

APPETIZERS

*sesame crusted tuna tataki 17
seaweed salad, pickled ginger, wasabi creama,
spicy garlic soy-ginger tataki sauce
crispy wonton chips

mezze platter 15 gf/v
lemon scented hummus, mediterranean
quinoa salad, feta cheese, kalamata olives,
tzatziki, grilled pita bread, spiced garbanzo
beans

meatballs 15
marinara sauce, herbed ricotta, sweet basil pesto
homemade french bread

fried coconut shrimp 16
spicy pineapple salsa, pina colada sauce

italian breaded calamari 15
lightly fried domestic calamari, spicy
pepperoncini peppers, marinara sauce

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

p.e.i. drunken mussels 15 gf
garlic, pico de gallo, spicy chorizo sausage,
tequila-corona broth, grilled baguettes

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

fresh crab rangoons 15
creamy crab stuffed wontons, soy tataki,
scallions

escargot 15 gf
imported french snails, garlic-herb butter,
brie cheese, homemade french bread, lemon

mini baked brie bites 15
crispy puff pastry, sliced apples, raspberry jam,
candied walnuts, artisan crackers

fish or short rib tacos 15 gf
napa slaw, pico de gallo, scallion sour cream
(guacamole 3) (add taco 4)

WOODSTONE PIZZAS

(original thin crust 15 / gluten free 17)

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

prosciutto margherita
imported prosciutto, roma tomatoes,
fresh mozzarella, basil, balsamic glaze

bbq buffalo pizza
pulled buffalo chicken, bbq sauce,
mozzarella / bleu cheese, red onion,
banana peppers

bruschetta pizza
fresh mozzarella, garlic, tomato, onion,
fresh basil, chopped kalamata olives

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
sherry, house made baguette, melted tangy swiss

ENTREES

braised short ribs sheppard's pie 27 gf
slow braised short rib, peas, carrots, corn, garlic,
onions, mashed potato, Irish soda bread

oven roasted 1/2 chicken 24 gf
garlic mashed potatoes, grilled asparagus,
pan gravy, fig balsamic glaze

creole blackened salmon 28 gf
roasted yukon gold potatoes, corn salsa,
chimichurri, crushed avocado butter

grilled 12oz bone in pork chop 26
garlic mashed potatoes, cranberry-walnut stuffing,
sauteed green beans, apple chutney, cider glaze

cracker crusted haddock 26 gf
garlic mashed potatoes, sauteed green beans
lemon burre blanc (crab stuffed 6)

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

*garlic herb marinated turkey tips 24 gf
roasted sweet potatoes, sauteed green beans
siracha honey glaze

*black cow 8 oz filet mignon 34 gf
roasted yukon gold potatoes, grilled asparagus,
horseradish crema, demi glaze, rosemary pesto
(add shrimp 4)

*house tips 26 gf
bbq marinated, garlic mashed potatoes,
sauteed green beans

*10oz ny sirloin au poivre 30 gf
peppercorn crusted, truffle-parmesan mashed
potatoes, grilled asparagus, classic au poivre sauce

meatball w/ cheese ravioli 23
two black cow meatballs, italian sausage,
five cheese raviolis, marinara sauce, basil pesto,
mozzarella cheese

caribbean jerk rubbed mahi-mahi 24 gf
roasted sweet potatoes, roasted brussel
sprouts, pina colada sauce, pineapple salsa,
caribbean jerk sauce

fish & chips 21
crispy haddock, french fries, coleslaw
house made tartar, lemon wedge

SALADS

prosciutto & buratta caprese 14 gf/v
mixed greens, vine ripe red-yellow beefsteak
tomatoes, burrata cheese, pesto, basil, balsamic
glaze

*caesar 13
garlic croutons, caesar dressing, parmesan tuille

baby kale-quinoa salad 14 gf/v
baby kale, cherry tomato, red onion, carrots,
cucumber, spiced garbanzo beans, radishes,
lemon champagne vinaigrette

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

greek salad 14 gf/v
romaine hearts, onions, cherry tomatoes,
sliced carrots, imported feta, kalamata olives,
cucumber, greek dressing, crispy pita strips

salad toppers: braised short rib 10 •
chicken 7 • *steak tips 9 • shrimp 9 • *salmon 9

HANDHELDS w/fries

(gluten free bread \$2 upcharge)

*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
chipotle honey bbq bacon jam,
cheddar cheese, crispy hot cherry peppers

portabella reuben 15
grilled portabella mushrooms, sauerkraut,
caramelized onions, roasted red peppers,
russian dressing, tangy swiss, rye bread

california chicken sandwich 16 gf
cajun dusted chicken breast, cheddar cheese, bacon,
pickled jalapeno, avocado, ranch dressing

short rib melt 17
braised short rib, caramelized onions,
au jus, swiss cheese, horseradish crema,
homemade french bread

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

grilled lamb & pita sliders 18
grilled pita, ground lamb burger, feta cheese,
tzatziki, lemon hummus, tabbouleh, kalamata olives,
spiced garbanzo beans

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-