

BOWERY ROAD

LUNCH

DIPS, SPREADS & BREADS

Fava Bean Hummus 10
whole wheat flatbread

Crushed Avocado 12
salsa, seeded corn cracker

Ricotta 10
grilled country bread

Lioni Burrata 14
blood orange, mizuna, basil

SMALL PLATES

Snapper Crudo 14
pineapple gazpacho, radish, mint

Peekytoe Crab Toast 14
preserved lemon, jalapeno, basil

Steak Tartare 15
stout mustard, crispy sunchokes, pecorino

Steamed Mussels 14
white wine, sake, shiso, croutons

Crispy Baked Potato 10
french onion cream, bacon, chive

PLANTS & GRAINS

Little Gem 12
sprouts, herbs, radish, buttermilk

Marinated Beets 13
omega plums, goat cheese, hazelnuts

Kale Salad 13
celery, apple, walnuts, bayley hazen blue cheese

Spiced Carrots 12
avocado puree, salsa verde

Spring Asparagus Salad 14
whipped feta, snap peas, gooseberries

Roasted Cauliflower 12
pine nut cream, grapes, garlic-honey vinaigrette

Blooming Mushroom 12
togarashi, yuzu kosho aioli

USQ Market Grain Bowl 15
farro, quinoa, lentils, avocado, broccoli, mushrooms, sunflower

SALADS & SANDWICHES

Seared Tuna Salad 18
asparagus, sweet potato, fennel, six minute egg

Grilled Chicken Salad 16
shaved vegetables, olives, lemon-herb vinaigrette

Fried Celery Root Sandwich 14
cabbage slaw, pickled pineapple, chipotle aioli, potatoe chips

Grilled Chicken Sandwich 14
jerk aioli, pickles, fries

Bowery Burger 16
pat lafrieda beef, caramelized onion, monterey jack, special sauce, fries

DISHES

Rigatoni 18
short rib, pork ragu, tomato, caciocavallo

Roasted Ora King Salmon 24
rye berries, beets, mustard

Amish Beer Can Chicken 19
smoked wheat, labne, anaheim chili salsa

Creekstone Skirt Steak 25
roasted fingerlings, scallions, pepper vinaigrette