

## APPETIZERS

\*sesame crusted seared tuna 17  
asian seaweed salad, avocado puree, cucumber,  
carrots, mandarin oranges, crispy wontons,  
ginger soy drizzle, honey-wasabi crema

mezze platter 12 gf/v  
roasted garlic hummus, tabbouleh salad,  
feta cheese, kalamata olives, grilled pita bread

meatballs 13  
marinara sauce, mozzarella, sweet basil pesto  
house made french bread

thai coconut shrimp 15  
crispy coconut shrimp, grilled pineapple,  
jalapeno infused chili dipping sauce

sweet n spicy firecracker calamari 14  
lightly fried domestic calamari, onion pedals,  
balsamic glaze cherry tomatoes, spicy cherry  
peppers, lemon

chicken tenders 12 gf  
choice of buffalo style, honey-mustard,  
caribbean jerk, bbq, sesame garlic

bone in chicken wings 12 gf  
choice of buffalo style, honey-mustard,  
caribbean jerk, bbq, sesame garlic

fish tacos 12 gf  
cajun spiced haddock, napa slaw, pico,  
scallion sour cream, jalapeno, lime

nachos 13  
cheddar jack, pico, jalapenos, scallion sour cream  
(guacamole 2.50)

tortilla crusted crab cakes 15  
corn salsa, guac, red pepper-chipotle glaze

## HOT BOWLS

clam chowder 8  
new england style, yukon gold potatoes, bacon

andouille sausage beef chili 9 gf  
melted cheddar jack cheese, scallion sour cream,  
crispy tortilla chips

french onion 8 gf  
house made baguette, melted tangy swiss cheese

## WOODSTONE PIZZAS

(original thin crust 14 / sicilian style 16)

north-ender  
sweet italian sausage, caramelized onions  
fire roasted peppers, fresh mozzarella

mushroom & spinach  
mushrooms, baby spinach, peruvian sweet drop  
peppers, herbed ricotta, mozzarella

margherita classico  
roma tomatoes, fresh mozzarella, basil,  
balsamic drizzle

spicy southern bbq  
braised short rib, grilled andouille sausage,  
smoked applewood bacon, pickled jalapenos,  
tequila-lime bbq, cheddar-jack cheese

## ENTREES

short rib wild mushroom ravioli 27 gf  
garlic, caramelized onions, broccoli  
roasted cherry tomatoes, portabella mushrooms,  
creamy au jus, parmesan cheese

roasted chicken 23 gf  
roasted garlic mashed potatoes, sauteed spinach,  
rosemary scented pan gravy

\*blackened salmon 25 gf  
roasted sweet potatoes, corn salsa,  
grilled plum tomato, cilantro butter

fish & chips 20  
crispy haddock, french fries, coleslaw  
house made tartar, lemon

cracker crusted haddock 25 gf  
garlic mashed potatoes, grilled asparagus,  
lemon beurre blanc

stir-fry 19 gf  
mixed vegetables, miso ginger szechuan sauce,  
steamed jasmine rice, crispy wonton  
(add shrimp-9 add chicken-6 add beef-9)

lobster mafalde 34 gf  
fresh maine lobster, lemon mafalde pasta,  
garlic, capers, roasted cherry tomato, basil,  
white wine butter sauce, parmesan cheese

\*8oz filet & shrimp 39 gf  
wild mushroom goat cheese barley risotto,  
grilled asparagus spears, grilled shrimp,  
port wine demi-glaze, fried rosemary

\*house tips 25  
garlic whipped potato, marsala mushrooms,  
roasted red onion

\*14oz bone-in pork chop 27  
roasted sweet potatoes,  
sauteed shaved brussels, deep fried cornbread  
stuffing bites, andouille sausage cajun gravy

\*14oz black cow ribeye 38 gf  
crispy applewood bacon,  
brussel sprout potato hash,  
port wine demi-glaze, horseradish crema

\*12oz new york sirloin strip 35 gf  
roasted garlic mashed potatoes, grilled asparagus,  
garlic herb chimichurri

bbq baby back ribs 19 / 25 gf  
roasted sweet potatoes, coleslaw,  
jalapeno cheddar cornbread

## SALADS

buratta caprese 13 gf/v  
sopressata, mixed greens, fresh basil pesto,  
balsamic glaze

\*caesar 12 gf  
crisp romaine, garlic croutons, parmesan tuille

maple walnut salad 13 gf/v  
baby field greens, red onion, cranberries, crumbled  
goat cheese, spiced walnuts, maple vinaigrette

b.c.h. salad 11 gf/v  
mixed greens, cucumber, cherry tomatoes, red  
onion, slivered carrots, champagne vinaigrette

greek salad 13 gf/v  
romaine hearts, cucumber, cherry tomatoes,  
red onion, slivered carrots, imported feta,  
kalamata olives, greek dressing, fried pita strips

salad toppers:  
chicken 6 • \*steak tips 9  
shrimp 9 • \*salmon 9

## HANDHELDS

\*classic cow burger 13 gf  
w/cheese 14 w/ cherry-wood bacon 15  
our signature angus beef patty  
choice of cheddar, swiss, american or blue

\*angry angus burger 16 gf  
jalapeño bacon-onion jam, zesty bbq  
cheddar, crispy hot cherry peppers

roasted portabello 15 gf/v  
caramelized onions, fire roasted red peppers, goat  
cheese, mixed green, sliced tomato, balsamic drizzle,  
toasted ciabatta bread

california chicken sandwich 16 gf  
grilled cajun chicken breast, cheddar,  
pickled jalapenos, bacon, ranch dressing,  
guacamole, toasted brioche

brisket sandwich 16 gf  
braised angus brisket, caramelized onions,  
au jus, swiss, horseradish crema, house made french  
baguette

reuben 17  
slow cooked corned beef, sauerkraut,  
swiss cheese, russian dressing, marble rye bread

sandwiches above served with french fries

substitute gluten free pasta 3

gf - gluten free options available

Black Cow Gift Cards Available



Executive Chef: Thomas LeBrun



Follow us on Facebook  
[www.facebook.com/blackcowhamilton](http://www.facebook.com/blackcowhamilton)



Follow us on Instagram  
[@blackcowrestaurants](https://www.instagram.com/blackcowrestaurants)

\*these menu items may be served raw or under cooked \*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions  
-before placing your order, please inform your server if anyone in your party has a food allergy-