

APPETIZERS

*sesame tuna 17

asian seaweed salad, mandarin oranges, red onion, cucumbers, avocado vinaigrette, soy gastrique, honey-wasabi crema, crispy wonton

mezze platter 12 gf/v

lemon scented hummus, tabbouleh salad, feta cheese, kalamata olives, tzatziki, grilled pita bread

meatballs 13

marinara sauce, herbed ricotta, sweet basil pesto homemade french bread

thai coconut shrimp 15

crispy coconut shrimp, pineapple marmalade, jalapeno sweet chili sauce

sweet & spicy firecracker calamari 14

lightly fried domestic calamari, spicy cherry peppers, spanish style sofrito, cajun remoulade

bone in or boneless chicken 12 gf

choice of buffalo style, honey-mustard, caribbean jerk, bbq, sesame garlic

fish or short rib tacos / 13 gf

napa slaw, pico, scallion sour cream, (guacamole 2.50 / corn salsa 2)

nachos 14

cheddar jack, pico, jalapenos, scallion sour cream, jalapenos (chili 4, guacamole 2.50, corn salsa 2, sofrito 2)

crab cakes 15

cajun remoulade, cilantro chimichurri, corn salsa, spanish sofrito, crispy tortilla

escargot 15 gf

imported fresh snails, garlic-herb butter, brie cheese, homemade french bread, lemon

lettuce wraps 15 gf

ground chicken thighs, ginger, garlic, soy, crushed cashews, thai peanut sauce

SALADS

prosciutto & buratta caprese 13 gf/v

imported prosciutto, mixed greens, vine ripened beefsteak tomatoes, basil pesto, balsamic glaze

*caesar 12 gf

crisp romaine, garlic croutons, parmesan tuille

southwestern iceberg wedge 13 gf

iceberg lettuce, avocado vinaigrette, pico, cheddar jack cheese, corn salsa, crisy tortilla

b.c.h. salad 11 gf/v

baby field greens, cucumber, cherry tomatoes, red onion, slivered carrots, champagne vinaigrette

greek salad 13 gf/v

romaine hearts, cucumber, cherry tomatoes, slivered carrots, imported feta, kalamata olives, artichoke hearts, greek dressing, crispy pita strips

salad toppers:

chicken 6 • *steak tips 9 • shrimp 9 • *salmon 9

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

ENTREES

braised short ribs 26 gf

slow roasted short ribs, garlic mashed potatoes, braised carrots, sherry mushrooms, roasted red onion, au jus

roasted 1/2 chicken 23 gf

roasted garlic mashed potatoes, sauteed spinach, rosemary scented pan gravy

*cedar plank salmon 25 gf

lemon & herb dusted, roasted fingerling potatoes, grilled asparagus, champagne-citrus butter

fish & chips 20

crispy haddock, french fries, coleslaw house made tartar, lemon wedge

cracker crusted haddock 25 gf

garlic mashed potatoes, sauteed haricot verts, lemon beurre blanc (crab stuffed 6)

stir-fry 19 gf

mixed vegetables, miso ginger szechuan sauce, steamed jasmine rice, crispy wontons (add shrimp-9 add chicken-6 add beef-9)

pan seared jumbo sea scallops 26 gf

crisy polenta, grilled asparagus, roasted red pepper puree, basil pesto, kalamata olive tapenade

*black cow surf & turf 39 gf

8 oz filet mignon, grilled shrimp skewer, truffle parmesan mashed potatoes, grilled asparagus, demi glaze, lemon beurre blanc

*house tips 25 gf

bbq marinated, garlic mashed potatoes, marsala mushroom, roasted red onion

*14oz bone-in pork chop 27 gf

sweet potato, andouille sausage-brussel hash, jalapeno-cheddar cornbread, kentucky bourbon glaze

*14oz black cow ribeye 38 gf

fingerling potatoes brussels bacon, grilled asparagus, demi-glaze, horseradish crema

*12oz new york sirloin strip 35 gf

steamed jasmine rice, sauteed hericot verts, cilantro chimichurri, spanish sofrito, corn salsa

*chicken carbonara & ravioli 23

pan-seared chicken, wild mushroom ravioli, fire roasted portabella mushrooms, garlic, onion, peas, parmesan cheese, crispy prosciutto, bacon

WOODSTONE PIZZAS

(original thin crust 14 / sicilian style 16) gf-thin only

north-ender

sweet italian sausage, caramelized onions fire roasted peppers, fresh mozzarella

greek

roma tomatoes, kalamata olives, red onion, imported feta, artichoke hearts, chopped herbs

prosciutto margherita

imported prosciutto, roma tomatoes, fresh mozzarella, basil, balsamic drizzle

texas bbq

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

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 bleu

*angry angus burger 16 gf

jalapeño bacon-onion jam, zesty bbq cheddar cheese, crispy hot cherry peppers

grilled portabella piadine 15

caramelized onions, roasted red peppers, marinated artichoke hearts, fresh mozzarella, basil pesto, balsamic glaze

california chicken sandwich 16 gf

cajun dusted chicken breast, cheddar cheese, pickled jalapenos, bacon, guacamole, ranch dressing

short rib melt 16 gf

braised short rib, caramelized onions, au jus, swiss, horseradish crema, homemade french bread

reuben 17

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

grilled lamb pita sliders 17

grilled pita pockets, ground lamb burger, feta, tzatziki, hummus, tabbouleh, kalamata olives

substitute gluten free pasta 3

gf - gluten free options available
v - vegan options available

Executive Chef Thomas LeBrun



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*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-