



STUBBORN GOAT

EST • GASTROPUB • 2013

Brunch Menu

SATURDAY & SUNDAY 10:30AM - 2:30PM

BRUNCH BEVERAGES

CAESAR 4 (UNTIL 3PM)

MIMOSA 8

Grandial Blanc de Blanc & OJ

BEERMOSA 6

Blanche de Chambly & OJ

ESPRESSO MARTINI 10 (UNTIL 3PM)

GOATS COFFEE 7

Kraken Dark Roast Rum, almond milk, coffee, fresh cream (Iced or Hot)

GOOD MORNING 9

Blue Lobster Vodka, apricot brandy, lemon, pineapple, lime, agave, Angostura bitters

HARD LEMONADE 12

Choice of Blue Lobster vodka, Fisherman's Helper white rum, Willing to Learn gin, sugar, lemon & soda

WITH CHOICE OF BARRELLING TIDE LIQUEUR:

Raspberry, Cherry, Haskap, Blueberry, Cranberry, Black Currant

Signature Caesars

MAC N' CAESAR 10

Celery salt, Tabasco, Worcestershire, vodka, mac n' cheese bite

FRENCH TOAST CAESAR 10

Maple sugar rim, vodka, French toast stick, bacon, powder sugar

CUCUMBER CAESAR 10

Salt rim, white rum, muddled cucumber, Tabasco Chunchu bitters

CAESAR FLIGHT 13

2 oz (1/2 oz each)

VODKA: celery salt, Tabasco, Worcestershire, pickled bean, cucumber

GIN: cracked salt & pepper rim, live brine, Worcestershire, olive

TEQUILA: chili lime salt rim, lemon, jalapeno Tabasco, spicy pepper

WHISKEY: steak spice, bacon, chipotle Tabasco, Worcestershire

Flight samples also available in full size 9

Poached Pear French Toast

Brioche French toast, butterfly pea flower poached pear, caramel sauce, chantilly (v)
15

Bacon & Maple French Toast

Brioche French toast, bacon & maple syrup
16

Nutella & Banana French Toast

Brioche french toast, nutella, caramelized banana, honeycomb crumbs (v)
16

GOATS BREAKFAST 16

Two eggs, bacon, sausage, toast & fries (GF/DF)

MUSHROOMS ON TOAST 18

Whipped goat cheese & mushrooms on sourdough, two poached eggs, romesco sauce & mixed greens (V)

SMOKED SALMON ON TOAST 18

Avocado, smoked salmon & two poached eggs on sourdough, hollandaise & mixed greens (V)

BACON BENNY 18

Getaway Farms smoked bacon

LOBSTER & AVOCADO BENNY 20

NS lobster, smashed avocado

VEGGIE BENNY 16

Spinach, tomato & smashed avocado (v)

All benny's served on a house biscuit topped with hollandaise. Served with fries & mixed greens

BRUNCH PLATES

CHICKEN & WAFFLES 18

Norwegian waffles, cornflake crusted chicken, spicy aioli, avocado, corn salsa

FRIED MUSHROOMS & WAFFLES 18

Crispy-fried oyster mushrooms, avocado puree, pickled onion, buffalo sauce, Norwegian waffles (GF/DF/V/VE)

WISE GEIR SANDWICH 15

Grilled sourdough, fried egg, bacon, lettuce, tomato, avocado, cheddar, roasted garlic aioli

SMOKED SALMON FLATBREAD 25

Smoked salmon, arugula, red onion, chives, cream cheese spread

STEAK & FRITES 25

6oz flank steak (medium rare), hand cut fries, mixed greens (GF/DF)
ADD EGG: 2

SMASH BURGER 18

Atlantic beef smash patty, lettuce, pickles, burger sauce, Jarlsberg on a Brioche bun (DF)

LOBSTER CLUB 24

NS Lobster, lettuce, tomato, Getaway Farms smoked, bacon, lemmonaise on grilled sourdough

CANADIAN EH PIZZA 18

Smoked mushrooms, marinara, bacon, pepperoni, whiskey maple mozzarella

MARGHERITA PIZZA 18

Marinara, basil pesto, bocconcini, Maldon sea salt (V)

ARUGULA CAESAR 18

Arugula, boiled egg, bacon lardon, sourdough croutons, Caesar vinaigrette

Brunch add ons

Egg 2

Bacon 3

Lobster 10

House sausage 5

1pc toast 1

1pc French toast 2

House compote 2

Mushrooms 2

Hollandaise 2

Smashed avocado 3

Maple syrup 2

Please advise your server of any allergies or dietary restrictions.
Gluten Free - GF Dairy Free - DF Vegetarian - V Vegan - VE