MOWRY & COTTON LUNCH

SEASONAL AMERICAN MENU

served Monday-Friday 11:30am-2pm | Saturday-Sunday 12pm-2pm

FLATBREADS

#WILD MUSHROOM

scallion, apricot, horseradish, cheese blend (G, V) 14

ROASTED TOMATO

burrata, garlic, arugula, herbs (G, V) 14

SQUASH BLOSSOM

prosciutto, fennel, grilled cherry, ricotta (G) 14

STARTERS

SUMMER MARKET SOUP

field corn, baby squash, butter bean, herb tomato broth, noble toast (G,V) 10

BURRATA DIP

fiery eggplant, quinoa, tomatillo jam, blue corn chips (V) 13

CHARRED TUNA*

pomegranate, pineapple, avocado, crunchy shallot 26

#MOWRY FRENCH FRIES

sea salt, rosemary, MC sauce, buffalo ketchup (V) 8

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

*Contains (or may contain) raw or undercooked items. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

20% Service Charge will be added to Parties of 6 and more

SALADS

add on: chicken 10, salmon 12, shrimp 13

MARKET MIXED GREENS

charred carrot, hazelnut, cranberry, maple balsamic (V) 12

AVOCADO CAESAR *

gem lettuce, crispy baguette, capers, parmesan (G) 14

#MOWRY CHOP

avocado, corn, peppers, cotija, black currant, pheasant, mole 16

MELON SALAD

cucumber, feta, watercress, tajin crème fraiche, vanilla lemon vinaigrette (V) 15

BOWLS

#CITRUS SALMON & CHICKPEA*

avocado, pickled cabbage, cucumber, beet, dill green goddess **22**

CARNE ASADA STEAK & BLACK BEAN*

broccoli, red pepper, corn, lime crema, smoked onion asada, cilantro 24

ZA'ATAR CHICKEN & ANCIENT GRAIN

carrot, asparagus, olive, feta, tomato vinaigrette (G) 22

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.

SANDWICHES

served with Mowry spiced chips or simple salad substitute: fries 3 fruit 4

SMOKED BRISKET REUBEN

swiss cheese, marinated cabbage, carolina gold thousand island, marbled rye **(G) 19**

SALMON BLT*

hickory smoked bacon, roasted tomato, mixed greens, dill aioli, nine grain bread (G) 18

TURKEY CUBAN

swiss cheese, arugula, house pickles, sun dried tomato mustard, dark rye (G) 18

MOWRY'S BIG BURGER*

white cheddar, MC sauce & fixings, brioche bun (G) 22

CRISPY CHICKEN

buttermilk slaw, honey mustard, havarti, brioche bun (G) 19

BLACKENED SHRIMP TACOS*

charred pineapple & tomatillo relish, black pepper thyme aioli, avocado, flour tortilla, lime (G) 18

We proudly source from our local farmers & purveyors.

Noble Bread | McClendon Farms | Hayden Mills | Hickman's Family Farms | AZMicrogreens