PLUCKY TAKE OUT MENU

Updated – 11/14/26

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, short rib, 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, chanterelles, hazelnut, crème fraiche – caviar vinaigrette

golden tilefish $27/45
cannellini beans, roasted leeks, almonds, piquillos, calamari, romesco broth

halibut $27/45
polenta fondue, savoy cabbage, tomato confit, pancetta, 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-poppyseed 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, caramelized onion, bacon, pecorino

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** *$15*
cinnamon-walnut streusel, apple crisp, vanilla ice cream

Plucky **cake** *$15*
brown butter cinnamon cake, maple cream cheese mousse, brown butter cream

chocolate ricotta **mousse** *$16*
raspberry compote, ricotta crémeux, cocoa nib streusel, ricotta ice cream

pumpkin **budino** *$16*
bourbon fig compote, honey mascarpone cream, crème anglaise, bourbon ice cream

something for everyone – a trio *$20*
*pumpkin **doughnuts,** cinnamon cream cheese glaze / apple **tarte tatin,** vanilla whipped cream / chocolate **brownie,** bourbon diplomat*

daily selection of artisanal and farmhouse **cheeses** *$24*
fig-onion jam, candied nuts, honeycomb, crostini

'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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