



RESTAURANT WEEK || 3 courses || \$35 || ** RW MENU

..... PUB SNACKS

CHEESE & CRACKERS
honey . 10

DEVEILED EGGS
hot smoked salmon . 7

BEER HALL PRETZEL
pepperoni dip . 9

BUFFALO WINGS . 13
moody blue cheese

WHIPPED BRIE TOAST
spiced almond, jupiter grapes . 11

HAND CUT FRIES
green goddess . 7

..... STARTERS

** YELLOWFIN TUNA
cucumber, purple plum
hazelnut, shiso . 15

CALAMARI FRITTO
zucchini, brown butter yogurt
chili sesame oil . 14

** CUCUMBER & WATERMELON
tzatziki, ricotta salata . 12

CHARRED OCTOPUS
grilled potato, pickled poblano . 15

** ROMAINE WEDGE
salami, beemster cheese
buttermilk pimento dressing . 11

** STEAMED CLAMS
stewed tomato, charred lime
salsa verde . 14

..... MAINS

** GRILLED FLANK STEAK
butterball potato, smoked onion
roasted broccoli & oyster mushrooms
smoked onion . 29

** HOUSE MADE PASTA
rock shrimp, chorizo, sweet corn
cubanelle chili . 20

FRIED HALF CHICKEN
corn & summer pepper ragout
toasted bulgar wheat, cilantro aioli . 24

** SWEET POTATO & FALAFEL
VEGETABLE BURGER
ethiopian berbere spiced
red cabbage slaw, special sauce . 16

** CAPE MAY SKATE
pan roasted string bean
togarashi pepper, peanut . 27

** THE DOUBLE WINDSOR
debragga custom burger blend
iceberg lettuce, cooper sharp cheese
P&K burger spread . 16

..... DESSERT

** CHOCOLATE SAZERAC
BERLINER . 10

** DEVILS FOOD CAKE
red wine plums, whipped cream . 11

** GINGER PANNA COTTA
honey marinated peaches . 9