



EST • GASTROPUB • 2013

LEGEND
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 20

Buffalo with a side of cool ranch, Guinness BBQ sauce, or espresso dry rub. Served with seasonal pickled crudité **GFO**

Goat Nachos 22

Masa tortilla chips layered with three cheese blend, pickled jalapeños, refried beans, corn, pico de gallo, pickled onions, roasted jalapeño crema drizzle. Served with tatemada **GFO/V**

Add: Roasted or fried chicken 6, smashed avocado 5, pineapple gochujang pulled pork 6, sour cream 2, chorizo 6, beer cheese 3, feta 3, double cheese 5

Garlic Butter & White Wine Mussels 19

Served with focaccia **GFO**

Add: Double your focaccia 2

Chorizo & Sweet Corn Mussels 19

Confit garlic, charred sweet corn, cider cream broth, birds eye chillies, paprika butter, served with focaccia

Add: Double your focaccia 2

Corn Ribs 15

Flash fried corn, feta cheese, pickled onions, jalapeño crema, smashed avocado, mexican spice blend, cilantro, lime **GFO**

Ahi Tuna Poke Nacho 20

Fried wonton chips, ponzu marinated ahi tuna, mango jalapeño salsa, pickled radish, wasabi aioli drizzle, green onions and sesame seeds **DF/GFO**

Add: Smashed avocado 5

Jalapeño Popper Dip 18

Creamy whipped cheese dip, sharp cheddar, pepper jack, and Brothers smoked bacon, topped with candied jalapeños. Served with masa tortilla chips **GF**

Add: Extra Masa tortilla chips 2

Goat Bread 16

Garlic butter, mozzarella, gouda, shaved parmesan Served with marinara and pesto aioli **V**

Add: Brothers smoked bacon 3

BIG PLATES



Beer Battered Haddock & Chips 23

Charred lemon, house tartar sauce, slaw **DFO**

Add: 1-pc fish 10

Seafood Chowder 20

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

Double your seafood 6

Steak Frites 45

8oz Atlantic Beef tenderloin, chimichurri sauce, hand cut fries, house greens **GFO/DFO**

Guinness BBQ Glazed Meatloaf 30

Local beef meatloaf, Guinness BBQ sauce, confit garlic mash, charred broccolini, flash fried corn ribs, crispy onions

Add More Sides

Mashed Potatoes 4, House Greens 5, Truffle Fries 6, Caesar Salad 7, Honey & Peaches Salad 7, OG Mac & Cheese 8, Loaded Fries 9

GOAT SIGNATURE 12" PIZZAS

Add: Truffle hot honey, buffalo or balsamic drizzle to any pizza 1

The Pepperoni 20

Marinara sauce, mozzarella, trio of pepperoni, red chili flakes

Chicken Bacon Ranch 22

Guinness BBQ sauce, roasted chicken, Brothers smoked bacon, cheddar, mozzarella, drizzle of cool ranch, green onion

Spicy Goat 20

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

Margherita 18

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

Wise Geir 20

Marinara sauce, Brothers smoked bacon, smashed avocado, gouda, mozzarella

The Big Dill 20

Confit garlic cream cheese base, mozzarella, dill pickles, feta cheese, fresh dill, fried capers, drizzle of garlic dill aioli and lemon zest **V**

The Peach Pit 22

Lemon whipped ricotta base, peaches, prosciutto, mozzarella, pickled bird eye chillies, brown butter chilli peaches, basil

Hawaiian on Vacation 20

Marinara sauce, mozzarella, jalapeños, smoked ham, sweet and spicy marinated pineapple

Upgrade: Ham to prosciutto 4

BURGERS & SANDWICHES

All served with house-cut fries. Upgrade to Truffle Fries 2, Loaded Fries 5, Caesar 6, Peach & Honey Salad 6, House Greens 2 or OG Mac & Cheese 7

Whiskey & Bacon Smashburger 22

Two Atlantic Beef smash patties, Brothers smoked bacon whiskey-jalapeño jam, cheddar, shredded lettuce, caramelized onion aioli, toasted brioche bun

GFO/DFO/VO

SG Burger 21

Atlantic Beef patty, whipped truffle goat cheese, arugula, Brothers smoked bacon, roasted garlic aioli, toasted brioche bun **GFO/DFO/VO**

Fried Chicken Sandwich 21

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

Caprese Chicken BLT 21

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

Pineapple Gochujang Pulled Pork Sandwich 20

Gochujang glazed pulled pork, Cabbage Patch kimchi slaw, charred pineapple and scallion jam, kewpie aioli on a toasted brioche bun **DFO**

Smash Royale 26

Two smash patties with ground tenderloin and Atlantic Beef, beef fat caramelized onions, smoked cheddar, hot pepper relish, arugula, roasted garlic aioli, toasted brioche bun

GFO/DFO

BBQ Fried Mushroom Sandwich 20

Crispy fried oyster mushrooms tossed in Guinness BBQ sauce, vegan chipotle aioli, cabbage & pickled radish slaw, toasted brioche bun **VG/DF/GFO**

Peach & Halloumi 20

Seared halloumi cheese, peaches, Brothers smoked bacon, pesto aioli, arugula, drizzle of truffle hot honey, on toasted focaccia **GFO/VO**

Atlantic Lobster Roll 37

4oz of Nova Scotia lobster, dill & lemon aioli, butter lettuce, toasted buttered potato roll **GFO**

Substitute: Veggie patty (no charge), gluten free bun 2

Add: Extra 3-oz patty 5, sliced cheddar 1, Brothers smoked bacon 3, smashed avocado 5, whiskey bacon jam 2

Mac & Cheese

All tossed in mornay sauce

The OG 16

Three-cheese blend, toasted butter panko crumbs & grana padano **V**

Whiskey & Bacon 17

Brothers smoked bacon, whiskey maple, freshly cracked pepper, toasted butter panko crumbs & grana padano

Spinach & Artichoke 18

Confit garlic, creamy spinach and artichoke base, shredded mozzarella, shredded gouda cheese, toasted butter panko crumbs & grana padano **V**

Nova Scotia Lobster 32

Local lobster, lemon whipped ricotta, charred lemon, toasted butter panko crumbs & grana padano

Hot Honey Fried Chicken 23

Shredded cheddar, pepper jack cheese, corn flake fried chicken tossed in hot honey, candied jalapeños, pickled birds-eye chillies

Elote 17

Smoked paprika, sweet corn, feta cheese, roasted jalapeño aioli, cilantro, lime **V**

SALADS

Goat Caesar 19

Chopped romaine, focaccia croutons, fried capers, Brothers smoked bacon, shaved parmesan, charred lemon, caesar dressing **GFO/VO**

Honey & Peaches 19

Goat cheese, roasted cherry tomatoes, arugula, spring mix, basil, peaches, focaccia croutons, radish, champagne & honey vinaigrette **DFO/V/GFO**

SG Cobb Salad 22

Chopped iceberg, boiled egg, roasted chicken, roasted cherry tomatoes, blue cheese, Brothers smoked bacon, corn, maple dijon vinaigrette, toasted sunflower seeds **GFO/DFO**

Add: 1-pc fish 10, crispy fried mushroom 8, roasted or fried chicken 6, halloumi 3