



STUBBORN GOAT

EST • GASTROPUB • 2013

Small PLATES

GRILLED SNOW PEAS 12

Truffle, grana Padano, radish

SQUASH CROQUETTES 13

Smoked squash, spicy maple, candied pecans

FRIED BRUSSELS 15

Pork belly, chipotle mayo

SCOTCH EGG 11

Chorizo, truffled red onion relish

FRIED OCTOPUS 15

Citrus fennel slaw, squid ink aioli

SMOKED SALMON CAKES 12

Cream cheese aioli, pickled red onion, pea tendrils

MINI BLOOMING ONIONS 17

Green goddess

BEET CURED SALMON 14

Crispy salmon skin, green goddess, pickled ginger, fennel, lemon, caper, dulce

BEEF TARTARE 19

Shallot, pickled mustard seed, honey mushrooms, capers, mushroom duxelles, egg yolk, root vegetable crisps

CHICKEN WINGS 14

Truffalo or Truffle honey, green goddess, pickled crudité

KNOTTY GARLIC 12

Goat sauce and stout marinara

TUNA TARTARE 15

Soy, pickled daikon, avocado puree, sesame rice crackers

ROASTED BONE MARROW 17

Chorizo and tomato jam, toasted baguette

Autumn BURGER 18

Brioche, getaway farms ground beef, pumpkin aioli, bacon and onion jam, jalapeno Havarti, arugula

BOSS HOG BURGER 16

Brioche, ground pork, grilled pineapple, BBQ sauce, roasted garlic mayo, braised cabbage, feta cheese

LARGE Plates

HARVEST BOARD

MKT PRICE

Rotating selection of cheese, meats, pickled vegetables, preserves & bread

FOREST BOARD

MKT PRICE

Vegetables, dips & house flatbread

SPÄTZLE – Braised lamb, pickled green onion, cherry tomatoes, jus, grana Padano 14

SAUSAGE PLATE – 3 sausages, braised cabbage, pickles, mustard, cornbread 22

RACLETTE & LAMB – Braised lamb, harissa tomato sauce, flatbread 19

ROOT VEGETABLE SALAD – Roasted, raw & fried local vegetables, smoked yogurt, lemon 18

FRIED CHICKEN – Orange, pepper, brussels slaw, sriracha honey, bread & butter pickles 23

WAFFLES & FOIE – Pickled raisins, apple gastrique, peanuts, spicy maple 22



ENTRÉES



DUCK BREAST 26

Confit fingerlings, pearl onions, apricot gastrique, orange jus

ATLANTIC SALMON 21

Artichoke puree, grilled fennel, caper, lemon cream, pickled ginger, dill

GETAWAY FARMS 8oz TENDERLOIN 31

Potato puree, mushroom medley, grilled asparagus, jus

CHICKEN HUNTER 20

Roasted red pepper, tomato, olives, zucchini noodles and parsley pesto

BAKED WHOLE HADDOCK 26

Served with fries and pickled vegetables



Served with seasonal accompaniments.

MKT PRICE

OVEN-FIRED PIZZAS

BRING BACK SUMMER 17 – Mornay, mozzarella, asparagus, cured egg yolk, truffle

CHEESY 16 – Mornay, mozzarella, grana Padano, feta, goat cheese, chili flakes, honey

MAR-GOAT-RITA 16 – Marinara, bocconcini, basil, olive oil

CANADIAN EH? 17 – Marinara, mozzarella, pepperoni, bacon, mushroom, maple

FORAGER 18 – Garlic butter, seasonal mushrooms, grana Padano, thyme, walnuts, arugula

PUMPKIN SPICE 18 – Roasted pumpkin, garlic, ricotta, sage, pumpkin seeds, olive oil

BIG BROTHER 19 – Stout marinara, pulled lamb, Dubliner cheese, peas, mustard seeds, mint

MAC 'N' CHEESE

LOBSTER 19

NS Lobster, lemon, mornay

PORK BELLY 15

Mornay, jus, cicerone

SMOKED MUSHROOM

16

Please advise your server of any allergies or dietary restrictions. Truffle, mornay