

PLUCKY TAKE OUT MENU

Updated - 07/06/26

FIRST

- east coast oysters \$28 / half dozen
cocktail, citrus, champagne mignonette
- yellowfin tuna poke \$26
pineapple, cucumber, radish, puffed rice,
yuzu-kimchi vinaigrette
- shrimp escabeche \$26
prosciutto, garlic scapes, cherry tomato, thai basil,
summer melon
- smoked short rib \$27
street corn, queso fresco, shishitos, morello cherry BBQ
- heirloom tomato salad \$26
local purslane, mortadella, pistachio, pecorino,
horseradish-buttermilk vinaigrette
- foie gras torchon \$29
lemon-black pepper pound cake, hazelnuts,
strawberry, rhubarb gazpacho
- octopus \$27
fingerlings, garlic scapes, citrus, spring onion,
hazelnuts, black garlic aioli
- lumache pasta \$28
veal shank ragout, matsutake, arugula, pumpkin seed,
gremolata pesto

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
sunchokes, artichokes, garlic scapes, morels,
lemongrass nage
- local monkfish \$45
shrimp, clams, potato, kielbasa, corn,
lobster-old bay broth
- swordfish \$27/45
gigante beans, broccoli rabe, clams, sundried tomato,
citrus salmoriglio
- griggstown chicken \$42
goat cheese polenta, asparagus, maitake,
mortadella, pistachios
- cauliflower gratinée \$38
harissa, vinegar peppers, pecorino, arugula, pine nuts,
lemon-poppysseed vinaigrette
- pekin duck breast \$49
spaetzle, porcini, local spinach, peach conserva,
foie gras jus

STEAKS AND CHOPS

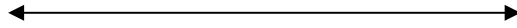
- 8oz flat iron steak \$42
- 14oz ny strip steak \$59
- 12oz pork chop \$48
- 16oz veal chop \$72

SIDES

- roasted asparagus \$14
mortadella, pistachios, parmesan
- broccoli rabe puttanesca \$14
tomato, capers, olives, pangrattato
- roasted fingerlings \$14
garlic scapes, smoked paprika, lemon-black garlic aioli
- french fries \$12
malt vinegar & remoulade

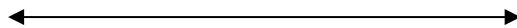
OUR WINE EXPERTS WILL BE HAPPY TO PAIR A BOTTLE OF WINE (OR TWO) WITH YOUR ORDER
ALL WINES ARE AVAILABLE AT RETAIL PRICE
DON'T MISS OUT ON OUR GREAT RETAIL WINE OFFERINGS AVAILABLE AT PLUCKYWINES.COM

'Our Dessert Menu'



apple turnover <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	\$15
Plucky cake <i>strawberry cake, coconut mousse, strawberry jam, coconut buttercream</i>	\$15
passion fruit black forest cake <i>chocolate mousse, passion fruit curd, cherry compote, chocolate cherry ice cream</i>	\$16
matcha opera cake <i>almond joconde, matcha diplomat cream, vanilla crèmeux, vanilla ice cream</i>	\$16
something for everyone - a trio <i>apple fritter, orange sugar, apple compote / pistachio cannoli, strawberry compote / chocolate caramel mousse, caramel diplomat cream</i>	\$22
daily selection of artisanal and farmhouse cheeses <i>fig-onion jam, candied nuts, honeycomb, crostini</i>	\$24

'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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