

# Brunch at the GOOSE

Available 10am - 3pm

## SMALL PLATES

### Overnight Oatmeal

Steel cut oatmeal soaked overnight in almond milk, chia seeds, blueberry compote on the side, served chilled 10

### Avocado Toast

Toasted buttermilk Naan bread, smashed and sliced avocado, lime, "Everything But The Bagel" seasoning and pickled onions 13  
Add honey baked smoked salmon 7

### Seasonal Fruit Plate

A selection of melons, berries and pineapple 12

### Breakfast Homies

Home fries, smoked Gouda cheese sauce, applewood smoked bacon, caramelized onions, scallions 10

## BRUNCH SPECIALS

### Tostada Chilaquiles

Crispy corn tortillas, salsa verde, black beans, avocado, queso fresco, two sunny eggs, cilantro, scallions 16

### Breakfast Flatbread Carbonara

Crispy flatbread, smoked Gouda cheese sauce, applewood smoked bacon, scallions, Parmesan cheese, two sunny eggs 16

### Goose Egg Sandwich

Griddled Portuguese muffin, scrambled eggs, bacon, roasted tomato, melted cheddar, home fries 12

### Cranberry French Toast

Thick cut cranberry bread soaked in a vanilla-orange scented custard, served with fresh fruit, real maple syrup 12

## BELGIAN WAFFLES

All served with 100 % real maple syrup, our own honey butter

### The Classic

Old fashioned malted waffle, served with bacon 12

### Chef's "Whim", you never know!

Ask your server for today's waffle, served with bacon 14

### Chicken and Waffles

Classic waffle served with double batter dipped fried chicken, maple bacon syrup 16

## EGGS BENEDICTS

Served on toasted Naan bread, home fries

### "The Mountie"

Grilled Canadian bacon, caramelized onions, smoked Gouda cheese sauce 16

### Garden Benedict

Mushroom, spinach, roasted tomato, hollandaise sauce 15

### Salmon Benedict

Honey baked smoked salmon, tomato, red onion, capers, hollandaise sauce 18

### Old School Benedict

No explanation needed! 15

## OMELETTES

Served with home fries, griddled Portuguese muffin

### Veggie Omelette

Swiss, asparagus, spinach, roasted tomato 15

### Loaded Omelette

Bacon, mushroom, caramelized onions, smoked Gouda 16

### New England Omelette

Lobster, asparagus, cheddar, hollandaise 20

## BLOODY MARY'S

### Wild Mary

our mix with Tito's, Old Bay salted rim, celery, bleu cheese stuffed olives, lime 14

### Michelada

bloody mix, lime juice, lager, chili powder and salt rim, pepperoncini, celery, lime 14

### Bloody Maria

jalapeño infused tequila, bloody mix, dash of cayenne, lime juice, celery, pepperoncini 14

### The Bloody "Works"

cucumber infused vodka, bloody mix, cocktail shrimp, cucumber, bleu cheese stuffed olives, celery 16

## MIMOSA'S

### Mimosa

fresh squeezed orange juice topped with French sparkling wine 10

### Grapefruit Rosé

rosé wine, grapefruit juice topped with prosecco 12

### Hibiscus Sparkler

hibiscus syrup, St. Germaine topped with, sparkling wine 14

### French

sparkling wine and chambord, raspberry garnish 12

## BEVERAGES

Cold Brew Iced Coffee 5

Brewed Iced Tea 3

Orange Juice 3

Cranberry Juice 3

Apple Juice 3

Grapefruit Juice 3

Tomato Juice 3

Milk 3

Coffee / Assorted Teas 3

Coconut Water 5

Fresh Squeezed  
Orange Juice 6

Hot Mulled Apple Cider 5

Ghiradelli Hot Chocolate 5  
served with whipped cream

## SIDES

French Fries 5

Home Fries 5

Bacon (3) 5

Griddled Portuguese Muffin 3

One Egg (Any style) 2

 Gluten Free

 Vegan

Before placing your order, please inform your server if anyone in your party has a food allergy.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-borne illness.

# Brunch at the GOOSE

Available 11:30am - 4pm

## RAW BAR SELECTIONS

Shellfish sourced from Chatham waters

**Oysters** ½ dz. 18 / Additional Oysters 3

**Littleneck Clams** ½ dz. 12 / Additional Clams 2

Both offered with mignonette, cocktail and horseradish sauces



**Smoked Bluefish Pate**

Flatbread crackers, pickled red onion, caperberries 12

**Wild Mexican Cocktail Shrimp**

Four jumbo wild Mexican shrimp, cocktail sauce, lemon  
16 / Additional Shrimp 4

## CHOWDER & SOUPS


**Clam Chowder**   
cup 8 bowl 10


**Goose Lobster Bisque**  
cup 10 bowl 12


### Seacuterie Board


House made smoked bluefish pate, honey baked smoked salmon, cocktail shrimp, pickled onions, assorted sauces, flatbread crisp. Great For Sharing! 25


## LUNCHIE STUFF

**Fried Calamari**   
Crispy Rhode Island caught calamari, cherry pepper rings, citrus herb aioli 16

**Shrimp Tostados**   
Crispy corn tortilla, grilled Jumbo shrimp, black beans, grilled pineapple, queso fresco, salsa verde, mango salsa, avocado 1 ea. / 12 2 ea. / 24

**Lump Crabcake**   
Citrus herb aioli, mango pico de gallo 14


**Goose Fries**   
Smoked Gouda cheese sauce, scallions, crispy applewood smoked bacon 13



**Korean BBQ Wings**  **or Korean BBQ Cauliflower**   
Korean BBQ sauce, scallions, toasted sesame seeds, daikon radish pickles 15

## SALADS


Dressings served on the side except Caesar


White Balsamic Vinaigrette, Lemon Tahini, Caesar, Bleu Cheese, Cranberry Maple Vinaigrette

**The Wedge**   
Iceberg lettuce, oven roasted tomatoes, bleu cheese dressing, applewood smoked bacon, crispy onion strings 16

**Jenn's Power Bowl**    
Quinoa, spiced chickpeas, roasted tomatoes, brussels sprouts, avocado, roasted butternut squash, edamame, lemon tahini dressing 18

**Caesar Salad**  
Romaine, creamy Caesar dressing, garlic-herb croutons, shaved Parmesan cheese, white anchovies  
Sm 9 Lg 12

**Mediterranean**   
Our version of a "Greek", greens, goat cheese, spiced chickpeas, cucumbers, grape tomatoes, olives, red onions, toasted quinoa, white balsamic vinaigrette 18

**Goose House**   
Romaine, grape tomatoes, cucumbers, carrots, red onions  
Sm 7 Lg 10

### Top any salad with:

grilled chicken 8 | honey baked smoked salmon 14 | grilled marinated steak tips 12 | jumbo shrimp (4) 16

## FLATBREADS

**Margherita**  
Marinara sauce, shaved garlic, basil, mozzarella, Parmesan cheese, balsamic glaze 14

**Farmers Market**  
Seasonal vegetables, spinach, marinara, mozzarella, Parmesan cheese, balsamic glaze 15

### Meat Lovers

Grilled steak tips, smoked Gouda cheese sauce, caramelized onions, mushrooms, mozzarella, Parmesan cheese, balsamic glaze 16

## LUNCH ENTREES

**Grilled Marinated Steak Tip Skewer**  
Grilled focaccia, French fries, coleslaw 22

**Fish Tacos**  
Fried local sustainable white fish, flour tortillas, cabbage slaw, pickled onion, mango pico de gallo, Thai chili mayo 16  
**Vegetarian Option - Fried Avocado**

**Fish & Chips**   
Fried local sustainable white fish, French fries, coleslaw, tartar sauce, lemon 22

**Where's the Beef?**  
A delicious mix of red and yellow beets, pineapple, quinoa and wild rice, griddled brioche roll, avocado, lettuce, tomato, French fries, coleslaw 16

**The Chatham Reuben**  
Fried local sustainable white fish on griddled marble rye, melted Swiss, Russian dressing, coleslaw, French fries 18

**Goose Burger**  
Charbroiled 8 oz burger blend, sharp cheddar, lettuce, tomato, griddled roll, French fries 16  
Add Bacon 3

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