



SNACKS

OYSTER <i>Row 34, hibiscus mignonette</i> ©	2.5 ea
ROOT VEGETABLE <i>focaccia, beet, parsnip, celery root, turnip</i> ♻️	11
FRIED PICKLES <i>tahini</i> ♻️	8
MUSHROOM PÂTÉ <i>cognac, walnut, pumpernickel</i> ♻️	13
WINGS <i>dry rub, honey</i> ©	12
DUCK PROSCIUTTO <i>goat milk ricotta, date, hazelnut, rye</i>	16
GARLIC FRIES <i>parsley, garlic butter</i> ©	7
RIBS <i>bacon, baby bok choy, molasses</i> ©	14
PLANTAINS <i>shishito, lemon pureé, lava sea salt</i> © ♻️	8

PLATES

GNOCCHI <i>sweet potato, ricotta, spinach, zucchini, pistachio</i> ♻️	17
COQ AU VIN <i>1/2 chicken, pearl onion, carrot, fennel</i> ©	22
TACOS <i>cauliflower tempura, pickled grape, Elly's tortilla</i> ♻️	14
SKEWER <i>filet mignon, cipollini, cherry pepper, mushroom</i> ©	25
SALAD <i>local vegetable, chef's preparation</i> ♻️	12
MUSSELS <i>frites, rouille, white wine, shallot</i>	15
SCALLOPS <i>potato dauphinoise, sugar snap pea, micro mint</i>	25
BURGER <i>roasted garlic, relish, cheddar</i>	15
RAVIOLI <i>duck, cranberry gastrique, sunchoke, micro sunflower</i>	21
RISOTTO <i>shrimp, mussels, parmesan, asparagus</i>	24

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

♻️ VEGETARIAN ♻️ VEGAN © GLUTEN FREE

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

 Biodegradable straws available on request. #thelastplasticstraw

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