PLUCKY TAKE OUT MENU

Updated - 11/29/25

FIRST

east coast oysters \$26 / half dozen
cocktail, citrus, red curry mignonette
yellowfin tuna poke \$25
radish, puffed rice, black garlic,
passion fruit ponzu
gemelli pasta \$26
duck confit, porcini, brussels, pignoli, taleggio,

black truffle

autumn squash salad \$25 figs, pear, radicchio, bacon, fontina val d'aosta, walnut, sherry maple vinaigrette foie gras torchon \$28

aged cheddar biscuit, pumpkin, apple, madeira, marcona almond

octopus \$25

shiitake, chorizo, napa cabbage, fingerlings, ancho brodetto

grilled short rib \$26 beluga lentils, honey nut squash, pumpkin seeds, treviso, pomegranate

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

dukkah spiced salmon \$25/43 fregola, sicilian eggplant, roasted peppers, cherry tomato, nuts, saffron nage black cod \$25/43

savoy cabbage, clams, matsutake, crème fraiche, caviar, black truffle

barramundi \$25/43

chanterelles, artichokes, leeks, kale, hazelnut, potato-crab velouté

griggstown chicken \$39

parsnip, brussels, hazelnut, spiced cider, honey crisp apple

cauliflower gratinée \$35

harissa, shishitos, pecorino, arugula, pine nuts, lemon-poppyseed vinaigrette

suckling pig \$49

spaetzle, maitake, sweet potato, pecan, huckleberry

STEAKS AND CHOPS

8oz flat iron steak \$39 12oz pork chop \$45 14oz ny strip steak \$58 16oz veal chop \$69

SIDES

baby carrots & cippolinis \$12
greek yogurt, sumac, nut dukkah spice
brussels sprouts \$12
lardons, peanuts, pomegranate, crispy shallots
roasted potatoes \$12
bacon, caramelized onion, sage, tallegio
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 cinnamon-walnut streusel, apple crisp, vanilla ice cream	\$14
Plucky cake white chocolate cake, raspberry curd & compote, white chocolate butterch	\$14 ream
chocolate panna cotta chocolate sable, pomegranate gelee, chocolate ganache, pomegranate sorbe	\$15 et
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 fig-onion jam, candied nuts, honeycomb, crostini	\$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