



## BRUNCH

### CHEF'S SEASONAL EGGS BENEDICT 12

See server for today's selection

### CHIPOTLE CHICKEN HASH 12

Pulled chicken, seasonal vegetables, potatoes, fried egg & toast

### FARMHOUSE OMELETTE 10

Fresh eggs, extra sharp cheddar, chef's choice of seasonal produce ③

### BRIOCHE FRENCH TOAST 9

Seasonal fruit and syrup, powdered sugar

### SHRIMP & GRITS 13

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

### COCONUT OATMEAL 9

Rolled oats, granola, golden quinoa, coconut milk, seasonal fruit ①

### WARM SUCCOTASH SALAD 11

Corn, cherry tomatoes, onion, peas, kale, sweet peppers, cayenne, apple cider vinegar ① ③  
Add grilled chicken +4, sautéed shrimp +6

### COWAN'S PUB WINGS 12

Choice of Buffalo, Maple Buffalo, or Cowan's Cajun dry rub ③

## SANDWICHES

Choice of fries or salad

### CHICKEN SAUSAGE EGG & CHEESE 9

House-ground chicken sausage, scrambled eggs, extra sharp cheddar on pretzel roll

### THE BRUNCH BURGER 14.5

8oz custom blend beef, extra sharp cheddar, fried egg, house Hollandaise, toasted brioche bun

### THE GOBBLER 14.5

House ground turkey patty, sliced avocado, shaved red onion, arugula, smoked Thai chili oil, Vermont cheddar on onion brioche

### GRILLED CHEESE 9

Sharp cheddar, fontina, tomato on sliced white pullman loaf ①  
Add bacon +2.5

### BROWN RICE & EDAMAME BURGER 10

Sliced avocado, mizuna greens, balsamic soy aioli on toasted onion brioche ①

## SIDES

### LOADED FRIES 7

Ricotta salata, choice of basil or sweet chili aioli ①

### DOUBLE APPLEWOOD SMOKED BACON 4.5

### HUDSON BREAD CO. PULLMAN TOAST 3

## COCKTAILS

### COWAN'S BLOODY MARY 9

House-infused basil garlic Skyvodka, 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

### PORTO RICO TRADING CO. COFFEE 3

### TWO LEAVES & A BUD ORGANIC TEA 3

Choice of Mountain High Chai, Darjeeling, Chamomile or Tamayokucha Green



① VEGETARIAN

② VEGAN

③ 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](mailto:Info@CowansPublic.com)