



SNACKS

OYSTER <i>Island Creek, hibiscus mignonette</i> ©	3 ea
FOCCACIA <i>parsnip butter</i> ④	7
FRIED PICKLES <i>tahini</i> ⑤	8
MUSHROOM PÂTÉ <i>cognac, walnut, pumpernickel</i> ④	13
WINGS <i>dry rub, honey</i> ©	13
DUCK PROSCIUTTO <i>cow's milk ricotta, date, hazelnut, rye</i>	16
SHRIMP & CHIPS <i>cassava, berbere</i>	13
RIBS <i>bacon, baby bok choy, molasses</i> ©	14
PLANTAINS <i>shishito, lemon pureé, lava sea salt</i> © ⑤	8

PLATES

GNOCCHI <i>sweet potato, ricotta, spinach, zucchini, pistachio</i> ⑤	17
HOT NOODLES <i>lion's mane, ginger-kombu broth</i> ④	18
COQ AU VIN <i>1/2 chicken, pearl onion, carrot, fennel</i> ©	22
TACOS <i>cauliflower tempura, pickled grapefruit, Elly's tortilla</i> ④	14
SKEWER <i>filet mignon, cipollini, cherry pepper, mushroom</i> ©	25
SALAD <i>local vegetable, chef's preparation</i> ④	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.

⑤ VEGETARIAN ④ 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