

PLUCKY TAKE OUT MENU

Updated - 10/10/26

FIRST

east coast oysters \$28 / half dozen
cocktail, citrus, champagne mignonette
yellowfin tuna poke \$26
pineapple, cucumber, radish, puffed rice,
yuzu-kimchi vinaigrette
roasted beet & carrot salad \$27
pumpkin seed granola, blackberry, watercress,
goat cheese, white balsamic
acquerello risotto \$27
black barley, oxtail, mission fig, camembert,
sauce chasseur
seared hamachi \$26
habanada peppers, black garlic, sesame,
citrus basil vinaigrette
foie gras torchon \$29
banana bread, fall squash, huckleberry, peanuts,
rum gastrique
octopus \$27
saffron, potatoes, chorizo, vinegar peppers,
pine nuts, green olive
bigoli tagliati \$28
duck confit, braised wax beans, sugo, taleggio,
hazelnuts

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, matsutake, hazelnut,
crème fraiche - caviar vinaigrette
golden tilefish \$27/45
crushed potatoes, clams, calamari, cherry tomato,
porcini, caponata
halibut \$27/45
polenta fondue, savoy cabbage, pancetta, leeks,
lion's mane, truffle broth
griggstown chicken \$42
tuscan kale, baby carrots, wild mushrooms, lardons,
pommes boulangère
cauliflower gratinée \$38
harissa, shishitos, pecorino, arugula, pine nuts,
lemon-poppysseed vinaigrette
suckling pig \$49
cheddar grits, parsnip, mustard greens, pecans,
apple - bacon marmalade

STEAKS AND CHOPS

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

SIDES

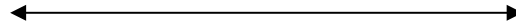
roasted potatoes \$14
vinegar peppers, smoked paprika, black garlic aioli
shishito peppers \$14
chili glaze, scallions, peanuts, sesame
kabocha squash puree \$14
honey crisp apple, spiced cider, hazelnuts, radicchio
french fries \$12
malt vinegar & remoulade

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

ALL WINES ARE AVAILABLE AT RETAIL PRICE

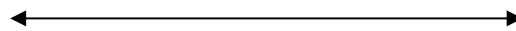
DON'T MISS OUT ON OUR GREAT RETAIL WINE OFFERINGS AVAILABLE AT PLUCKYWINES.COM

'Our Dessert Menu'



apple turnover <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	\$15
Plucky cake <i>brown butter cinnamon cake, maple cream cheese mousse, brown butter cream</i>	\$15
chocolate ricotta mousse <i>raspberry compote, ricotta crèmeux, cocoa nib streusel, ricotta ice cream</i>	\$16
pumpkin budino <i>bourbon fig compote, honey mascarpone cream, crème anglaise, bourbon ice cream</i>	\$16
something for everyone - a trio <i>pumpkin doughnuts, cinnamon cream cheese glaze / apple tarte tatin, vanilla whipped cream / chocolate brownie, bourbon diplomat</i>	\$20
daily selection of artisanal and farmhouse cheeses <i>fig-onion jam, candied nuts, honeycomb, crostini</i>	\$24

'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

* Cocktails are sold in 200ml glass flask, with appropriate garnishes, and will serve 2 drinks each.

** Keep refrigerated.

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