

BRUNCH

TOAST & JAM 4 ^V

PLANTAINS 7

Shishito, lemon puree, lava sea salt ^V ^G

OMELETTE 12

Jersey vegetables, Vermont cheddar ^V

BENEDICT 15

Cured salmon, poached egg, pickled onion, pumpnickel, Béarnaise

FRENCH TOAST 14

challah, apple, ricotta mousse, maple ^V

HASH 12

Zucchini, bok choy, spinach, potato, fried egg, toast ^V

OYSTER 2.⁵⁰ ea.

Row 34, hibiscus mignonette ^G

SALAD 12

local vegetables, chef's preparation

BURGER 15

roasted garlic, relish, cheddar

WINGS 12

dry rub, honey ^G

TACOS 13

Tempura cauliflower, pickled grapes, Elly's tortillas ^V

APPLEWOOD SMOKED BACON 6

POTATOES 5

onions, peppers ^V ^G

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



Biodegradable straws available on request. #thelastplasticstraw

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