



STARTERS

OYSTERS ON THE HALF SHELL ~ cocktail sauce, mignonette, lemon.....	18 1/2 dz 34 dz
DAILY CHEESE PLATE ~ honeycomb, apple, lost bread co. sourdough	15
CHICKEN WINGS ~ buffalo or hot-hot.....	14
P&K WEDGE SALAD ~ beets, crispy radish + chickpeas, avocado, tahini ranch	12
ITALIAN WINTER GREENS ~ chervil, pinenut, fromage blanc, citrus vinaigrette	14
CAPE COD MUSSELS ~ spanish chorizo escabeche, parsley, grilled baguette	15
OZARK MTN PORK MEATBALLS ~ parsnip puree, fresh horseradish, salsa verde	14

MAINS

TRADITIONAL PORTERMAN'S PIE ~ root vegetables, guinness gravy, frisee & cheddar salad	19
HOUSE MADE PASTA ~ basil, paprika sofrito, marinated mushroom, whipped ricotta	21
FRIED HALF CHICKEN ~ red lentil pilaf, beet hummus, olive, kohlrabi, harissa lime vinaigrette	26
NY STRIP STEAK ~ potato hasselback, sweet & sour onion, butterhead lettuce, maitre'd butter.....	30
TILEFISH ~ butter beans, king trumpet mushrooms, carrot vinaigrette, blood orange.....	27
P&K CHEESEBURGER ~ cabot cheddar, iceberg, red onion, whiskey sauce, tomato jam	16 {bacon+2}

SIDES

CRISPY CAULIFLOWER ~ green goddess	10
FRIED SWEET POTATO ~ romesco, parmesan	10
FRENCH FRIES ~ whiskey dip.....	9

DESSERT

APPLE FRITTERS ~ butterscotch.....	10
OLIVE OIL CAKE ~ rosemary creme anglaise, candied orange.....	10
FLOURLESS CHOCOLATE TORTE ~ candied peanuts, whipped cream	10

PUB & KITCHEN

HAPPY HOUR

MONDAY - FRIDAY
4:00 - 6:00

consuming raw or undercooked foods may increase your risk of foodborne illness