

SHARE PLATES

- CANDIED BAR NUTS** 6
Peanut brittle, golden raisins, sea salt (V) (G)
- PICKLE JAR** 6
House pickled cucumbers, peppers, olives (V) (G)
- FRIED PICKLE CHIPS** 7
Buttermilk ranch (V)
- OYSTERS** 12/22
Seasonal selection (G)
- PAN-SEARED BROCCOLINI** 7
Garlic, brown butter, sea salt (V) (G)
- COWAN'S PUB WINGS** 12
Choice of Buffalo or Serrano Chili (G)
- TEMPURA CAULIFLOWER TACOS** 3 for 11
Pickled cabbage, jalapeno, charred corn, lemon crema (V)

- CHARCUTERIE** 16
Prosciutto, soppressata, grain mustard, rustic bread, accoutrements
- CHEESE** 16
Seasonal cheeses, pickled vegetables, accoutrements (V)
- QUINOA STUFFED ZUCCHINI** 8
Roasted zucchini, diced beets, lemon, horseradish (V) (G)
- WHITE BEAN DIP** 10
Pickled vegetables, bean sprouts, paprika, grilled Naan (V)
- CARBONARA MAC & CHEESE** 12
Soppressata, poached egg, cream cheese, herbed breadcrumb
- TATER TOT POUTINE** 11
House spun potatoes, roasted corn, béchamel (V)

MAINS

- THE 'JC' BURGER** 13
8oz charbroiled burger, Vermont white cheddar, mesclun greens, tomato, red onion, seeded brioche
- THE COWAN'S BURGER** 15
8oz charbroiled burger, house goat cheese, prosciutto, bean sprouts, seeded brioche
- RICOTTA GNOCCHI** 14
Homemade pasta, beech mushroom, zucchini, tomato, white wine (V)
- NASHVILLE HOT CHICKEN** 14
Crispy fried chicken, spicy chili sauce, buttermilk ranch, pickled vegetables, white toast
- GRILLED BLUE CHEESE SANDWICH** 13
Danish blue cheese, white cheddar, sautéed mustard greens, onion jam, white toast (V)

- VEGETABLE CURRY** 12
Spicy coconut curry, jasmine rice (V)
- BARBECUE CHICKEN** 15
Grilled peppers & onions, broccoli slaw, southern potato salad (G)
- FILET MIGNON** 23
Shaved horseradish root, au poivre (G)
- SHRIMP PO'BOY** 14
Beer-battered shrimp, Cornichon pickles, remoulade, lettuce, tomato
- CHICKPEA FALAFEL** 12
Mint & parsley tzatziki, chickpea patty, tomatoes, bean sprouts, Turkish pita bread (V)
- BACON-WRAPPED RIBS** 13
Sweet & smoky rub, mustard greens (G)

SOUP & SALADS

Add grilled chicken +4, sautéed shrimp +6

- CHICKEN SOUP** 7
Pulled chicken breast, white beans, mustard greens, savory broth (G)

- PEAR & FENNEL WEDGE** 11
Shaved fennel, iceberg lettuce, fava chips, danish blue cheese, candied lemon, creamy cucumber dressing (V) (G)

- TABBOULEH SALAD** 10
Heirloom cherry tomatoes, mint, bulgur, scallions, grilled zucchini, arugula, olive oil, lemon juice (V)

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

(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