

The Elusive Cow Cafe Menu

APPETIZERS:

Hummus Plate:

House made hummus, pita bread, feta and assorted vegetables
\$12.00

Nachos:

House made nacho chips covered in cheddar cheese & black beans - Served with pico de gallo, salsa, and lime cilantro sour cream
\$10.00

Add Smoked Chicken or Pulled Pork \$4.00

Loaded Fries!

Generous portion of hand cut fries, topped with cheddar, bacon and green onions
\$11.00

WINGS!!!

6, 12 or 18

Served in your choice of sauce* (plain, bbq, garlic, spicy garlic, honey habanero or inferno!) with celery and ranch or blue cheese

\$10.00 per 6

ENTREES:

Vegetable Stir Fry:

A bounty of fresh vegetables sautéed and tofu, served over a bed of organic basmati rice, served with 1 side*
\$15.00

Tacos: 3 tacos of your choosing: chicken, cod pork, or vegetables, pico, salsa & lime cilantro sour cream, served with 1 side*
\$16.00

Cod Dinner: Your choice of Grilled or Fried, served with 2 sides*
\$20.00

Organic Irish

Salmon: Grilled and served with 1 side*
\$20.00

Dinner Salads:

Organic greens served with cucumbers, red onion, kalamata olives, carrots, artichoke hearts, cherry tomatoes, & your choice of dressing
\$11.00

Add Falafel, Tempeh or Smoked Chicken to your salad \$4.00

Add Bacon for \$2.75

**Additional Charges for certain* side items*

SIDES:

Side Salad

\$4.75

House dressing, sun dried tomato/roasted garlic, pecan shallot, ranch or blue cheese

Sautéed Kale

\$4.75

Kale Slaw

Red Onions, dates, green apples in a white balsamic dressing
\$4.75

Sautéed Broccoli

\$4.75

Snow Peas

\$4.75

Cucumber Salad

English cucumbers, shallots, garlic, white balsamic vinaigrette
\$4.75

French Fries

\$4.75

Potato Salad

\$4.75

Soup*

Cup: \$5.75

Bowl: \$6.75