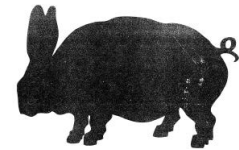


KITCHEN
(open until 1am)



S N A C K S

OYSTERS ~ cocktail, mignonette & lemon.....18

WHISKEY & SAGE BREAD ~ honey butter.....7

SMOKED CHICKEN WINGS ~ chili vinegar.....12

DUCK LIVER MOUSSE ~ pretzels & persimmon jam.....10

DEILED EGGS ~ anchovy, caper & almond.....7

FRENCH FRIES ~ aioli.....6

TEMPURA SHISHITO PEPPERS ~ truffle ranch.....8

CHEESE PLATE . 16

kunik (ny)
verano (vt)
flory's truckle (mo)

sumac spiced nuts
3 springs farm jam
pine nut honey
honey crisp apple
apple butter

P L A T E S

CHOP CHOP SALAD ~ pumpkin seed hummus, socca, arlet apple, charred lemon dressing 10

ROASTED BEETS ~ ancient grains, egg yolk bottarga, chevrotin, almonds 11

NANTUCKET BAY SCALLOPS ~ cauliflower, meyer lemon, trout roe..... 16

CHEDDAR CAULIFLOWER SOUP ~ charred cauliflower & vermont cheddar crisp..... 10

BRUSSELS SPROUTS ~ lamb bacon, aleppo, mint, sherry & honey glaze 11

SHELLFISH BOWL ~ mussels, clams, shrimp, celery, leeks, dill, caramelized lemon..... 18

M A I N S

GRILLED PA TROUT ~ green lentils, roasted carrots, sunchokes, long hot chermoula..... 24

LONG ISLAND MONKFISH ~ sweet onion cream, winter root caponata, brussels sprouts 26

RABBIT MEATBALLS ~ polenta, green olives, pine nuts 20

ROCK CORNISH CHICKEN ~ herb & cloumage dumplings, delicata squash, spinach, roasted onion 23

SMOKED PORK RIBS ~ birch beer glaze, BBQ pork belly, mac & cheese 20

P&K CHEESEBURGER ~ lettuce, onion, pickle, cooper sharp cheese.....15 {bacon + 1}

P U B & K I T C H E N

GIFT CERTIFICATES

Available at the host stand