PLUCKY LUNCH TAKE OUT MENU

Updated - 12/03/25

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
beet salad \$24
watercress, queso fresco, pomegranate, pumpkin

seeds, lemon vinaigrette

squash soup \$25

warm grain salad, port wine cherries, candied walnuts 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 fregola sarda, roasted tomato pesto, clams, frisee 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 cinnamon-walnut streusel, apple crisp, vanilla ice cream	\$14
Plucky cake	\$14
white chocolate cake, raspberry curd & compote, white chocolate buttercr	eam
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