

STUBBORN GOAT

EST • GASTROPUB • 2013

SOCIALS

We believe that dining together is made better by sharing delicious food. ❤️

QUESO FUNDITO 14

black beans, chipotle, goat cheese, cream, masa chips, ancho-corn salsa

BURRATA 24

warmed burrata, almonds, peaches, arugula, balsamic, baguette

TRUFFLE FRIES 8

black truffle salt, roast garlic aioli

LOADED FRIES 13

chef's daily special poutine

ZUCCHINI SPAGHETTI & MEATBALLS 15

meatballs, harissa compote, sauteed zucchini ribbons, fresh mozzarella

MARINATED LEGUME SALAD 13

lentils, chickpeas, black beans, spinach, feta, tomato, herbs

ROASTED BRUSSELS SPROUTS 12

bacon, sriracha aioli

CHARCUTERIE & CHEESE 27

Ratinaud meats, gherkins, preserves, baguette, dijon, kalamata olive

GREEN BEANS 12

grana padano, almonds, garlic, bacon

BEER BATTERED HADDOCK & FRITES 12

beer battered haddock, pomme frites, smoked miso buerre blanc, capers, lemon crema

SMOKED POTATO SKINS 15

smoked potato, cheddar, bacon, buttermilk drizzle, scallion

BEEF TARTARE 19

tenderloin, egg yolk, bacon aioli, potato chips

GOAT BREAD 14

mozza, parm, gouda, pesto aioli, marinara

NICOISE SALAD 20

boiled egg, seared tuna, olives, red onion, tomato, baby potato, feta

DEEP FRIED SHORT RIB 22

sticky black bean glaze, spiced peanuts, scallion, cilantro

CAULIFLOWER & PROSCUITTO 13

cauliflower, proscuitto, capers, fresh dill, panko, buerre noisette

FRIED CHICKEN BITES 11

buffalo sauce, buttermilk drizzle, creamy slaw, scallion

BEET HUMMUS 9

roasted beet hummus, toasted hazelnut and almond, goat cheese, baguette

MAC 'N' CHEESE

MUSHROOM 15

mushroom, spinach, truffle oil, brie

BACON 14

bacon, cheddar, hot peppers

BUFFALO CHICKEN 13

fried chicken, blue cheese, buffalo sauce

LOBSTER & CRAB 19

lobster, crab, arugula, parm

OVEN-FIRED PIZZA

VAMPIRE SLAYER 22

proscuitto, roasted garlic, ricotta, arugula

FRUIT 'N' NUT 16

pesto, poached pear, gouda, walnuts

FUNGI 15

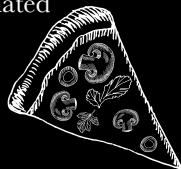
roasted mushrooms, mornay, parm, truffle oil

FLYIN' HAWAIIAN 20 spicy marinated pineapple, pancetta

THE WISE GEIR 16 bacon, gouda, avocado, cilantro

THE STALONE 15

meatball, mozza, spinach, pickled jalapeño



BIG PLATES & SANDWICHES

ATLANTIC SALMON 27

mushroom risotto cake, harissa compote, green beans, lemon crema

OVEN ROASTED WHOLE FISH 20

hand cut fries, tzatziki, greens

HOUSE-MADE SAUSAGE 24

chorizo sausage coil, roasted baby potatoes, chimichurri, deep-fried sauerkraut, hot mustard

TENDERLOIN & FRITES 33

hand cut fries, demi-glaze

SMOKED MEATLOAF 26

sweet potato-bacon hash, arugula, porter-onion jus, balsamic

LOCAL BEEF BURGER (option 1) 14

cheddar, lettuce, pickle, roasted garlic aioli

LOCAL BEEF BURGER (option 2) 15

caramelized onion, lettuce, tomato, roasted garlic aioli

STICKY PORK SIDE RIBS 26

creamy smoked jalapeño-cheddar polenta, chimichurri, sticky black bean glaze,

DESSERTS

Chef's seasonal creations
ask your server for details

MOUSSE 11 | CHEESECAKE 14 | BROWNIE 12

Please advise your server of any allergies or dietary restrictions.