

BRUNCH

TOAST & DATE BUTTER 4 

PLANTAINS 7

Shishito, lemon puree, lava sea salt  


OMELETTE 12

Jersey vegetables, Vermont cheddar 


BENEDICT 15

mortadella, poached egg, pickled onion, pumpnickel, Béarnaise

FRENCH TOAST 14

challah, apple, ricotta mousse, maple 

HASH 12

zucchini, bok choy, spinach, potato, fried egg, toast 

OYSTER 2.⁵⁰ ea.

Row 34, hibiscus mignonette 


SALAD 12

local vegetables, chef's preparation


BURGER 15

roasted garlic, relish, cheddar

WINGS 12

dry rub, honey 

TACOS 13

Tempura cauliflower, pickled grapes, Elly's tortillas 

APPLEWOOD SMOKED BACON 6

POTATOES 5

onions, peppers  

BEVERAGES

COCKTAILS

COWAN'S BLOODY MARY 9

house-infused basil garlic Skyy vodka, tomato juice, hot sauce, horseradish, house pickled green beans

FLOWERS IN THE ATTIC 10

Dolin blanc, Bruto Americano, grapefruit, lemon, sugar, lavender bitter

WALK OF SHAME 10

Brovo Jammy vermouth, St. George spiced pear liquor, Brovo orange curaçao, orange juice

MIMOSA 7

prosecco, fresh-squeezed orange juice

GREYHOUND 8

Tito's vodka, fresh-squeezed grapefruit, lemon ginger bitters

COFFEE & TEA

FRESH BREWED COFFEE 3

TWO LEAVES & A BUD ORGANIC TEA 3

Choice of mountain high chai, darjeeling, chamomile or tamayokucha green

FRESH SQUEEZED
JUICES

RUBY RED GRAPEFRUIT 5

ORANGE 5

LEMONADE 4

OUR MENU FOCUSES ON FRESH, SEASONAL INGREDIENTS
AND IS DESIGNED TO BE SHARED.



Biodegradable straws available on request. #thelastplasticstraw

 VEGETARIAN  VEGAN  GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.

20% gratuity is added to parties of 6 or more. For private parties and special events, please inquire at Info@CowansPublic.com