PLUCKY LUNCH TAKE OUT MENU

Updated - 06/20/24

Now offering 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 \$25
pineapple, sesame, hot cherry peppers, yuzu, bonito
roasted beet salad \$24
frisée, pickled vegetables, manchego,
almonds, buttermilk
white asparagus soup \$19
fingerling potatoes, smoked trout, lemongrass,
crème fraiche

niçoise salad \$27
salmon confit, baby romaine, haricot vert, fingerling,
whole grain mustard vinaigrette
grilled shrimp \$26
polenta, shishito, arugula, cashew
rigatoncini pasta \$25
wild mushroom ragout, asparagus,
rosemary, pecorino

PLUCKY CLASSICS

pluckemin salad \$16
baby mixed lettuces, seasonal garnish
butter lettuce \$18
blue cheese, pears, cashews, sesame
plucky burger \$25
bacon, cheddar, LTO, pickles
margherita pizza \$20
tomato, basil, fresh mozzarella

MAIN

scottish salmon \$23/41
crushed potato, asparagus, clams, honshimeji
griggstown chicken \$39
castle valley polenta, swiss chard, bacon, maitake
cauliflower steak \$35
fennel, cara cara orange, chana masala, pistachio
grilled chicken sandwich \$24
prosciutto cotto, fontina, arugula,
apricot, horseradish aioli
7oz. sirloin \$39
parmesan wedge fries, wild mushrooms, garlic butter

STEAKS AND CHOPS

porchetta sandwich \$24

broccoli rabe, provolone, salsa rossa, ciabatta

8oz flat iron steak \$39 12oz pork chop \$45 14oz ny strip steak \$58 14oz veal chop \$69

SIDES \$10 EA

roasted red potatoes, broccoli broccoli rabe, french fries shishito peppers \$12

'Our Dessert Menu'

| apple turnover cinnamon-walnut streusel, apple crisp, vanilla ice cream | \$14 |
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| Plucky cake vanilla almond cake, coconut custard, toasted almond buttercream | \$14 |
| rice pudding brown sugar ginger mousse, oatmeal streusel, peach compote | \$15 |
| strawberry semifreddo lemon shortcake, macerated strawberries, lemon curd, strawberry sorbet | \$15 |
| chocolate cherry pavlova chocolate custard, cocoa meringue, cherry compote, chocolate sorbet | \$15 |
| daily selection of artisanal and farmhouse cheeses fig-onion jam, candied nuts, honeycomb, crostini | \$21 |

'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