



KITCHEN

SNACKS

- JASPER HILL PIMENTO CHEESE 10
BRUSSELS SPROUTS ~ lemon chili, pecorino..... 10
SWEET POTATO FALAFEL ~ tzatziki, red pepper.. 11
HAND CUT FRIES ~ whiskey dip 7
ROASTED BONE MARROW ~ gremolata..... 10
CHICKEN WINGS
agrodolce, calabrian chili, parmesan dip..... 12

OYSTERS
ON THE HALF SHELL
cocktail, mignonette
& lemon
WELLFLEET {MA}
\$18 - 1/2 doz
SWEET AMALIAS {NJ}
\$16 - 1/2 doz

STARTERS

- P&K WEDGE SALAD ~ beets, crispy shiitake mushrooms + chickpeas, avocado, tahini ranch... 13
AUTUMN LETTUCES ~ apple, shaved gouda, celery, toasted pumpkin seeds 12
GRILLED BROCCOLI ~ sauce gribiche, bacon, fried sunchoke..... 11
BAKED SPAETZLE ~ delicata squash, pickled mustard seed, cornichon 10
FRIED CALAMARI ~ kohlrabi, green apple, chipotle yogurt..... 15
CAPE COD MUSSELS ~ fennel, bouillabaisse broth 16

MAINS

- ROASTED HONEYNUIT SQUASH ~ mozzarella, black bean, arugula, salsa roja 18
BUCATINI ~ celery root, black truffle, chestnuts, podda classico cheese..... 23
STROZZAPRETI ~ short-rib, dill, pecorino, braised kale 21
RHODE ISLAND BLACK BASS ~ savoy cabbage, confit potato, blood orange, sesame chili..... 28
ROASTED CHICKEN BREAST ~ celery + pear panzanella, cranberry, smoked ricotta..... 22
OZARK MTN PORK CHOP ~ crispy yukon golds, apple butter, cabbage slaw, mustard jus..... 28
DOUBLE CHEESEBURGER
d'bragga blend, cooper shape cheese, pickles, P&K burger spread 16 {bacon + 2 }

COUNTRY DELIGHT
TUESDAY NOVEMBER 21

HOURS

- MONDAY ~ FRIDAY : 4PM ~ 2AM
SATURDAY : 11AM ~ 2AM
SUNDAY : OPEN 10AM