

COWBELL KITCHEN™

LOCAL • WHOLESOME • FOOD

APPETIZERS

AHI TUNA POKE 17

Sushi grade tuna marinated with soy sauce, sesame oil, green onions and served with fried wonton chips

CHICKEN PAD THAI FRESH ROLLS 15

Chicken, rice noodles, carrots, peppers, Pad Thai sauce wrapped in rice paper, topped with Thai peanut sauce and crushed peanuts

GLUTEN-FREE

TRUFFLE PARM FRIES 8

Crisp *Yukon Gold* fries tossed in fresh grated Parmesan cheese and truffle oil, served with roasted garlic aioli for dipping

VEGETARIAN, GLUTEN-FREE

SHARE-CUTERIE 20

Selection of Huron County cured meats, *Blyth Farm's Bobcat and Bruin Gouda Goat Cheese*, farm-pickled vegetables, and farm-smoked sausages, beer mustard and soft pretzels

MEDITERRANEAN PLATTER 16

Farm-made hummus and tzatziki dips, served with fried pita bread, carrots, cucumbers and Sicilian olives

VEGETARIAN

PIZZAS

All Cowbell wood-fired pizzas are made with *Absent Landlord* infused dough. Gluten-free dough is available upon request. We are not a gluten-free facility, but we do take pride in accommodating gluten sensitive diets.

MEAT LOVER 21

Tomato sauce, Mozzarella, daily meat selection

VEGGIE VEGGIE 18

Tomato sauce, Mozzarella, onions, mushrooms, peppers

VEGETARIAN

THE FARMER 20

Tomato sauce, Mozzarella, bacon Cheddar sausage, pepperoni, mushrooms, peppers, onions

PEPPERONI 19

Tomato sauce, Mozzarella, pepperoni

MARGHERITA 17

Tomato sauce, Bocconcini, fresh basil

VEGETARIAN

PIZZA ADD-ONS

\$2 PER ITEM

Bacon / Pepperoni / Salami / Fresh basil

\$1 PER ITEM

Mushrooms / Sweet bell peppers / Pineapples / Jalapeno peppers / Cowbell Ranch dip / Cowbell Caesar dip

SALADS / BOWLS

Add to any salad or bowl:

Salmon (5oz) \$12, Chicken (6oz) \$8, add Steak (5oz) \$10

STEAK SALAD 20

Iceberg wedge salad with pickled mushrooms, roasted red peppers, blue cheese, drizzled with bbq vinaigrette, served with sliced striploin steak

CAPRESE SALAD 18

Tomato, Fior Di Latte cheese, fresh basil, prosciutto and mixed greens, drizzled with olive oil and balsamic reduction

GLUTEN-FREE

MEXI-BOWL 15

Corn, beet slaw, kale, Pico de Gallo, red beans, served on quinoa with cilantro lime dressing and green onions

VEGAN, GLUTEN-FREE

ASIAN-BOWL 15

Carrot, celery, bean sprouts, bell peppers, napa cabbage, green onion, served on rice, topped with soy dressing, peanuts and crispy wonton strips

VEGETARIAN, VEGAN OPTION AVAILABLE

CHICKEN WINGS

Served with carrots, cucumbers, farm-made ranch dip and your choice of sauced, dry rub or sauce on the side
(add additional sauces for \$1)

ONE POUND OF WINGS 14

GLUTEN-FREE

TWO POUNDS OF WINGS 24

GLUTEN-FREE

SAUCE OPTIONS:

HOT & HAZY HABANERO, SHINDIG BBQ, NITRO HONEY GARLIC

DRY RUB OPTIONS:

SALT & PEPPER, GARLIC PARMESAN

MAKE SURE TO STOP BY THE
COWBELL GENERAL STORE
FOR COWBELL KITCHEN PRODUCTS

COWBELL KITCHEN™

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HANDHELDS

Substitute the protein of any handheld to an *Impossible Burger* at no extra charge.
Gluten-free bun is available upon request.

- AHI TUNA BURGER** *(one side)* 21
Ahi Tuna, seared rare with pepper relish, crispy onions, fresh Asian slaw and herb aioli on a sesame seed bun
- BLACKENED CHICKEN BURGER** *(one side)* 17
Farm-made blackening spice on a seared chicken breast with Burrata cheese, crispy prosciutto, lettuce, tomato and herbed aioli on a sesame seed bun
- BBQ PEAMEAL BURGER** *(one side)* 18
6oz farm-made local beef patty, *Metzger's* peameal bacon, aged Cheddar cheese, lettuce, red onions and BBQ sauce on a sesame seed bun

KID'S MENU

Kid's meals include one choice of beverage, one choice of side *(unless otherwise indicated)*, and one scoop of ice cream OR one gluten-free, dairy-free chocolate chip cookie for dessert. *(12 years of age or younger)*

- COWBELL KID'S CHEESE BURGER** 10
Farm-made local beef patty with cheese and ketchup, served on a Cowbell bun
- CHEESE PIZZA** *(no side)* 8
Wood-fired pizza with tomato sauce and Mozzarella
VEGETARIAN
- CHICKEN FINGERS** 10
Three chicken fingers served with plum sauce for dipping

MAINS

- SMOKED CHOP** *(no side)* 28
Metzger's 12 oz bone-in smoked pork chop, roasted garlic fingerling potatoes, roasted broccoli and blackberry demi jus
GLUTEN-FREE, DAIRY-FREE
- PANANG CHICKEN CURRY** *(no side)* 19
Thai style red coconut curry with chicken, bell peppers, onions and peanuts, served over Basmati rice
GLUTEN-FREE
- 10oz STRIPLOIN** *(one side)* 31
Aged Ontario AAA Angus striploin, topped with herb compound butter served with loaded crispy mashed potatoes
- BLACKENED SALMON** *(no side)* 26
Farm-made blackening spice on fresh pan-fried salmon, served with pineapple salsa, Basmati rice and seasonal vegetables
GLUTEN-FREE, DAIRY-FREE

DON'T FORGET TO TRY OUR NEW

CIDERS & SELTZERS

LOCATED IN OUR DRINK MENU

SIDES

Your choice of side to accompany your meal.

- YUKON GOLD FRENCH FRIES** 5
VEGAN, GLUTEN-FREE
- SWEET POTATO FRIES** 5
VEGAN, GLUTEN-FREE
- GRILLED VEGETABLES** 5
Seasonal selection of grilled vegetables
VEGAN
- CRISPY LOADED MASHED POTATOES** 7
Mashed potatoes wrapped in phyllo pastry, deep fried, topped with sour cream, cheese, bacon and green onions
- CAESAR SALAD** 5
Romaine, Grana Padano, anchovy Caesar dressing, rustic croutons, crumbled bacon
- GARDEN SALAD** 5
Mixed greens and seasonal vegetables with apple cider dressing
VEGAN, GLUTEN-FREE

DESSERTS

- PEANUT BUTTER PIE** 8
Oreo crust, rich peanut butter whipped cheesecake filling, topped with chocolate ganache and crushed peanut butter candy pieces
VEGETARIAN
- KEY LIME PIE** 7
Lime mousse pie served frozen, topped with vegan whipped cream
VEGAN, GLUTEN-FREE
- STRAWBERRY CREAM PIE** 8
Graham cracker crust, light and fluffy cheesecake filling, topped with fresh glazed strawberries
VEGETARIAN, GLUTEN-FREE