

SNACKS & SMALL BITES



THE TRIPLE "B" 10.00
biscuit, bacon & butter- fresh baked biscuit, chef's quick smoked pork belly, whipped salted honey butter

Hand Cut Fries 6.00
belgian style, smoked chili aioli, house ketchup ☺

Pink Eggs & Ham 5.00
applewood bacon, candied jalapeno, chive

House Smoked Chicken Flautas 9.00
hickory smoked, pulled mary's chicken breast tossed in chile verde, gouda, served with avocado mousse and housemade hot sauce

Napkin Wings 10.00
chili glazed chicken wings, shaved vegetables, whipped buttermilk chive spread

Poke Local Roots Lettuce Tacos 12.00
sushi grade ahi tuna tossed in sambal chili sauce, won tons, featuring downtown LA's urban farm Local Roots butter lettuce cups

Produce Butcher's Board 10.00
trio of dips (green goddess feta, beet tahini, almond romesco) served with seasonal crudité and grilled flatbread
vegan option available

TOO GOOD
TO PASS UP

PLATES

Roasted Jidori Chicken with Side of Sunshine 19.00
pan-roasted airline breast, asparagus, artichoke, arugula in a sundried tomato citrus jus

Low & Slow Tri-Tip 22.00
five hour sous vide creekstone farm's tri tip steak, duck fat potatoes, broccolini, red chili chimichurri

Spring Barramundi 20.00
shallot confit, pepitas, cotija, cilantro, creamy salsa verde on a bed of warm roasted mushrooms and farro

Money Shrimp & Grits 18.00
"O" glazed shrimp, anson mills heirloom cheddar grits, molasses glazed Nueskes bacon

Jasmin's Linguine 16.00
almond butter sauce, linguine, butternut squash, broccolini

SHARE YOUR VEGGIES

Grilled Broccolini 6.00
chimichurri

Brussel Sprouts 9.00
with pork belly, lemon vinaigrette

Charred Cauliflower 9.00
raisin aioli, pistachios, eggplant, crème fraiche

Local Roots Simple Salad 7.00
urban farmed butter lettuce, radish, herb buttermilk dressing

Roasted Winter Mushroom & Farro Salad 8.00
with shallot confit, pepitas, cotija, cilantro, creamy salsa verde



SANDWICHES & SALADS

Crispy Fried Chicken Sandwich 17.00
mary's organic, free range chicken breast, pickled pepper slaw, cheddar aioli, brioche bun

The Chef's Burger 16.00
grass fed beef burger, vermont cheddar lava, smokey bacon, butter lettuce, pickled onion, house dijonaise, brioche bun

Smoky Hickory Burger 18.00
grass fed beef burger, NOLA style grated mild fresh cheddar and raw white onion, housemade "O" sauce, quick smoked pork belly, brioche bun served with a breath mint

The Rescued Vegetable Burger 15.00
featuring pressed juicery veggies
"Rescued" veggie pulp patty, spicy Chao tofu cheese, beet 1000 island, butter lettuce, tomatoes, red onions, bread & butter pickles on a plant-based brioche bun ☺

The Chicken Cobb 16.00
romaine, free range chicken applewood bacon, caveman blue cheese, cherry tomatoes, avocado, green onion, egg, mustard vinaigrette

Steak & Noodles Salad 18.00
grilled creekstone farm's tri-tip, lo mein noodles, avocado, mango, almonds, mint, arugula, fried shallots, thai vinaigrette

The logo is a dark blue, horizontally-oriented shape with a pointed top and bottom, and rounded, notched sides. It contains white text. The main text is 'BLUE COW' in a large, white, serif font. Below it is 'kitchen & bar' in a smaller, white, serif font. At the bottom, there are two lines of smaller text: 'est. 2012' and 'Downtown, Los Angeles' in a white, cursive script font.

BLUE COW
kitchen & bar

est. 2012

Downtown, Los Angeles