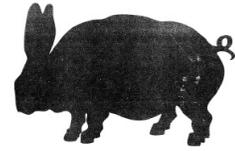


KITCHEN

(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 ~ pretzel rolls & cranberry jam.....10

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

WARM SPICED NUTS ~ molasses & rosemary salt.....5

BAKED RICOTTA ~ shishito, olives, orange.....8

CHEESE PLATE . 16

kunik (ny)
verano (vt)
reading (vt)

sumac spiced nuts
3 springs farm jam
pine nut honey
curried golden raisins

P L A T E S

CHOP CHOP SALAD ~ pumpkin seed hummus, socca, apples, charred lemon dressing..... 11

LITTLE GEM LETTUCE ~ walnuts, charred broccoli, bagna cauda, tarragon..... 9

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

RHODE ISLAND CALAMARI ~ squash romesco & pickled fresno chili..... 14

PORK MEATBALL SOUP ~ blue moon acres rice, winter greens, olive oil..... 10

BRUSSELS SPROUTS ~ lamb bacon, aleppo, mint, sherry & honey glaze 12

M A I N S

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

SHELLFISH CHOWDER ~ pickled fennel, potato, celery, dill, bonito broth..... 20

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

NIMAN RANCH SKIRT STEAK ~ potato & turnips fondant, spiced pepper sauce braised kale 25

BEER BATTERED FISH SANDWICH ~ north atlantic pollock, half sour pickle tartar 14

P&K CHEESEBURGER ~ lettuce, onion, pickle, cooper sharp cheese15 {bacon + 1}

P U B & K I T C H E N

RESTAURANT WEEK{S}

JANUARY 17TH - 29TH