

COZY'S

CAFE & PUB

WE BELIEVE LOCAL. WE SOURCE LOCAL. FARM TO FORK DINING RIGHT FROM YOUR OWN BACKYARD.

Some of our local friends: Carriage House Farm, Sixteen Bricks Artisan Bakery, Allen Brothers Meats, Morning Sun Farm, & Ohio Valley Food Connection

Starters

CHARCUTERIE BOARD* / 25

Chef's selection of fine meats • cheeses
house jams • pickled vegetables • crostini



ANGELS ON HORSEBACK* / 19

bacon-wrapped oysters on the half shell • black pepper veloute
fire-grilled shrimp

JALAPEÑO HUSHPUPPIES / 9

Carriage House Farm cornmeal • aged cheddar • local jalapeno
duo of sauces

SWISS CHARD ARTICHOKE DIP / 12

local Swiss chard • artichokes • pickled banana peppers
rich cheeses • crispy guanciale

N.Y.G DEVILED EGGS* / 8

Carriage House Farm honey • crème fraiche • scallions • house
mayo • guanciale



SHORT RIB FRIES / 12

duck fat fries • braised short rib • caramelized onion
melted white cheddar • Morning Sun Farm sunny side egg

SMOKED BABA GHANOUSH / 11

smoked eggplant spread • charred local vegetables • toast points

SOUP OF THE MOMENT / 7

seasonally inspired soup

Entrée Salads

FALL ROOT SALAD / 16

baby kale • roasted root vegetables • cauliflower • squash • citrus
tahini dressing

CHARRED CAESAR / 15

grilled romaine • pickled mustard seeds • apple
croustons • Parmesan • housemade Caesar dressing

ADD TO ANY SALAD:

GRILLED SHRIMP / 10 CHICKEN BREAST / 7
LOBSTER TAIL / MP FRESH CATCH / MP CRAB CAKES / 12
FAROE ISLAND SALMON / 13

Housemade Dressings / Cracked Peppercorn, Aged Sherry
Vinaigrette, Housemade Caesar, Creamy Roasted Shallot Balsamic,
Citrus Tahini

On the Bun

Sandwiches served on Sixteen Bricks breads and accompanied with
duck fat fries and house pickles
(Gluten-Free Bun available for \$1 upcharge)



HOUSE BURGER* / 16

Allen Brothers beef • Watershed bourbon bacon jam
caramelized onion • aged white cheddar

THE CRAB CAKE SANDWICH / 23

house 9oz jumbo lump crab cake • heirloom tomato • kale slaw
moustarde aioli

Pasta

Pastas include House Salad, Caesar Salad or Soup of the Moment
(Gluten-Free Pasta available for \$3 upcharge)

LOBSTER MAC & CHEESE* / 27

Trottole pasta • smoked gouda • black pepper veloute
Delicata squash • lobster



COZY'S CARBONARA / 21

Bucatini pasta • smoked lardon • fresh local pea • cracked pepper
pecorino • sunny side egg

ADD TO ANY PASTA:

GRILLED SHRIMP / 10 CHICKEN BREAST / 7
LOBSTER TAIL / MP FRESH CATCH / MP CRAB CAKES / 12
FAROE ISLAND SALMON / 13

Greens & Sides

HOUSE SALAD 6	COUNTRY-STYLE BEANS 6
CAESAR SALAD 6	DUCK FAT FRIES W/ HOUSE MAYO 6
LOCALLY SOURCED VEGETABLE 6	CARRIAGE HOUSE FARM GRITS 6
CRISPY FINGERLINGS 6	HOUSE MASH POTATOES 6

Butchery

Butcheries include House Salad, Caesar Salad or Soup of the Moment

CHEF'S WEEKEND BUTCHERY* / MP



HOUSE BONE-IN RIBEYE* / 49

hand-cut Allen Brothers bone-in ribeye • house mash
locally sourced vegetable • barrel-aged Worcestershire

CAFÉ FILET*

Allen Brothers filet • house mash
locally sourced vegetable • house demi-glace
7oz - 39 10oz - 48

Butter it / Peppercorn Butter 3, Rendered Bacon Butter 3,

Roasted Garlic Butter 3

Top it / Gorgonzola Cheese 3, Caramelized Onion & Mushrooms 3
Grilled Lobster Tail MP, Foie Gras 14

Entrées



BUTTERMILK FRIED CHICKEN* / 19

Cozy's house fried chicken • chili-infused maple syrup
country-style beans • house mash

COZY'S FRESH CATCH / MP

Chef's inspired catch of the day



TWELVE-HOUR PORK SHANK* / 31

Carriage House Farm grits • root vegetables
wilted greens • braising jus

BRAISED SHORT RIB* / 28

red wine braised Angus short rib • Carriage House Farm grits
braising jus • tobacco onions



PAN SEARED CRAB CAKES* / 29

jumbo lump crab • sautéed Swiss chard • fried green tomato
spiced remoulade

CAST IRON SCALLOPS / 32

parsnip puree • crispy local potatoes
local seasonal vegetables

Vegetarian Entrées



ROASTED CAULIFLOWER "STEAK" / 16

roasted cauliflower • salsa verde • charred cherry tomatoes
local radish salad • spiced pepitas

EGGPLANT A LA PLANCHA / 18

cast iron grilled eggplant • fire-roasted locally sourced
vegetables • ancient grains