



# 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

### 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

### COCONUT SHRIMP 15

coconut chili broth, shaved coconut

### 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

### GRAPEFRUIT SALAD 15

grapefruit segments, fresh basil, sumac, endive, red onion, EVOO, balsamic, mixed greens

### BEER BATTERED HADDOCK & FRITES 12

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

### 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

### QUAIL EGG SALAD 15

dill, cilantro, boiled quail eggs, kale, sesame seeds, pumpkin seeds, almonds, ricotta, grainy mustard vinaigrette

### CAULIFLOWER & PROSCIUTTO 13

cauliflower, prosciutto, capers, fresh dill, pank, buerre noisette

### FRIED CHICKEN BITES 11

buffalo sauce, buttermilk drizzle, creamy slaw, scallion

### SEARED SCALLOPS 21

cherries, pistachios, mint, pickled carrot, kale

### ROASTED SHISHITO PEPPERS 10

wood oven-roasted, toasted sesame seeds, pomegranate seeds

## 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

prosciutto, roasted garlic, ricotta, arugula

### FRUIT 'N' NUT 16

pesto, poached pear, gouda, walnuts

### FUNGI 15

roasted mushrooms, mornay, parm, truffle oil

### FLYIN' HAWAIIAN 20

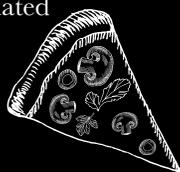
spicy marinated pineapple, pancetta

### THE WISE GEIR 16

bacon, gouda, avocado, cilantro

### THE STALONE 15

meatball, mozza, spinach, pickled jalapeño



## 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.*

## 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

### STRIPLOIN 29

house-made tater-tots, cherry bordelaise, squash puree, pasnip crisp, wine braised onion & mushroom

### 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,