PLUCKY TAKE OUT MENU

Updated - 07/26/24

FIRST

east coast oysters \$26 / half dozen grapefruit, basil, yuzu-coconut mignonette yellowfin tuna poke \$25 cucumber, radish, trinidad peppers, furikake, dashi vinaigrette

hudson valley quail \$26 black eye peas, tasso ham, collards, plum chow chow octopus \$25

green olive, morcilla, shishitos, avocado, marcona almond

summer melon salad \$24

cherry tomatoes, burrata, prosciutto, olives, pine nuts, saba

foie gras torchon \$27

lemon pound cake, blueberry, fennel, pistachio, duck confit, lemon balm

bigoli nero \$26

calamari, clams, tomato sofrito, preserved lemon garlic scape pesto

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, fries
margherita pizza \$20
tomato, basil, fresh mozzarella

<u>Main</u>

scottish salmon \$25/43 artichokes, mussels, citrus, cauliflower, saffron-mussel nage barnegat skate \$25/43 summer beans, porcini, garlic scapes, cherry tomato vierge golden tilefish \$25/43 shrimp, zucchini, fennel, crushed potato sungold "acqua pazza" griggstown chicken \$39 farroto, sunchokes, morels, hazelnut, gruyere sicilian eggplant \$35 fregola, harissa, raisins, pomegranate, falafel crumbs pekin duck breast \$45 corn, grits, treviso, chanterelles,

STEAKS AND CHOPS

peach - ginger marmalade

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

SIDES

broccoli rabe \$12
calabrian chiles, sundried tomato, garlic butter
haricot vert \$12
wild mushrooms, almond, shallot crumbs
castle valley polenta \$12
goat cheese, chorizo, chives
french fries \$10
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 cinnamon-walnut streusel, apple crisp, vanilla ice cream	\$14
Plucky cake banana cake, vanilla pudding, wafers, banana 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 <i>fig-onion jam, candied nuts, honeycomb, crostini</i>	\$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