PLUCKY TAKE OUT MENU

Updated - 04/27/24

FIRST

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

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

lemon pound cake, strawberries, rhubarb, pistachio, sorrel

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

<u>Main</u>

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
caraflex cabbage \$35
rye berries, potato, maitake, goat cheese,
walnuts, nduja sausage
domestic lamb loin \$45
polenta fondue, artichokes, baby carrots,
pine nuts, eggplant caponata

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 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 triple chocolate brownie, whipped caramel cream, salted caramel ice cream	\$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