



STUBBORN GOAT

EST • GASTROPUB • 2013

V vegetarian
VO vegetarian option
VG vegan
GF gluten free
GFO gluten free upon request
DF dairy free
DFO dairy free upon request

SOCIAL PLATES

Truffle Fries 10

House-cut fries, black truffle sea salt, roasted garlic aioli **GFO, V, DF**

Add: parmesan & chives 2

Loaded Fries 18

Chef's weekly special

Chicken Wings 19

Buffalo with a side of cool ranch or Guinness BBQ sauce, comes with seasonal pickled crudités **GFO**

Goat Nachos 21

Masa chips layered with three cheese blend, pickled jalapeños, black beans, black olives, pico de gallo, pickled onions, roasted jalapeño aioli drizzle. Served with tatemada **GF, V**

Add: roasted or fried chicken 6, Guinness BBQ Pulled Pork 6, ground beef 6, smashed avocado 5, sour cream 2, double cheese 5

Queso Fundido 18

Baked goat cheese, black beans, chipotle, roasted tomato salsa, cilantro, lime, masa chips **GF, V**

Citrus & IPA Mussels 19

IPA broth, confit garlic, fennel, grapefruit, charred lemon, focaccia **GFO**

Add: double your focaccia 1

Guinness Cream & Bacon Mussels 19

Guinness cream broth, smoked candied bacon, jalapeños, charred lemon, focaccia

Add: double your focaccia 1

Atlantic Beef Tartare 20

Hand chopped tenderloin, beer pickles, shallots, bacon aioli, cured egg yolk, crisps **DF, GFO**

Miso Brussels Sprouts 15

Flash fried brussels sprouts, pickled finger chillies, truffle hot honey, sesame seeds, miso aioli

GF, V, VEO

Add: bacon 2

Goat Bread 15

Garlic butter, mozzarella, gouda, shaved parmesan, truffle hot honey drizzle. Served with marinara **V**

BIG PLATES

Seafood Chowder 20

Salmon, haddock, bay scallops, mussels, lobster, potatoes, dill, carrots, in a cream broth served with focaccia **GFO**

Add: Double your fish 6

Fish & Chips 22

Beer-battered local haddock, tartar sauce, house-cut fries, charred lemon **DF**

Add: 1-pc of fish for 10

Smoked Meatloaf 28

Local beef meatloaf, confit garlic mashed potatoes, charred brussels sprouts, crispy onions, red wine demi glace

Steak Frites 40

Local 8 oz beef tenderloin, roasted seasonal vegetables, hand-cut frites, red wine demi glace **GFO, DFO**

Add: Smoked mushrooms for 4

Bangers & Mash 27

Local sausage, confit garlic mashed potatoes, charred broccolini, roasted carrots, red wine demi glace, caramelized onion

Add More Sides

TO YOUR BIG PLATE:

Mashed potatoes 4, House Greens 5, Truffle Fries 6, Caesar Salad 7, Beet & Grapefruit Salad 7, Brussels Sprouts 6, OG Mac & Cheese 8

GOAT SIGNATURE PIZZAS

Add: Truffle hot honey drizzle to any pizza 1

Pesto Mortadella 20

Pesto base, thinly sliced mortadella, burrata, mozzarella, pistachio crumble

Chicken Bacon Ranch 22

Cheddar and mozzarella cheese, Guinness BBQ sauce, roasted chicken, double smoked bacon, drizzle of cool ranch, green onions

Margherita 18

Marinara sauce, fresh basil, bocconcini, sea salt **V**

The Baked Apple 19

Whipped apple butter base, cheddar cheese, brown butter apples, Brother's Meats smoked bacon, topped with arugula tossed in spiced apple vinaigrette

The Pepperoni 20

Marinara, mozzarella, trio of pepperoni, red chili flakes

Spicy Goat 20

Marinara sauce, spicy pepperoni, truffle goat cheese, pickled jalapeño, gouda, mozzarella, chili flakes

The Smashburger Pizza 22

Burger sauce base, mozza & cheddar cheese, seasoned ground beef, bacon jam, beer pickles, caramelized onion aioli, shredded lettuce, sesame seeds

BURGERS & SANDWICHES

All served with house-cut fries. Upgrade to Truffle Fries 2, Loaded Fries 5, Caesar or Roasted Beets & Grapefruit Salad 6, House Greens 2, Brussels Sprouts 5, or OG Mac & Cheese 7

Whiskey & Bacon Smashburger 22

Two Atlantic Beef smash patties, Brothers Meats bacon whiskey-jalapeño jam, cheddar cheese, shredded lettuce, caramelized onion aioli, toasted brioche bun **GFO DFO**

SG Burger 20

Atlantic Beef patty, whipped truffled goat cheese, arugula, Brothers Meats bacon, roasted garlic aioli, toasted brioche bun

GFO, DFO, VO

Fried Chicken Sandwich 21

Cornflake-crusted chicken tossed in buffalo sauce, cheddar cheese, beer pickles, shredded lettuce, cool ranch, toasted brioche bun **GFO**

Caprese Chicken BLT 20

Roasted chicken, seasoned tomatoes, fior di latte, pesto aioli, Brothers Meats bacon, balsamic drizzle, arugula, toasted sourdough **GFO**

Crispy Fried Mushroom Burger 20

KFC fried oyster mushrooms, vegan sriracha aioli, pickled beet & carrot slaw, vegan toasted brioche bun **VG, DF, GFO**

The Brie Hive Burger 24

Two Atlantic beef smash patties topped with crispy deep fried brie, hot pepper relish, arugula, bacon aioli, drizzle of truffle hot honey, toasted brioche bun **VO**

Pulled Pork Sandwich 20

Pulled pork tossed in Guinness BBQ sauce, apple & fennel slaw, deep fried brie, toasted brioche bun **DFO**

Substitute:

Veggie patty (no charge), GF bun 2

Add:

Extra 3-oz patty 5, cheese 1, Brothers Meats bacon 3, smashed avocado 5

Mac & Cheese

All tossed in mornay sauce, topped with toasted butter panko crumbs and shaved Grana Padano cheese.

The OG 16

Three-cheese blend **V**

Buffalo Chicken 22

Cornflake-crusted fried chicken tossed in buffalo sauce, blue cheese, green onion

Whisky & Bacon 17

Brothers double-smoked bacon, whiskey maple, freshly cracked black pepper

Broccoli & Cheddar 18

Red Ale beer cheese, sharp cheddar, tender broccoli, chives

NS Lobster 30

Local lobster, ricotta, charred lemon

Squash & Ricotta 17

pumpkin puree, roasted butternut squash, ricotta, crispy sage **V**

Pulled Pork 19

Pulled pork tossed in Guinness BBQ sauce, mix of gouda & cheddar cheese, topped with crispy jalapenos

SALADS

SG Cobb Salad 20

Chopped iceberg lettuce, boiled egg, roasted chicken, blue cheese crumble, apple, smoked bacon, roasted butternut squash, maple dijon vinaigrette, toasted pumpkin seeds **GF**

Roasted Beets & Grapefruit 19

Roasted & pickled beets, pistachio crumble, goat cheese, grapefruit, spring mix, orange & champagne vinaigrette **DFO, V, GF**

Goat Caesar 19

Chopped romaine, focaccia croutons, fried capers, double smoked bacon, shaved parmesan, charred lemon, caesar dressing **GFO DFO**

Add: 1-pc fish 10, crispy fried mushrooms 8, roasted or fried chicken 6.

Prices do not include gratuity and are subject to HST. Please inform your server of any allergies.

Brunch

Saturday & Sunday 10:30am – 2:00pm



EST • GASTROPUB • 2013

V vegetarian
VG vegan
GF gluten free
GFO gluten free upon request
DF dairy free
DFO dairy free upon request

SHAREABLES

Truffle Fries 10

House-cut fries, black truffle sea salt, roasted garlic aioli **GF, DF, V**

Add: parmesan & chives 2

Chicken Wings 19

Buffalo served with cool ranch or Guinness BBQ with seasonal pickled crudites **GFO**

Goat Nachos 21

Masa chips layered with three-cheese blend, pickled jalapeños, black beans, black olives, pico de gallo, pickled onions, roasted jalapeño aioli drizzle. Served with tatemada **GF, V**

Add: roasted or fried chicken 6, Guinness BBQ Pulled Pork 6, smashed avocado 5, sour cream 2, double cheese 5

TOASTS

All toasts are served on grilled sourdough and come with house greens.

Mushrooms on Toast 19

Whipped herbed goat cheese, smoked maritime gourmet mushrooms, confit garlic, two poached eggs **V**

Avocado on Toast 18

Smashed avocado, feta cheese, pea shoots, roasted cherry tomatoes, balsamic drizzle and two poached eggs **DFO, V**

Beef Tartare Toast 19

Hand-chopped tenderloin, beer pickles, cured egg yolk, shallots, bacon aioli, chopped parsley, two poached eggs

Add: Poached or fried egg 2, smoked bacon 2, feta cheese 3, smashed avocado 5, breakfast potatoes 5

Mac & Cheese

All tossed in mornay sauce, topped with toasted butter panko crumbs and shaved Grana Padano cheese.

The OG 16

Three-cheese blend **V**

Whiskey & Bacon 17

Brothers double-smoked bacon, whiskey maple, freshly cracked black pepper

Add: Brothers Meats bacon 2, breakfast sausage 2, poached or fried egg 2

BIG PLATES

Fish & Chips 22

Beer-battered local haddock, tartar sauce, house-cut fries, charred lemon **DF**

Add: 1-pc of fish for 10

Seafood Chowder 20

Salmon, haddock, bay scallops, mussels, lobster, potatoes, dill, carrots, in a cream broth served with focaccia **GFO**

GOAT BRUNCH CLASSICS

Add: Breakfast potatoes 5, Toasted sourdough 1, waffle 2.5, breakfast sausage 2, plant based sausage 3, egg 2, smashed avocado 5, side greens 4, gluten-free toast 2, double smoked bacon 2

Goat's Breakfast 17

Two eggs to order, breakfast potatoes, toasted sourdough, house-made jam, fresh greens, and your choice of: Brothers Meats bacon, local sausage, or plant based sausage **GFO, DFO**

Breakfast Poutine 20

Smashed breakfast potatoes, cheese curds, hollandaise, lardon, maple whiskey drizzle, sunny side up egg, chives

Chicken 'n' Waffles 19

Two Norwegian waffles, corn-flake-crusted chicken, sriracha aioli, roasted corn salsa, smashed avocado, black beans

Wise Geir Breakfast Sandwich 16

Brothers Meats bacon, smashed avocado, shredded iceberg, sliced tomato, cheddar cheese, two fried eggs, roasted garlic aioli on toasted sourdough. Served with Breakfast Potatoes

Pumpkin Pie Stuffed French Toast 18

Thick cut sourdough stuffed with whipped pumpkin cream cheese filling, topped with maple syrup, cinnamon streusel and spiced whipped cream

BURGERS & SANDWICHES

All served with breakfast potatoes.

Add: Extra 3-oz patty 5, toasted sourdough 1, house-made jam 2, smashed avocado 5, Hollandaise 2, Brothers Meats bacon 3

Fried Chicken Sandwich 21

Cornflake-crusted chicken tossed in buffalo sauce, cheddar cheese, beer pickles, shredded lettuce, cool ranch, toasted brioche bun **GFO**

Whiskey & Bacon Smashburger 22

Two Atlantic beef smash patties, Brothers Meats bacon, whiskey-jalapeño jam, cheddar cheese, shredded lettuce, caramelized onion aioli, toasted brioche bun **GFO**

Crispy Fried Mushroom Burger 20

KFC fried oyster mushrooms, vegan sriracha aioli, pickled beet & carrot slaw, vegan toasted brioche bun **VG, DF, GFO**

Substitute:

Caesar or Beet & Grapefruit salad 6, veggie patty 0, side OG mac 'n' cheese 7, GF bun 2

BENNIES

All on a house biscuit and topped with hollandaise with a side of potatoes and greens

Truffled Mushroom Benny 20

Smoked seasonal Maritime Gourmet mushrooms, truffle oil, two poached eggs **V**

Brothers Meats Bacon Benny 18

Thick cut Brothers Meats bacon, two poached eggs

NS Lobster & Avocado Benny 30

Brown butter lobster, smashed avocado, two poached eggs

Halloumi & Avocado 19

Seared halloumi, smashed avocado, two poached eggs

Mortadella Benny 20

Seared mortadella, arugula, two poached eggs

GOAT SIGNATURE PIZZAS

Add: Truffle hot honey to any pizza for 1

Goat Bread 15

Garlic butter, mozzarella, gouda, and shaved parmesan, and a hot honey drizzle. Served with marinara **V**

Carbonara Pizza 20

Mornay sauce, double smoked bacon, mozzarella, shaved parmesan, black pepper, shaved cured egg yolk

The Pepperoni 20

Marinara, mozzarella, trio of pepperoni, red chili flakes

Margherita 18

Marinara, fresh basil, bocconcini, sea salt **V**

SALADS

Roasted Beets & Grapefruit 19

Roasted & pickled beets, pistachio crumble, goat cheese, grapefruit, spring mix, orange & champagne vinaigrette **DFO, V, GF**

Goat Caesar 19

Chopped romaine, focaccia croutons, fried capers, double smoked bacon, shaved parmesan, charred lemon, Caesar dressing **GFO**

Add: 1-pc fish 10, crispy fried mushrooms 8, roasted or fried chicken 6.

Prices do not include gratuity and are subject to HST. Please inform your server of any allergies.

Happy Hour

2:00 PM - 5:00 PM

WELL SHOTS	\$5
HOUSE WINE	\$5
LOCAL DRAUGHT	\$7

20% off APPETIZERS

TRUFFLE FRIES	\$10 \$8
House-cut fries, black truffle sea salt, roasted garlic aioli GF, V, DF Add: parmesan & chives 2		
CHICKEN WINGS	\$19 \$15.2
Buffalo served with cool ranch or Guinness BBQ, pickled crudités GF		
MISO BRUSSELS SPROUTS	\$15 \$12
Flash fried brussels sprouts, pickled finger chilies, truffle hot honey, sesame seeds, miso aioli GF, V, VEO Add: bacon 2		
QUESO FUNDIDO	\$18 \$14.4
Baked goat cheese, black beans, chipotle, salsa tatemada, masa tortilla chips GF, V		
CITRUS IPA OR GUINNESS MUSSELS	\$19 \$14.4
IPA broth, confit garlic, fennel, grapefruit, charred lemon, focaccia <u>or</u> Guinness cream broth, smoked candied bacon, jalapenos, charred lemon, focaccia GFO		
GOAT NACHOS	\$21 \$16.8
Masa chips layered with three cheese blend, pickled jalapeños, black beans, black olives, pico de gallo, pickled onions, roasted jalapeño aioli drizzle. Served with tatemada GF, V Add: roasted or fried chicken 6 , Guinness BBQ Pulled Pork 6 , ground beef 6 , smashed avocado 5 , sour cream 2 , double cheese 5		
GOAT BREAD	\$15 \$12
Garlic butter, mozzarella, gouda, shaved parmesan, truffle hot honey drizzle. Served with marinara V		



STUBBORN GOAT
EST. GASTROPUB 2012

The LATE NIGHT MENU

TRUFFLE FRIES 10

House-cut fries, black truffle sea salt, roasted garlic aioli **GF, V, DF** **Add:** parmesan & chives **2**

CHICKEN WINGS 19

Buffalo with a side of cool ranch or Guinness BBQ, served with seasonal pickled crudites **GF**

QUESO FUNDIDO 18

Baked goat cheese, roasted tomato salsa, black beans, chipotle, cilantro, lime, masa tortilla chips **GF, V**

OG MAC & CHEESE 15

Three-cheese blend **V**

WHISKEY & BACON SMASHBURGER 22

Two Atlantic beef smash patties, toasted brioche bun, whiskey bacon jalapeno jam, cheddar cheese, shredded lettuce, caramelized onion aioli

Add: 3oz burger patty **5**

Sub: veggie patty **no charge** **GF** bun **2**

FRIED CHICKEN SANDWICH 21

Cornflake-crusted chicken tossed in buffalo sauce, cheddar cheese, beer pickles, shredded lettuce, cool ranch, toasted brioche bun **GFO**

CRISPY FRIED MUSHROOM BURGER 20

KFC fried oyster mushrooms, vegan sriracha aioli, pickled beet & carrot slaw, toasted brioche bun **VG, DF, GFO**

GOAT NACHOS 21

Masa chips layered with three cheese blend, pickled jalapeños, black beans, black olives, pico de gallo, pickled onions, roasted jalapeño aioli drizzle. Served with tomato salsa **GF, V**

Add: roasted or fried chicken **6**, Guinness BBQ pulled pork **6**, smashed avocado **5**, sour cream **2**, double cheese **5**



STUBBORN GOAT
EST • GASTROPUB • 2015