



BRUNCH

CHIPOTLE CHICKEN EGGS BENEDICT 12

Poached eggs, grilled tomato, hollandaise, cottage fries

SWEET POTATO HASH 10

Sautéed sweet potatoes, mushrooms, corn, fried egg & toast (V)
Add chipotle chicken +5, brisket +7

FARMHOUSE OMELETTE 10

Fresh eggs, extra sharp cheddar, chef's choice of seasonal produce (V) (G)

FRENCH TOAST 9

Texas toast, seasonal fruit, cinnamon, powdered sugar, syrup (V)

SHRIMP & GRITS 13

Buttermilk grits, fontina cheese, sautéed shrimp, peppers, onions

HARVEST SALAD 13

Roasted butternut squash, dried cranberries, grape tomatoes, white beans, beet chips, pumpkin seeds, Parmesan cheese tuiles, mixed greens, lemon vinaigrette (V) (G)
Add grilled chicken +4, sautéed shrimp +6

COWAN'S PUB WINGS 12

Choice of Buffalo, Maple Buffalo, or Cowan's Cajun dry rub (G)

SANDWICHES

Choice of fries or salad

FRIED CHICKEN & WAFFLE SANDWICH 12

Buttermilk fried chicken, oatmeal stout waffle, homemade maple butter & black pepper syrup
Add bacon +2.5

THE BRUNCH BURGER 16

8oz charbroiled burger, Vermont white cheddar, fried egg, shoestring onion rings, candied bacon, brioche bun

THE GOBBLER 14.5

Custom ground turkey patty, shaved red onion, seasonal greens, smoked Thai chili oil, Vermont cheddar on onion brioche

GRILLED CHEESE 9

Sharp cheddar, fontina, tomato on sliced white pullman loaf
Add bacon +2.5 (V)

BROWN RICE & EDAMAME BURGER 10

Rice & bean patty, mesclun greens, (V)
balsamic soy aioli on toasted onion brioche

SIDES

LOADED FRIES 7

Ricotta salata, choice of basil or sweet chili aioli (V)

APPLEWOOD SMOKED BACON 4.5

PULLMAN LOAF TOAST 3

COCKTAILS

COWAN'S BLOODY MARY 9

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

WALK OF SHAME 10

Brovo Jammy Vermouth, St. George Spiced Pear Liqueur, 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



(V) VEGETARIAN

(V) VEGAN

(G) GLUTEN FREE

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

20% gratuity may be added to parties of 6 or more. For parties and events please inquire at Info@CowansPublic.com