

# 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
- TUNA TARTARE**  
preserved lemon, nori aioli, crispy rice noodles, mustard green chimichurri 17
- † **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
- LOCAL MELON**  
cucumber, feta, frisee, vanilla lemon vinaigrette, tajin crème fraiche (V) 14

## VEGETABLES

- GRILLED CABBAGE**  
charred orange, shiso goat cheese, corn bread croutons, duck egg (G) (V) 13
- BLISTERED SHISHITO PEPPERS**  
malted caramel, black pepper feta, crispy rice (V) 11
- GRILLED ASPARAGUS**  
almond, rye crumble, lemon vinaigrette (G) (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

- SEARED TUNA LOIN\***  
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 – serves two people*  
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
- CRISPY CHICKEN THIGH**  
lemon herb ricotta, grilled grapes, chamomile hot sauce, frisee (G) 23
- COWGIRL RIBEYE 16oz\***  
pork belly, smoked onion, rosemary 38
- † **GRILLED PHEASANT**  
*large portion – serves two people*  
cipollini onion, broccolini, almond, orange, cherry  
Half 29 | Full 49

crafted by **CHEF TANDY**