

PLUCKY LUNCH TAKE OUT MENU

Updated - 05/01/26

EVERY FRIDAY: FIFTY OFF WINE*

TAKE 50% OFF ANY BOTTLE OF WINE UP TO \$100 OR \$50 OFF ANY BOTTLE OVER \$100

SPRING SPECIAL: FIFTY-OFF-FRIDAYS AND MONDAYS UNTIL JUNE 15TH

FIRST

yellowfin tuna poke \$26

pineapple, sesame, hot cherry peppers, yuzu, bonito

beet salad \$25

arugula, goat cheese, pomegranate,
pumpkin seeds, lemon vinaigrette

cauliflower soup \$26

smoked trout, brussels leaves, scallions, vadouvan

niçoise salad \$28

salmon confit, baby romaine, haricot vert, fingerling,
whole grain mustard vinaigrette

grilled shrimp \$28

polenta, shishito, arugula, cashew

rigatoncini pasta \$26

wild mushroom ragu, brussel leaves, parmesan

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

margherita pizza \$22

tomato, basil, fresh mozzarella

MAIN

scottish salmon \$25/43

cannellini beans, escarole, mussels, frisee,
roasted tomato pesto

fish & chips \$29

beer battered cod, malted vinegar, gribiche

griggstown chicken \$42

cheddar grits, asparagus, wild mushrooms, lardons

cauliflower gratinée \$38

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

grilled chicken sandwich \$25

prosciutto, fontina, arugula, apricot,
horseradish aioli

7oz. sirloin \$42

papas bravas, chimichurri, garlic butter

grilled short rib sandwich \$25

roasted tomato, broccoli rabe, raclette,
red onion-fig spread

STEAKS AND CHOPS

8oz flat iron steak \$42

12oz pork chop \$48

14oz ny strip steak \$59

14oz veal chop \$72

SIDES \$12 EA

roasted red potatoes, broccoli

broccoli rabe, french fries

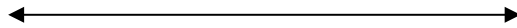
shishito peppers \$14

20% service charge will be added to parties of 6 or more

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

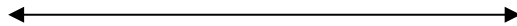
*FIFTY OFF WINE AVAILABLE ON FRIDAYS ONLY, FOR GROUPS UP TO 8 GUESTS

'Our Dessert Menu'



apple turnover	\$15
<i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	
Plucky cake	\$15
<i>lemon sponge cake, blueberry jam, whipped lemon curd, blueberry compote</i>	
biscoff brownie	\$16
<i>cookie butter, biscoff whipped ganache, chocolate crèmeux, vanilla ice cream</i>	
honey cheesecake	\$16
<i>sour cream pound cake, burnt honey crèmeux, chantilly, sour cream ice cream</i>	
something for everyone - a trio	\$22
<i>apple fritter, orange sugar, apple compote / pistachio cannoli, strawberry compote / chocolate caramel mousse, caramel diplomat cream</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

OUR WINE EXPERTS WILL BE HAPPY TO PAIR A BOTTLE OF WINE (OR TWO) WITH YOUR ORDER
ALL WINES ARE AVAILABLE AT RETAIL PRICE
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