

PLUCKY LUNCH TAKE OUT MENU

Updated - 10/09/26

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 \$26

pineapple, sesame, hot cherry peppers, yuzu, bonito

beet salad \$25

arugula, goat cheese, pomegranate,

pumpkin seeds, lemon vinaigrette

roasted tomato & eggplant soup \$26

tomato confit, scallions, pine nuts, goat cheese, chili oil

niçoise salad \$28

salmon confit, baby romaine, haricot vert, fingerling,

whole grain mustard vinaigrette

grilled shrimp \$28

polenta, shishito peppers, arugula, cashew

rigatoni pasta \$26

short rib ragu, herb pesto, pangrattato, 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, roasted red peppers, frisee,

tomato confit, herb pesto

fish & chips \$29

beer battered cod, malted vinegar, gribiche

griggstown chicken \$42

cheddar grits, kale, wild mushrooms, lardons

cauliflower gratinée \$38

harissa, shishito peppers, pecorino, arugula, pine nuts,

lemon-poppysseed vinaigrette

chicken cutlet sandwich \$25

whipped ricotta, arugula, red wine-tomato conserva,
ciabatta bread

7oz. sirloin \$42

tuscan potatoes, broccoli rabe puttanesca

pulled pork sandwich \$25

coleslaw, pickled jalapeño, BBQ sauce,
ciabatta bread

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 potatoes, broccoli

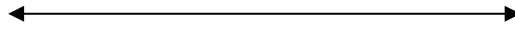
broccoli rabe, french fries

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>brown butter cinnamon cake, maple cream cheese mousse, brown butter cream</i>	
chocolate ricotta mousse	\$16
<i>raspberry compote, ricotta crèmeux, cocoa nib streusel, ricotta ice cream</i>	
pumpkin budino	\$16
<i>bourbon fig compote, honey mascarpone cream, crème anglaise, bourbon ice cream</i>	
something for everyone - a trio	\$20
<i>pumpkin doughnuts, cinnamon cream cheese glaze / apple tarte tatin, vanilla whipped cream / chocolate brownie, bourbon diplomat</i>	
daily selection of artisanal and farmhouse cheeses	\$24
<i>fig-onion jam, candied nuts, honeycomb, crostini</i>	

'Our Cocktails & Beer to go'



"PLUCKY" – House Infused Orange Vodka, Dismal Harmony Triple Sec, fresh lime & blood orange puree, with a dash of orange bitters. Up & cold, with lime. \$25.00 **

THE DRUNKEN HARVEST – This clarified margarita is concocted with Tapatio Blanco Tequila, a house made syrup of roasted Poblano chilies, corn, jalapeños and Ancho Reyes Poblano Liqueur. Served in a corn/salt rimmed glass. \$25.00

TRIPLE B SAZERAC – Made with a brown butter bacon fat washed Buffalo Trace Bourbon. Complementing the bourbon is Dismal Harmony Vidisha Masala Liqueur, some house made cinnamon syrup and Peychaud Bitters. \$25.00

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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