



STARTERS

OYSTERS ON THE HALF SHELL ~ cocktail sauce, mignonette, lemon	18 1/2 dz 34 dz
CHICKEN WINGS ~ hot as foies - or - buffalo	14
CAPE COD MUSSELS ESCABECHE ~ spanish chorizo, parsley, focaccia	15
P&K WEDGE SALAD ~ beets, crispy radish + chickpeas, avocado, tahini ranch	12
ITALIAN WINTER GREENS ~ celery, apple, walnuts, truffled waldorf dressing	12
BROCCOLI RABE TOAST ~ kimchi butter, soft boiled egg, toasted seasme	12
OZARK MTN MEATBALLS ~ parsnip chips, horseradish, salsa verde	14

MAINS

TRADITIONAL PORTERMAN'S PIE ~ root vegetables, guinness gravy, frisee & cheddar salad	19
HOUSE MADE PASTA ~ shiitake duxelle, dill, english cheddar, paprika oil.....	21
HALF FRIED CHICKEN ~ bulgar wheat pilaf, herbed yogurt, olive, fennel, pomegranate	24
BRAISED HANGER STEAK ~ crushed yukon gold potatoes, grilled red onion, almond vinaigrette	25
ROASTED BRANZINO ~ butter beans, carrot puree, oyster mushrooms, kumquats.....	27
P&K CHEESEBURGER ~ emmental swiss, dijonnaise, whiskey onions, fries.....	16 {bacon+2}

SIDES

BRUSSELS SPROUTS ~ lemon chili, ricotta salata	11
FRIED CAULIFLOWER ~ balsamic aioli, parmesan	10
FRENCH FRIES ~ whiskey dip.....	9

DESSERT

APPLE FRITTERS ~ butterscotch	10
OLIVE OIL CAKE ~ rosemary creme anglaise, candied orange pomegranate	10
SAZERAC HOT COCOA ~ rye, almond sable, toasted marshmallow	11

PUB & KITCHEN

HAPPY HOUR

MONDAY - FRIDAY
4:00 - 6:00