

PLUCKY TAKE OUT MENU

Updated - 01/09/26

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

wild mushrooms, soppressata, goat cheese, pine nut,

spinach & basil pistou

beet & carrot salad \$25

winter citrus, ricotta salata, pumpkin seed pesto,

aged balsamic

foie gras torchon \$28

chestnut financier, quince, endive,

bacon-cider gastrique

octopus \$25

kimchi, daikon, beech mushrooms, peanuts,

ginger-chili glaze

short rib \$26

farro, honeynut squash, pomegranate,

treviso, hazelnuts

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

sunchoke, frisée, black truffle, beurre rouge,

potato & leek fonduta

black cod \$43

lobster, shellfish, fregola sarda, tomato-herb pesto,

lobster & fennel brodetto

halibut \$25/43

fingerling, shiitake, spinach, winter citrus, cashew,

vadouvan broth

griggstown chicken \$39

polenta, broccoli rabe, cippolini, peperonata,

hen of the woods

cauliflower gratinée \$35

harissa, shishitos, pecorino, arugula, pine nuts,

lemon-poppysseed vinaigrette

suckling pig \$49

spaetzle, sweet potato, brussel leaves, creminis,

pecans, 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

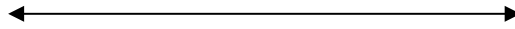
malt vinegar & remoulade

OUR WINE EXPERTS WILL BE HAPPY TO PAIR A BOTTLE OF WINE (OR TWO) WITH YOUR ORDER

ALL WINES ARE AVAILABLE AT RETAIL PRICE

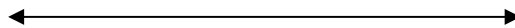
DON'T MISS OUT ON OUR GREAT RETAIL WINE OFFERINGS AVAILABLE AT PLUCKYWINES.COM

'Our Dessert Menu'



apple turnover	\$14
<i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	
Plucky cake	\$14
<i>gingerbread cake, caramel banana mousse, brown butter cream cheese icing</i>	
chocolate panna cotta	\$15
<i>chocolate sable, pomegranate gelee, chocolate ganache, pomegranate sorbet</i>	
eggnog mille-feuille	\$15
<i>eggnog diplomat, caramel crèmeux, gingerbread streusel, eggnog ice cream</i>	
pistachio lava cake	\$15
<i>ricotta custard, pistachio sauce, ricotta cream, pistachio gelato</i>	
daily selection of artisanal and farmhouse cheeses	\$21
<i>fig-onion jam, candied nuts, honeycomb, crostini</i>	

'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

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