \$69

<u>Sides</u>

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 WINE EXPERTS WILL BE HAPPY TO PAIR A BOTTLE OF WINE (OR TWO) WITH YOUR ORDER *All Wines are available at retail price* Don't miss out on our great retail wine offerings available at PluckyWines.com

'Our Dessert Menu'

apple turnover <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	\$14
Plucky cake white cake, blackberry jam, blood orange mousse, honey buttercream	\$14
mascarpone mousse 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 mousse <i>triple chocolate brownie, whipped caramel cream, salted caramel ice crear</i>	\$15 n
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