STUBBORN GOAT

EST • GASTROPUB • 2013

LEGEND

V	vegetarian
VO	vegetarian option
VE	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 | DFO**
Add: Parmesan & chives **2**

Loaded Fries 19
Chef's weekly creation

French Onion Poutine 19
House fries, beef fat caramelized onions, poutine gravy, cheese curds, gouda, caramelized onion aioli, chives, Hickory Sticks **GFO**
Add: Double your cheese curds **4**

Chicken Wings 20
Choice of buffalo with a side of cool ranch, Guinness BBQ, or espresso dry rub. Served with seasonal pickled crudités **GFO**

Goat Nachos 22
Masa tortilla chips layered with three cheese blend, pickled jalapeños, refried beans, charred corn, pico de gallo, pickled onions, roasted jalapeño aioli drizzle. Served with tatemada **GFO | V**
Add: Roasted or fried chicken **6,** smashed avocado **5**, Guinness BBQ pulled pork **6,** sour cream **2**, double cheese **5**

Guinness Cream & Bacon Mussels 19
Guinness cream broth, smoked candied bacon, jalapeños, charred lemon, served with focaccia
Add: Double your focaccia **2**

Garlic Butter & White Wine Mussels 19
Served with focaccia **GFO**
Add: Double your focaccia **2**

Miso Brussels Sprouts 16
Fried brussels sprouts, pickled finger chillies, truffle hot honey, sesame seeds, black pepper miso aioli **GFO | V | VEO**
Add: Brothers Meats bacon **3**

Jalapeño Popper Dip 19
Creamy whipped cheese dip, sharp cheddar, pepper jack, and Brothers Meats bacon, topped with candied jalapeños. Served with masa tortilla chips **GFO**
Add: Extra masa tortilla chips **2**

Goat Bread 16
Garlic butter, mozzarella, gouda, shaved parmesan. Served with marinara and a drizzle of hot honey **V**
Add: Brothers Meats bacon **3**

SALADS

Goat Caesar 19
Chopped romaine, focaccia croutons, fried capers, Brothers Meats smoked bacon, shaved parmesan, charred lemon, caesar dressing **GFO | VO**

Roasted Beets & Grapefruit 19
Roasted and pickled beets, pistachio crumble, goat cheese, grapefruit, spring mix, orange & champagne vinaigrette **DFO | V | GFO**

SG Cobb Salad 22
Chopped iceberg, boiled egg, roasted chicken, blue cheese crumble, apple, Brothers Meats smoked bacon, pickled pear, pumpkin seeds, maple dijon vinaigrette **GFO | DFO**
Add: 1-pc fish **10**, crispy fried mushrooms **8**, roasted or fried chicken **6**

Add More Sides

Mashed Potatoes **4**, House Greens **5**, Truffle Fries **6**, Caesar Salad **7**, Roasted Beets & Grapefruit **7**, OG Mac & Cheese **8**, Loaded Fries **9**, Miso Brussels **10**, French Onion Poutine **10**

GOAT SIGNATURE 12" PIZZAS

Add: Truffle hot honey or buffalo to any pizza **1**

The Pepperoni 20
Marinara sauce, mozzarella, trio of pepperoni, red chili flakes

The Baked Apple 19
Whipped apple butter base, cheddar cheese, thick cut apple slices, brown butter apples, Brothers Meats bacon, topped with arugula tossed in spiced apple vinaigrette **VO**

Spicy Goat 20
Marinara sauce, spicy pepperoni, truffle goat cheese, pickled jalapeños, gouda, mozzarella, chili flakes

Margherita 19
Marinara sauce, fresh basil, bocconcini, sea salt **V**

The Couch Potato 22
Potato leek cream cheese base, shredded cheddar and mozzarella, Brothers Meats bacon, Hickory Sticks, sour cream and onion drizzle, green onions **VO**

The Fun-Guy 23
Whipped miso garlic butter base, mixed smoked mushrooms, confit garlic, shredded mozzarella, charred leeks, shaved parmesan **V**

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, OG Mac & Cheese 7, Miso Brussels 9, French Onion Poutine 9

Whiskey & Bacon Smashburger 22
Two Atlantic Beef smash patties, whiskey bacon jalapeño jam, cheddar cheese, shredded lettuce, caramelized onion aioli, toasted brioche bun
GFO | DFO | VO

SG Burger 21
Atlantic Beef patty, whipped truffle goat cheese, arugula, Brothers Meats smoked bacon, roasted garlic aioli, toasted brioche bun **GFO | DFO | VO**

Fried Chicken Sandwich 22
Cornflake-crusted chicken tossed in buffalo sauce, cheddar cheese, beer pickles, shredded lettuce, cool ranch, toasted brioche bun **GFO**

Chicken Caesar Sandwich 20
Roasted chicken, old white cheddar, lemon caesar aioli, Brothers Meats bacon, romaine, parmesan, garlic butter toasted sourdough **GFO**

Gochujang Maple Mushroom Sandwich 20
Vegan KFC style fried oyster mushrooms tossed in maple gochujang glaze, miso black pepper aioli, pickled radish, sesame slaw, toasted brioche bun **VE | DF**

BBQ Pulled Pork Sandwich 20
Pulled pork tossed in Guinness BBQ sauce, apple & fennel slaw, crispy jalapeños, dijonnaise, toasted brioche bun **DFO**

Smash Royale 27
Mixture of ground tenderloin and Atlantic Beef smash patties, beef fat caramelized onions, smoked cheddar, hot pepper relish, arugula, roasted garlic aioli, toasted brioche bun **GFO | DFO**

Substitute: Veggie patty (no charge), gluten free bun **2**
Add: Extra 3-oz smash patty **5**, sliced cheddar **1**, Brothers Meats smoked bacon **3**, smashed avocado **5**, whiskey bacon jalapeño jam **2**

Mac & Cheese

All tossed in mornay sauce

The OG 16
Three-cheese blend, toasted butter panko crumbs & Grana Padano **V**

Whiskey & Bacon 18
Brothers Meats smoked bacon, whiskey maple drizzle, freshly cracked pepper, toasted butter panko crumbs & Grana Padano

BBQ Pulled Pork 19
Pulled pork tossed in Guinness BBQ sauce, shredded smoked cheddar, brown butter apples, topped with pickled mustard seeds

Nova Scotia Lobster 32
Local lobster, lemon whipped ricotta, charred lemon, toasted butter panko crumbs & Grana Padano

Buffalo Chicken 20
Choice of roasted or fried chicken, whipped cream cheese, buffalo sauce, smoked cheddar, mozzarella, pickled celery, blue cheese ranch drizzle

Pear & Brie 19
Brie, mozzarella, whipped maple sage butter, roasted pear, pickled pear, black pepper candied walnuts, crispy sage **V**

BIG PLATES

Beer Battered Haddock & Chips 23
Battered local haddock, tartar sauce, house-cut fries, charred lemon, slaw **DFO**
Add: 1-pc of fish for **10**

Seafood Chowder 20
Salmon, haddock, bay scallops, mussels, lobster, potatoes, carrots, dill in a cream broth served with focaccia **GFO**
Double your seafood 6

Tenderloin Steak Frites 45
8oz Atlantic Beef tenderloin, roasted seasonal vegetables, hand cut frites, garlic herb compound butter **GFO | DFO**
Add: Smoked mushrooms and beef fat onions **5**

Smoked Meatloaf 30
Local beef meatloaf, confit garlic mashed potatoes, charred brussels sprouts, crispy onions, smoked onion gravy

Bangers & Mash 30
Two pork bangers, confit garlic mashed potatoes, roasted carrots and peas, smoked onion gravy, beef fat caramelized onions

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

Brunch

Saturday & Sunday 10:30am – 2:00pm

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SHAREABLES

Truffle Fries 10
House-cut fries, black truffle sea salt, roasted garlic aioli **V | GFO | DFO**
Add: parmesan & chives **2**

Chicken Wings 20
Buffalo served with cool ranch, Guinness BBQ or espresso dry rub with seasonal pickled crudités **GFO**

Goat Nachos 22
Masa chips layered with three cheese blend, pickled jalapeños, refried beans, charred corn, pico de gallo, pickled onions, roasted jalapeño aioli drizzle. Served with tatemada
GFO | V
Add: roasted or fried chicken **6**, smashed avocado **5**, sour cream **2**, double cheese **5**, Guinness BBQ pulled pork **6**

Goat Bread 16
Garlic butter, mozzarella, gouda, shaved parmesan. Served with marinara and a drizzle of hot honey **V**
Add: Brothers Meats smoked bacon **3**

TOASTS

All on toasted sourdough and come with house greens

Miso Smoked Mushroom 20
Miso aioli, whipped truffle goat cheese, smoked mushrooms, confit garlic, two poached eggs, chili crisp **GFO | V**

Everything Smoked Salmon 23
Herb lemon whipped cream cheese, cold smoked salmon, two poached eggs, everything bagel seasoning, pickled radish, crispy capers, charred lemon **GFO**

Mac & Cheese

All tossed in mornay sauce

The OG 16
Three-cheese blend, toasted butter panko crumbs & shaved Grana Padano **V**

Whiskey & Bacon 18
Brothers Meats smoked bacon, whiskey maple drizzle, freshly cracked black pepper, toasted butter panko crumbs & shaved Grana Padano

NS Lobster 32
Nova Scotia lobster, lemon whipped ricotta, charred lemon, toasted butter panko crumbs & shaved Grana Padano
Add: Brothers Meats smoked bacon **2**, breakfast sausage **6**, poached or fried egg **2**

BIG PLATES

Beer Battered Haddock & Chips 23
Beer-battered local haddock, tartar sauce, house-cut fries, charred lemon, slaw **DFO**
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**
Double your seafood 6

GOAT BRUNCH CLASSICS

Add: Breakfast potatoes **5**, toasted sourdough **1**, waffle & syrup **2.5**, breakfast sausage **6**, plant based sausage **3**, egg **2**, smashed avocado **5**, side greens **4**, gluten-free toast **2**, Brothers Meats smoked bacon **3**

Goat's Breakfast 20
Two eggs to order, breakfast potatoes, toasted sourdough, house-made jam, fresh greens, and your choice of: Brothers Meats smoked bacon or local sausage
Sub: Plant based sausage **3**
GFO | DFO | VO

Chicken 'n' Waffles 19
Two Norwegian waffles, cornflake-crusted chicken, sriracha aioli, corn salsa, smashed avocado, black beans

Breakfast Burrito 18
Scrambled eggs, pepper jack cheese, pico de gallo, refried beans, sriracha aioli, wrapped in a tortilla served with smashed potatoes **DFO**
Choice of: Pulled pork, Brothers Meats bacon or smashed avocado

Wise Geir Breakfast Sandwich 17
Brothers Meats smoked bacon, smashed avocado, shredded iceberg, sliced tomato, cheddar cheese, two fried eggs, aioli on toasted sourdough served with breakfast potatoes

BURGERS & SANDWICHES

All served with fries

Add: Extra 3-oz smash patty **5**, house-made jam **2**, smashed avocado **5**, hollandaise **2**, Brothers Meats smoked bacon **3**

Whiskey & Bacon Smashburger 22
Two Atlantic beef smash patties, Brothers Meats smoked bacon, whiskey bacon jalapeño jam, cheddar cheese, shredded lettuce, caramelized onion aioli, toasted brioche bun
GFO | DFO

Gochujang Maple Mushroom 20
Vegan KFC style fried oyster mushrooms tossed in maple gochujang glaze, miso garlic aioli, pickled radish, sesame slaw, toasted brioche bun **VE | DF**

Fried Chicken Sandwich 22
Cornflake-crusted chicken tossed in buffalo sauce, cheddar cheese, beer brined pickles, shredded lettuce, cool ranch, toasted brioche bun **GFO**

Substitute:
Caesar or Beets & Grapefruit salad **6**, veggie patty (no charge), side OG mac 'n' cheese **7**, GF bun **2**

BENNIES

All on a house biscuit and topped with hollandaise with breakfast potatoes and house greens

Mushroom & Truffle Benny 21
Smoked mushrooms sautéed in truffle garlic butter, charred leeks, chives, two poached eggs

Smashburger Benny 23
Atlantic beef smash patty, whiskey bacon jalapeño jam, cheddar cheese, beer brined pickles, sesame seeds, two poached eggs

NS Lobster & Avocado Benny 33
Nova Scotia lobster, smashed avocado, two poached eggs, charred lemon

Brothers Smoked Bacon Benny 19
Thick cut Brothers Meats smoked bacon, two poached eggs

GOAT SIGNATURE PIZZAS

Add: Truffle hot honey or buffalo to any pizza for **1**

The Pepperoni 20
Marinara sauce, mozzarella, trio of pepperoni, red chili flakes

Margherita 19
Marinara sauce, fresh basil, bocconcini, sea salt **V**

Croque Monsieur 20
Dijon mornay, shaved ham, gouda, mozzarella, beef fat caramelized onions, brown butter panko, pickled mustard seeds, chives, black pepper **Add:** A poached egg **2**

The Baked Apple 19
Whipped apple butter base, cheddar cheese, thick cut apple slices, brown butter apples, Brothers Meats smoked bacon, topped with arugula in spiced apple vinaigrette

Spicy Goat 20
Marinara sauce, spicy pepperoni, truffle goat cheese, pickled jalapeños, gouda, mozzarella, chili flakes

SALADS

Roasted Beet & Grapefruit 19
Roasted and pickled beets, pistachio crumble, goat cheese, grapefruit, spring mix, orange & champagne vinaigrette **DFO | V | GFO**

Goat Caesar 19
Chopped romaine, focaccia croutons, fried capers, Brothers Meats smoked bacon, shaved parmesan, charred lemon, caesar dressing **GFO | DFO**
Add: 1-pc fish **10**, crispy fried mushrooms **8**, roasted or fried chicken **6**

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DESSERT MENU

POT DE CRÈME 9
Milk chocolate topped with toasted marshmallow fluff, a dusting of cocoa powder, and dark chocolate.

PUMPKIN PIE CHEESECAKE 10
New York style cheesecake topped with spiced pumpkin pie compote, cinnamon pie crust crumble and whipped cream

MAPLE BACON PECAN CHEESECAKE 10
New York style cheesecake, whiskey maple sauce, candied bacon dust, black pepper maple candied pecans, flaky sea salt

Digestifs

REMY MARTIN VSOP ---------- 7
GRAND MARNIER ---------- 7
CALVADOS ---------- 7
AMARO MONTENEGRO ---------- 7
CYNAR ---------- 7
FERNET BRANCA ---------- 8
AMARO NONINO ---------- 8.5
TAYLOR FLADGATE 10yr PORT (2oz) ---------- 14

Boozy Coffee

NUTTY GOAT 10
Frangelico, Grand Marnier, coffee, cream, garnished with an orange zest

COZY GOAT 10
Amaretto, Bailey's, coffee topped with Soft Whip

Coffee & Tea

COFFEE 2.5
Regular or Decaf

TEA .....
Orange Pekoe, Chamomile, Peppermint, Earl Grey or Green Tea

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The LATE NIGHT MENU

GOAT NACHOS 22
Masa chips layered with three cheese blend, pickled jalapeños, refried beans, charred corn, pico de gallo, pickled onions, roasted jalapeño aioli drizzle. Served with tatemada **GFO | V**
Add: Roasted or fried chicken **+6**, Smashed avocado **+5**, Sour cream **+2**, Double cheese **+5**, Guinness BBQ pulled pork **+6**

CHICKEN WINGS 20
Choice of Buffalo with a side of cool ranch, Guinness BBQ, or Espresso Dry Rub served with seasonal pickled crudite **GFO**

MISO BRUSSELS SPROUTS 16
Flash fried brussels sprouts, pickled finger chillies, truffle hot honey, sesame seeds, miso aioli **GFO | V | VEO**
Add: Bacon **+2**

JALAPEÑO POPPER DIP 19
Creamy whipped cheese dip, sharp cheddar, pepper jack, Brothers Meats smoked bacon, topped with roasted jalapeños. Served with masa tortilla chips **GFO**

GOAT BREAD 16
Garlic butter, mozzarella, gouda, shaved parmesan served with marinara and a drizzle of hot honey **V**

PEPPERONI PIZZA 20
Marinara sauce, mozzarella, trio of pepperoni, red chilli flakes

MARGHERITA 19
Marinara sauce, fresh basil, bocconcini, sea salt **V**

WHISKEY & BACON SMASHBURGER 22
Two Atlantic Beef smash patties, Brothers Meats smoked bacon, whiskey bacon jalapeño jam, cheddar cheese, shredded lettuce, caramelized onion aioli, toasted brioche bun **GFO | DFO**
Sub: **Gluten Free Bun +2**

FRIED CHICKEN SANDWICH 22
Cornflake-crusted chicken tossed in buffalo sauce, cheddar cheese, beer pickles, shredded lettuce, cool ranch, toasted brioche bun **GFO**
Sub: **Gluten Free Bun +2**

TRUFFLE FRIES 10
House-cut fries, black truffle sea salt, roasted garlic aioli **GFO | V | DFO**
Add: parmesan & chives **+2**

STUBBORN GOAT
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Mac Monday



All tossed in cheesy mornay sauce

GARLIC FINGER MAC $13
Confit garlic, mozzarella, cheddar cheese, Parmesan, topped with brown butter garlic breadcrumbs and a drizzle of donair sauce

SWEET POTATO & CANDIED BACON ... $13
Mornay swirled with sweet potato puree, smoked cheddar, black pepper candied bacon, roasted sweet potato, toasted pumpkin seeds and brown butter panko

FRENCH ONION CHIPS & DIP $13
Mornay swirled with French onion dip, caramelized onions, mozzarella cheese, shredded Gouda, chives, topped with sour cream and onion crushed potato chips

SQUASH & RICOTTA $13
Pumpkin Puree, roasted butternut squash, whipped ricotta, brown butter panko, crispy sage

CRANBERRY & BRIE $13
Orange bourbon cranberry sauce, Brie and mozzarella cheese, topped with house stuffing

THE OG $13
Our classic three-cheese blend **v**

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