



## SNACKS

<b>OYSTER</b> <i>Island Creek, pickled rhubarb</i> Ⓞ . . . . .	3 ea
<b>BEIGNETS</b> <i>butter, fines herbes</i> ⑤ . . . . .	8
<b>FRIED PICKLES</b> <i>horseradish aioli</i> ⑤ . . . . .	9
<b>SPINACH DIP</b> <i>sunchoke, pumpernickle</i> ⑤ . . . . .	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>SPRING VEGETABLES</b> <i>asparagus, carrot, green onion, sugar snaps</i> ⑤ Ⓞ . . . . .	9
<b>PLANTAINS</b> <i>shishito, lemon pureé, lava sea salt</i> Ⓞ ⑤ . . . . .	8

## PLATES

<b>GNOCCHI</b> <i>potato, broccoli, ricotta</i> ⑤ . . . . .	17
<b>HOT NOODLES</b> <i>lion's mane, ginger-kombu broth</i> ⑤ . . . . .	18
<b>1/2 CHICKEN</b> <i>apricot, fennel, chardonnay, pearl onion</i> Ⓞ . . . . .	22
<b>TACOS</b> <i>cauliflower tempura, jalapeño-pickled grapes, Elly's tortilla</i> ⑤ . . . . .	16
<b>SKEWER</b> <i>filet mignon, cipollini, cherry pepper, mushroom</i> Ⓞ . . . . .	26
<b>SALAD</b> <i>local vegetable, chef's preparation</i> ⑤ . . . . .	12
<b>MUSSELS</b> <i>frites, rouille, white wine, shallot</i> . . . . .	15
<b>BURGER</b> <i>roasted garlic aioli, relish, cheddar</i> . . . . .	15
<b>RAVIOLI</b> <i>hen of the woods, cremini mushroom</i> ⑤ . . . . .	21
<b>SPAGHETTI</b> <i>clams, spinach, tomato</i> . . . . .	23

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

⑤ VEGETARIAN ⑤ 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](mailto:Info@CowansPublic.com)