

APPETIZERS

***sesame crusted tuna 17**
asian seaweed salad, mandarin orange salsa,
sliced cucumber, soy gastrique,
honey-wasabi crema, crispy wonton

mezze platter 14 gf/v
lemon scented hummus, tabbouleh salad,
feta cheese, kalamata olives, tzatziki,
grilled pita bread

meatballs 14
marinara sauce, herbed ricotta, sweet basil pesto
homemade french bread

thai coconut shrimp 15
crispy coconut shrimp, pineapple marmalade,
jalapeno sweet chili sauce

calamari fra diablo 15
lightly fried domestic calamari, crispy cherry
peppers, spicy marinara sauce, lemon wedge

bone in or boneless chicken 14 gf
choice of buffalo style, honey-mustard,
caribbean jerk, bbq, sesame garlic

p.e.i. mussels 15 gf
garlic, tomatoes, capers, basil white wine butter
sauce, grilled french bread

nachos 15
cheddar jack, pico, jalapenos, scallion sour cream
(chili 4, guacamole 3, grill chicken 6)

fresh crab rangoons 15
creamy crab stuffed wontons, sesame garlic
sauce, soy gastrique, scallions

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 ripe, beef-
steak tomatoes, basil pesto, balsamic gastrique

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

beet salad 14 gf
roasted red & yellow beets, baby spinach, goat
cheese, crispy bacon, champagne tarragon
vinagrette

maple walnut salad 13 gf/v
baby field greens, red onion, spiced walnuts, bleu
cheese crumbles, maple walnut vinaigrette

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

salad toppers:
chicken 7 • *steak tips 9 • shrimp 9 • *salmon 9

HOT BOWLS

clam chowder 9
new england style, yukon gold potatoes,
crispy applewood bacon

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

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

ENTREES

braised korean short ribs 27 gf
slow roasted short rib, steamed jasmine rice,
sauteed asian vegetables, sweet & spicy au jus,
chopped scallions

roasted 1/2 chicken 23 gf
roasted garlic mashed potatoes, sauteed spinach,
rosemary scented pan gravy

***cedar plank salmon 26 gf**
lemon & herb dusted, vegetable quinoa salad,
grilled asparagus, champagne-citrus butter

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

cracker crusted haddock 26 gf
garlic mashed potatoes, sauteed haricot verts,
lemon buerre blanc (crab stuffed 6)

stir-fry 19 gf
mixed vegetables, miso ginger szechuan sauce,
steamed jasmine rice, crispy wontons
(add shrimp-9 add chicken-7 add beef-9)

new england clam bake 30
garlic mashed potato, fried haddock, sauteed clams
& mussels, garlic, bacon, corn cream sauce

***black cow surf & turf 39 gf**
8 oz filet mignon, grilled shrimp, bacon cheddar
roasted yukon gold potato, grilled asparagus,
wild mushroom bordelaise

***house tips 25 gf**
bbq marinated, garlic mashed potatoes,
green beans

whiskey-cider grilled pork loin 27
sauteed sweet potato, andouille sausage-brussel
hash, jalapeno-cheddar cornbread, apple cider
kentucky bourbon glaze

***14oz black cow ribeye 38 gf**
roasted yukon gold potatoes, grilled asparagus,
demi-glaze, horseradish crema

***12oz new york sirloin strip 35 gf**
truffle-parmesan & rosemary scented fries,
grilled asparagus, wild mushroom-caramelized
onion demi glaze

***sauteed chicken & maria ravioli 24**
sundried tomato & mascarpone stuffed ravioli,
garlic, spinach, artichoke hearts, kalamata olives,
basil, tomatoes, parmesan cheese, toasted pine
nuts

grilled swordfish 27 gf
steamed jasmine rice, tropical fruit salsa, caribbean
jerk sauce, coconut rum glaze

WOODSTONE PIZZAS

(original thin crust 15 / sicilian style 17) 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

pulled pork bbq
buffalo bbq sauce, pulled roasted pork,
spicy andouille sausage, 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 jalapeno, bacon, guacamole, ranch dressing

short rib melt 17 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

cuban 17
roasted pork loin, prosciutto, caramelized onions,
swiss cheese, spicy dijon mustard, toasted baguette

grilled lamb pita 18
grilled pita pocket, ground lamb burger, feta,
tzatziki, hummus, tabbouleh, kalamata olives

fish or short rib tacos 14 gf
napa slaw, pico, scallion sour cream
(guacamole 3)

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-