



## SNACKS

<b>OYSTER</b> <i>Island Creek, hibiscus mignonette</i> © . . . . .	3 ea
<b>BEIGNETS</b> <i>butter, fines herbes</i> ⑤ . . . . .	11
<b>FRIED PICKLES</b> <i>tahini</i> ⑤ . . . . .	9
<b>MUSHROOM PÂTÉ</b> <i>cognac, walnut, pumpernickel</i> ⑤ ⑥ . . . . .	13
<b>WINGS</b> <i>dry rub, honey</i> © . . . . .	13
<b>DUCK PROSCIUTTO</b> <i>cow's milk ricotta, lavender honey, pistachio, rye</i> . . . . .	16
<b>SHRIMP &amp; CHIPS</b> <i>cassava, berbere</i> . . . . .	14
<b>RIBS</b> <i>bacon, baby bok choy, molasses</i> © . . . . .	14
<b>ROOT VEGETABLES</b> <i>mustard, molasses</i> ⑥ . . . . .	10
<b>PLANTAINS</b> <i>shishito, lemon pureé, lava sea salt</i> © ⑤ . . . . .	8

## PLATES

<b>GNOCCHI</b> <i>sweet potato, ricotta, spinach, zucchini, pistachio</i> ⑤ . . . . .	17
<b>HOT NOODLES</b> <i>lion's mane, ginger-kombu broth</i> ⑥ . . . . .	18
<b>COQ AU VIN</b> <i>1/2 chicken, pearl onion, carrot, fennel</i> © . . . . .	22
<b>TACOS</b> <i>cauliflower tempura, pickled grapefruit, Elly's tortilla</i> ⑥ ⑦ . . . . .	16
<b>SKEWER</b> <i>filet mignon, cipollini, cherry pepper, mushroom</i> © . . . . .	25
<b>SALAD</b> <i>local vegetable, chef's preparation</i> ⑥ ⑦ . . . . .	12
<b>MUSSELS</b> <i>frites, rouille, white wine, shallot</i> . . . . .	15
<b>SCALLOPS</b> <i>potato dauphinoise, sugar snap pea, micro mint</i> © . . . . .	25
<b>BURGER</b> <i>roasted garlic, relish, cheddar</i> . . . . .	15
<b>RAVIOLI</b> <i>duck, cranberry gastrique, sunchoke, micro sunflower</i> . . . . .	21
<b>RISOTTO</b> <i>shrimp, mussels, parmesan, asparagus</i> . . . . .	24

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

⑤ VEGETARIAN ⑥ VEGAN ⑦ GLUTEN FREE

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

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