

MOWRY & COTTON DINNER

ENJOY A SHAREABLE, MODERN AMERICAN MENU

HEARTH OVEN

† **BUTTERMILK BUNS**
citrus sea salt butter, duck fat fig butter (G) 8

ROASTED SQUASH FLATBREAD
caramelized onion, ricotta, walnut cream,
cranberry balsamic (G)(V) 13

† **WILD MUSHROOM FLATBREAD**
scallion, apricot, horseradish (G)(V) 14

ROASTED TOMATO FLATBREAD
burrata, garlic, arugula, herbs (G)(V) 12

CHICKEN FLATBREAD
fennel, tomato, kale, pecan pesto (G) 14

STARTERS

† **PHEASANT SOUP**
vegetables, local grains, herbs (G) 10

VEAL & BLACK GARLIC MEATBALLS
mozzarella, tomato jam, arugula, toast (G) 15

CORN & CHORIZO DIP
oaxaca cheese, chiles, chicharrones (G) 13

GRILLED ARTICHOKE
garlic chimichurri, lemon aioli (V) 15

† **LAMB TACOS**
harissa braised lamb, Mowry pickles, herb yogurt (G) 12

† *signature dish* (G) contains gluten (V) vegetarian

**Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.*

SALADS

MARKET MIXED GREENS
charred carrot, hazelnut, cranberry, maple balsamic (V) 10

RYE CAESAR
gem lettuce, lime, grilled bread, parmesan (G) 12

† **MOWRY CHOP**
avocado, corn, peppers, cotija, black currant, pheasant, mole 16

VEGETABLES

CHARRED BEETS
sesame tofu, tart cherries, chili brittle (V) 13

BLISTERED SHISHITO PEPPERS
malted caramel, black pepper feta, crispy rice (V) 11

GRILLED ASPARAGUS
almond, rye crumble, lemon vinaigrette (V) 13

CHARRED BRUSSELS SPROUTS
soy, bonito, chicory kimchee 12

† **CRISPY POTATOES**
chorizo, horseradish, tomato brava hot sauce 12

PURE. BOLD. TIMELESS.

The Mowry & Cotton method starts with the **pure** ingredient, paired with **bold** flavors and prepared using the **timeless** cooking techniques of fire, coal and smoke.

FISH

TUNA STEAK*
ginger cucumber, crispy edamame, smoked carrot 32

ROASTED SALMON*
grilled snap peas, pistachio relish, dill yogurt 26

ATLANTIC HALIBUT*
bok choy, bell peppers, green peri peri sauce 30

GRILLED SHRIMP*
eggplant, citrus, black garlic, basil 27

† **WHOLE ROASTED SEABASS***
large portion – share with entire table
ancho chili, corn, cotija, lime crema, tortillas (G) 42

MEAT

† **CHARRED HANGER STEAK***
wild mushroom, pickled blueberry, sunflower pesto 29

“PRIME” PORK STEAK*
peanuts, white kimchi, bok choy salad 34

CHICKEN POT PIE
potatoes, spring vegetables, sage velouté, puff pastry (G) 23

COWGIRL RIBEYE 16oz*
pork belly, smoked onion, rosemary 38

† **GRILLED PHEASANT**
large portion – share with entire table
cipollini onion, broccolini, almond, orange, cherry
Half 29 | Full 49

crafted by **CHEF TANDY**