

COWBELL KITCHEN™

LOCAL • WHOLESOME • FUN

STARTERS

KELLY DOG 2⁵⁰

Grilled beef/pork hot dog with sauerkraut and hot mustard (Add bacon or Daddy Bob's Pimento Cheese \$1 each)

#1 POUTINE - JUSTIN PETERS' FAVOURITE GLUTEN-FREE 7sm / 16^{lg}

Crispy *Yukon Gold* fries loaded with cheese curds and chicken gravy (Add BBQ beer braised pulled pork \$3/\$6)

HONEYSUCKLE GAZPACHO VEGAN, DAIRY-FREE 8

Chilled *Pomegranate Honeysuckle Fruit Sour*, ginger and cucumber gazpacho

SPINACH DIP & PITA VEGETARIAN 16

Warm spinach cheese dip, with grilled pita bread

LANDLORD GOAT CHEESE DIP 16

Warm goat cheese dip, *Absent Landlord* caramelized leek and bacon, with farm-made Cowbell kettle chips

MUSSELS 16

Ask your server about our chef's daily creation

COWBELL DIP TRIO VEGETARIAN 17

Beer cheese, salsa fresca and edamole, with grilled pita bread, soft pretzels and farm-made Cowbell kettle chips

PLOUGHMAN'S PLATTER 19

Huron County's cured meats, *Blyth Farm's Bobcat and Bruin Gouda Goat Cheeses**, farm preserves, pickled vegetables and farm-smoked BBQ mustard

GRATEFUL BREAD 5

BREAK BREAD TO SUPPORT LOCAL CHARITIES!

Proceeds will go towards Cowbell's local Greener Pastures initiatives. Small loaf of farm-made spent grain bread, served with honey butter *perfect for 2-3 guests*

SALADS

Add to any salad: *Miso Glazed Salmon* \$8, *Chicken Breast* \$6, or *Grilled Striploin Steak* \$8

GARDEN VEGETARIAN, DAIRY-FREE, GLUTEN-FREE 5sm / 12^{lg}

Mixed greens and seasonal vegetables with apple cider dressing

COWBELL CAESAR 5sm / 14^{lg}

Romaine, Grana Padano, anchovy Caesar dressing, rustic croutons and crumbled bacon

KELLY'S POACHED PEAR VEGETARIAN 16

Kelly's Contraption Poached Pears, with red onion, bell peppers, spinach, Feta, drizzled with balsamic reduction and white balsamic vinaigrette

KID'S MENU

All kid's meals include choice of 1 side and 1 scoop of ice cream for dessert. (12 years of age or younger)

BEEF/PORK HOT DOGS DAIRY-FREE 10

Two beef/pork hot dogs, served on toasted buns

CHEESE PIZZA VEGETARIAN 10

Wood-fired pizza with tomato sauce and cheese

MAC & CHEESE VEGETARIAN 10

THREE CHICKEN FINGERS DAIRY-FREE 10

COWBELL KID'S BURGER DAIRY-FREE 10

Farm-made local beef patty with tomato and lettuce

WOOD-FIRED PIZZA

All Cowbell pizzas are made with Cowbell's *Absent Landlord Country Kolsch* infused dough. We are not a gluten-free facility, but we do take pride in accommodating gluten sensitive diets.

THREE CHEESE 17

Tomato sauce, Mozzarella, Bocconcini, Cheddar

MARGHERITA VEGETARIAN original 17 / with pepperoni 19

Tomato sauce, Bocconcini, fresh basil

VEGGIE VEGGIE VEGETARIAN 18

Tomato sauce, roasted market vegetables

CHICKEN PESTO 18

Pumpkin seed pesto, roasted chicken, roasted red peppers, spinach, pancetta, Feta, olive oil drizzle

BBQ CHICKEN 19

*Shindig BBQ Sauce**, roasted chicken, crumbled bacon, roasted red peppers, Cowbell Ranch drizzle

BLYTH CHEESE STEAK 21

Marinated chimi churri flank steak, beer cheese sauce, sautéed peppers and mushrooms, *Shindig* onions, Mozzarella, Provolone

MEAT LOVER'S 21

Tomato sauce, loaded with daily meat selection, cheese

The 'ROYALE' 21

Rosé cheese sauce, burger meat, shredded Cheddar, *Metzger's* thick cut bacon, lettuce, shaved pickles, *Cowbell Secret Sauce** drizzle

Pizza Add-ons

(\$2 PER ITEM)

BACON / ONIONS / FRESH BASIL / PEPPERONI /
MUSHROOMS / PINEAPPLE / SWEET BELL PEPPERS /
DADDY BOB'S PIMENTO CHEESE / JALAPENO PEPPERS
COWBELL RANCH *dip* / COWBELL CAESAR *dip*

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HANDHELDS

All of our handhelds include your choice of side

The BIG DOG 16
Bacon and Cheddar stuffed 12" smoked frankfurter on a *Red Cat* brioche bun with sauerkraut and spicy mustard (Add Bacon or Daddy Bob's Pimento Cheese \$2 each)

The CLASSIC ASK ABOUT THE DOUBLE CLASSIC! 17
6oz farm-made local beef patty, shaved pickles, aged Cheddar, shredded kale, tomato, *Cowbell Secret Sauce**

The REUBEN 17
Farm-smoked corned beef, Monterey Jack, sauerkraut, *Absent Landlord Mustard**, *Cowbell Secret Sauce**, on marble rye

The BUFFALO VEGGIE VEGETARIAN, DAIRY-FREE 18
A spicy cauliflower and chickpea patty with a cilantro lime aioli and iceberg lettuce

The SALMON 18
Chilled dill cream salmon salad, edamole, fried capers, alfalfa sprouts, on marble rye

The SOCIAL DISTANCE 18
Garlic chicken breast melt, smothered in sautéed onions, peppers, mushrooms and Provolone, on a garlic brushed hoagie with garlic rosemary chicken jus

The BREWHOUSE CLUB 18
Marinated 4oz grilled chicken breast, *Metzger's* crispy pancetta, rosemary pepper aioli, aged Cheddar, lettuce, tomato, on a farm-made spent grain focaccia

The GRANT ASK ABOUT THE TRIPLE GRANT! 22
Two 6oz fresh, farm-made local beef patties, *Metzger's* bacon, aged Cheddar, *Cowbell Secret Sauce** and... 'NO green stuff!'

MAINS

STIR FRY VEGAN, DAIRY-FREE veggie 17 / with chicken 21
Seasonal vegetables in a sesame soy sauce, atop basmati rice

FARM-MADE BEEF LASAGNA 19
Layers of bolognese sauce, Mozzarella, Cottage Cheese, shredded carrots and zucchini, toasted garlic bread

TRUFFLE CREAM CHICKEN 28
Seared garlic chicken breast, atop angel hair pasta with green beans, red peppers, mushrooms and a garlic shallot truffle cream sauce

HURON COUNTY SMOKED CHOP GLUTEN-FREE 28
COWBELL EXCLUSIVE! *Metzger's* 12oz bone-in smoked pork chop, roasted garlic fingerling potatoes, seasonal vegetables and blackberry demi jus

MISO GLAZED SALMON GLUTEN-FREE 28
Salmon fillet, breaded with gluten-free panko, garlic, fresh basil, on a wasabi cream sauce (choice of 2 sides)

ROASTED CHICKEN GLUTEN-FREE 1/4 chicken 20 / 1/2 chicken 29
Slow roasted, free range chicken, *Cowbell Spiced Chicken Rub**, mashed potatoes and gravy (choice of 1 side)

10oz STRIPLOIN STEAK GLUTEN-FREE 31
Aged Ontario AAA Angus striploin, grilled to perfection, topped with herb compound butter and mashed potatoes (choice of 1 side)

36oz TOMAHAWK STEAK GLUTEN-FREE 99
Aged 45 days, Ontario prime rib AAA Angus cut with bone-in (subject to availability) perfect for 2-3 guests ALLOW 45 MINUTE COOK TIME (choice of 4 sides)

Choice of Sides

(ADDITIONAL SIDES \$5)

DAILY FARM-MADE SOUP / CRISP YUKON GOLD FRIES / SWEET POTATO FRIES / FARM-MADE COLESLAW / MASHED POTATOES / ONION RINGS / MAC & CHEESE / GRILLED VEGETABLES / SPICED CORN ON THE COB / CAULIFLOWER & PIMENTO CHEESE / RUTABAGA MASH / CAESAR SALAD / GARDEN SALAD

DESSERTS

FAMOUS BEER PIE 7
Dark chocolate, *Lorna Bray Fly Girl Nitro Oatmeal Stout* custard with a roasted marshmallow meringue, on a pretzel graham crust

CRÈME BRULÉE GLUTEN-FREE 6
Ask your server about the daily feature

MOCHA TART VEGETARIAN, DAIRY-FREE, GLUTEN-FREE 9
Chilled mocha mousse on a graham crust, drizzled with a coconut caramel sauce

BLUEBERRY LEMON POPPYSEED CHEESECAKE 9
Refreshing blueberry cheesecake on a lemon poppyseed cake crust, served with whipped cream

WARM APPLE CRUMBLE 10
Apple crumble topped with caramel sauce a la mode

The QUARTER POUND CHOCOLATE CHIP COOKIE SUNDAE 10
A giant chocolate chip cookie, topped with a scoop of chocolate and vanilla ice cream, with fudge brownie chunks, oreo bits, whipped cream, *Lorna Bray Fly Girl Nitro Oatmeal Stout Chocolate Sauce** *Yum!*