PLUCKY LUNCH TAKE OUT MENU

Updated - 11/13/25

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

little gem salad \$24

smoked trout, fingerlings, horseradish, pecorino,

truffle-buttermilk vinaigrette

local corn soup \$25

lobster, cherry tomato, macadamia, ramp butter

niçoise salad \$27

salmon confit, baby romaine, haricot vert, fingerling,

whole grain mustard vinaigrette

grilled shrimp \$26

polenta, shishito, arugula, cashew

rigatoncini pasta \$25

beef bolognese, wild mushrooms,

parmesan, pangrattato

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 red quinoa, corn, cherry tomatoes, clams fish & chips \$28 beer battered cod, malted vinegar, gribiche griggstown chicken \$39 castle valley grits, bacon, swiss chard, maitakes cauliflower gratinée \$35 harissa, shishitos, pecorino, arugula, pine nuts, lemon-poppyseed vinaigrette grilled chicken sandwich \$24 prosciutto, fontina, arugula, apricot, horseradish aioli 7oz. sirloin \$39 papas bravas, chimichurri, garlic butter crispy fluke sandwich \$24 chili-ginger aioli, red cabbage slaw, brioche

STEAKS AND CHOPS

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 turnover	\$14
cinnamon-walnut streusel, apple crisp, vanilla ice cream	
Plucky cake white chocolate cake, raspberry curd & compote, white chocolate buttercr	\$14 eam
chocolate basque cheesecake brownie, cherry compote, vanilla bavarian cream, chocolate ice cream	\$15
pumpkin opera cake cream cheese mousse, pumpkin custard, candied almond, pumpkin ice cre	\$15 eam
pecan tres leches pecan custard, bourbon caramel, pecan ganache, butter pecan 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