

PLUCKY TAKE OUT MENU

Updated - 02/16/26

FIRST

- east coast oysters \$28 / half dozen
cocktail, citrus, red curry mignonette
- yellowfin tuna poke \$26
radish, puffed rice, black garlic,
passion fruit ponzu
- seared hamachi \$28
nori, spicy cucumber, radish, scallion, peanuts,
miso vinaigrette
- ricotta gnocchi \$27
wild mushroom ragu, duck confit, sundried tomato,
pecorino, black truffle
- beet salad \$25
gorgonzola dolce, pear, endive, walnuts,
sherry-maple vinaigrette
- foie gras torchon \$29
chestnut financier, quince, endive,
bacon-cider gastrique
- octopus \$27
kimchi, daikon, beech mushrooms, peanuts,
ginger-chili glaze
- dayboat scallops \$28
baby carrots, parsnip, shiitake, macadamia nuts,
passion fruit jus

PLUCKY CLASSICS

- pluckemin salad \$18
baby mixed lettuces, seasonal garnish
*(add - roasted chicken-\$14, salmon-\$11/18,
or shrimp (6)-\$23)*
- butter lettuce \$19
blue cheese, pears, cashews, sesame
- plucky burger \$26
bacon, cheddar, LTO, pickles, fries
- margherita pizza \$22
tomato, basil, fresh mozzarella

MAIN

- scottish salmon \$27/45
kabocha squash, brussel leaves, apple, chorizo,
marcona almonds
- barramundi \$27/45
cannellini beans, pancetta, mussels, escarole,
roasted tomato pesto
- halibut \$27/45
artichoke fricassée, clams, fennel, sofrito,
lobster espuma
- griggstown chicken \$42
roasted potatoes, lardons, broccoli rabe,
vinegar peppers, taleggio
- cauliflower gratinée \$38
harissa, shishitos, pecorino, arugula, pine nuts,
lemon-poppysseed vinaigrette
- domestic lamb loin \$49
shoulder ragu, fregola, wild mushrooms, radicchio,
pistachios, pomegranate

STEAKS AND CHOPS

- 8oz flat iron steak \$42
- 12oz pork chop \$48
- 14oz ny strip steak \$59
- 16oz veal chop \$72

SIDES

- baby carrots & cippolinis \$14
greek yogurt, sumac, nut dukkah spice
- brussels sprouts \$14
lardons, peanuts, pomegranate, crispy shallots
- roasted potatoes \$14
bacon, caramelized onion, sage, taleggio
- french fries \$12
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	\$15
<i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	
Plucky cake	\$15
<i>gingerbread cake, caramel banana mousse, brown butter cream cheese icing</i>	
peanut butter mousse	\$16
<i>flourless chocolate cake, chocolate ganache, chocolate peanut butter ice cream</i>	
blood orange crème brûlée	\$16
<i>vanilla pound cake, orange sable, brûléed blood orange, blood orange gelato</i>	
pistachio lava cake	\$16
<i>ricotta custard, pistachio sauce, ricotta cream, pistachio gelato</i>	
daily selection of artisanal and farmhouse cheeses	\$24
<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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