



WINTER '26

Raw & Chilled

OYSTERS ON THE HALF SHELL

Mignonette, chipotle cocktail, lemon

Half \$20

Full \$40

TUNA CRUDO

Black garlic, chili, fish sauce, lime, lettuce cups

\$23

SEAFOOD PLATTER

Oysters, poached shrimp, ceviche, smoked fish dip, traditional accoutrements

\$72

BEEF TARTARE

Pickled shallot, calabrian vinaigrette, egg yolk, horseradish cream, tallow toast

\$25

GULF FISH CEVICHE

Pickled red onion, jalapeno, cilantro, olive oil, tostadas

\$20

SMOKED FISH DIP

Crème fraiche, lemon, dill, jalapeno, crackers

\$19

Salads & Small Plates

DEVILED EGGS

Burnt leek, onion ash, smoked caviar

\$21

BABY LETTUCES

Garlic and almond vinaigrette, crudite vegetables, grated goat cheese

\$18

WEDGE SALAD

Bacon lardon, roasted squash, crispy shallot, smoked blue cheese

\$20

CRAB HUSHPUPIES

Truffle honey, lemon aioli

\$24

BURRATA

Vanilla pear aigre doux, smoked jam, bitter greens, tallow toast

\$21

Carbs

ROCK SHRIMP RISOTTO

Uni butter, bottarga, chive

\$31

WHITE BOLOGNESE

Wild boar, mezze maniche, crème fraiche, balsamico

\$30

MUSHROOM DUMPLING

Coconut curry, lemongrass sambal, pickled mushroom, cooling herbs

\$29

SPICY LOBSTER CAVATELLI

Fennel, spinach, chili tomato fondue

\$35

Mains

COBIA

\$49

Caramelized cauliflower, grilled lettuce, chicken jus

WAGYU SHORT RIB

\$85

24hr braise, potato and truffle pave, sauce bordelaise

THE CLUCK

\$41

Fried half chicken, chili sorghum molasses, cornbread sauce

ODE COD

\$48

Lobster, celeriac, burnt endive, preserved lemon nage

THE DUCK

\$51

Black garlic glaze, slow cooked leg, foie fried rice, scallion crepe, maple nuoc cham

CHARRED CABBAGE WEDGE

\$38

Goat cheese, braised leaves, horseradish, breadcrumbs, truffle vegetable demi

Luxury Cuts

Mesquite wood grill, dressed greens, Mont Sauce

8oz FILET

\$73

20oz RIBEYE

\$96

16oz NEW YORK STRIP

\$85

THE COW

MKT

Enhancements

TRUFFLE BUTTER

\$12

BROWN BUTTER CRAB

\$18

BORDELAISE

\$8

COWBOY BUTTER

\$8

On the Side

BROCCOLINI

\$14

Calabrian vinaigrette, preserved lemon, bonito flakes

GOAT CHEESE MAC

\$16

Cornbread crumb, chive

CRISPY POTATO

\$14

Raclette foam

BRUSSELS SPROUTS

\$14

Maple nuoc cham, peanuts