

BRUNCH

**TOAST & DATE BUTTER** 4 

**PLANTAINS** 8

*Shishito, lemon puree, lava sea salt*  


**OMELETTE** 12

*Jersey vegetables, Vermont cheddar* 


**BENEDICT** 15

*bacon, poached egg, pickled onion,  
pumpnickel, Béarnaise*

**FRENCH TOAST** 14

*challah,  
ricotta mousse, maple* 

**HASH** 12

*zucchini, bok choy, spinach,  
potato, fried egg, toast* 

**OYSTER** 3 ea.

*Island Creek, hibiscus mignonette* 


**SALAD** 12

*local vegetables, chef's preparation*


**BURGER** 15

*roasted garlic aioli relish, cheddar*

**WINGS** 13

*dry rub, honey* 

**TACOS** 16

*Tempura cauliflower, pickled grapes,  
Elly's tortillas* 

**APPLEWOOD SMOKED BACON** 6

**POTATOES** 5

*onions, peppers*  

BEVERAGES

COCKTAILS

**COWAN'S BLOODY MARY** 9

*ALB vodka, tomato juice,  
hot sauce, horseradish*

**FLOWERS IN THE ATTIC** 12

*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** 5

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



Biodegradable straws available on request. #thelastplasticstraw

 VEGETARIAN  VEGAN  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](mailto:Info@CowansPublic.com)