

BRUNCH

WEEKENDS & HOLIDAYS SERVED FROM 10:30 AM - 3 PM

WEEKEND BREAKFAST \$17

Two eggs, sausage, bacon, hash browns, multi-grain toast.

HANGOVER SANDWICH \$19

Sunny-side egg, smashed avocado, white cheddar, crisp bacon, truffle aioli, toasted brioche bun, seasoned tater tots.

BANANA FRENCH TOAST \$16

Salted caramel, fresh banana, challah, Ontario maple syrup.

CHICKEN & WAFFLE \$23

Our famous crunchy fried chicken, waffles, Ontario maple syrup.

SMASHED AVOCADO TOAST \$19

Sunny-side eggs, toasted baguette, charred corn & black bean salsa, cotija cheese, creamy garlic aioli, seasoned tater tots.

SIDES

BACON +5 | SAUSAGE +6 | PEAMEAL +6 | TOAST +4

only until 3pm

MEXICAN CAESAR \$8

Jose Cuervo Silver tequila, Tabasco sauce, Worcestershire sauce, lime juice, clamato juice, ancho chili powder & cumin rim (1 oz.)

GREAT CANADIAN CAESAR \$8

Wiser's Special Blend whiskey, Tabasco sauce, Worcestershire sauce, lime juice, clamato juice, bacon strip, Montreal steak spice & maple syrup rim (1 oz.)

DILL-ICIOUS CAESAR \$8

Smirnoff vodka, Tabasco sauce, pickle juice, lime juice, clamato juice, dill pickle slice, salt & dill seasoning rim (1 oz.)

GOODMAN CAESAR \$8

Smirnoff vodka, Tabasco sauce, horseradish, lime juice, clamato juice, stuffed olives, celery salt rim (1 oz.)

PINA COLADA MIMOSA \$8

Prosecco, pineapple juice, coconut milk (4 oz.)

LEMOSA \$8

Prosecco, lemonade, blueberry syrup (3 oz.)

MARGARITA MIMOSA \$8

Jose Cuervo Silver tequila, Prosecco, lime juice, orange juice, Kosher salt rim (4 oz.)

HONEY BOURBON APPLE CIDER \$8

Evan Williams bourbon, honey, warmed apple cider, cinnamon sugar rim (1 oz.)

GOODMAN IRISH COFFEE \$8

Bushmills Irish whiskey, cane sugar, coffee, whipping cream (1 ½ oz.)

GRUMPY BRUNCH

10:30 AM - 12 PM ALL BRUNCH ITEMS \$13

THE GOODMAN

Pub and Kitchen

To START

WHITE BEAN HUMMUS \$17

White bean & chickpea hummus, crispy chickpeas, seed medley, pickled onion, crudité, naan

MASALA CALAMARI \$18

Chickpea & rice flour coating, crisp slaw, garam masala, cilantro, spiced lemon aioli drizzle, spicy mango dip

CLASSIC WINGS \$18

Dusted, carrots, dill ranch.

CHOICE OF SAUCE: BBQ | buffalo | honey garlic | truffalo | cajun

BUFFALO CAULIFLOWER BITES \$17

Panko-crusted, tossed in Frank's Hot Sauce®, dill ranch drizzle

P&K POUTINE \$14

Pork gravy, veal jus, spring onion, Quebec cheese curds

ADD: EXTRA CHEESE CURDS+\$3

SWEET POTATO FRIES \$13

With chipotle aioli.

FRESH HANDCUT FRIES \$11

ADD: PARMESAN CHEESE AND TRUFFLE OIL +\$2

BLACKENED FISH TACO \$18

Blackened haddock, red cabbage, pico de gallo, salsa verde

EMPANADAS \$18

Halal ground beef, potatoes, achiote, latin-seasoned corn flour, scotch bonnet & habanero salsa

NACHOS \$20

Fresh-cut tortilla chips, 3-cheese blend, cajun beef, jalapeño, pickled onion, queso, roasted garlic tomato salsa, sour cream

SUBSTITUTE GRILLED CHICKEN

 VEGAN |  VEGETARIAN |  GLUTEN-SENSITIVE

Items as indicated are prepared with gluten-free ingredients, however we cannot guarantee dishes are 100% free of gluten due to trace amounts crossing over within our kitchen. Please consider this when ordering from our menu or let us know if you have a food allergy or sensitivity.

Flat-Top

BURGERS & SANDWICHES

SERVED WITH PUB FRIES.

SUB: SIDE PUB GREENS+\$3 | SIDE CAESAR SALAD+\$3
SWEET POTATO FRIES +\$3 | CLASSIC POUTINE +\$4

STRAIGHT UP \$18

Ontario Angus ground chuck, lettuce, tomato, dill pickle, Russian dressing, brioche bun

P&K EXPERIENCE \$25

Chuck patty, bacon, smoked applewood cheese, bacon jam, arugula, tomato, dill pickles, dijonnaise, brioche bun



BEAN BURGER \$22

Bean patty, chimichurri, avocado, tomato, coleslaw, gluten-free seed bun

CRUNCHY CHICKEN \$22

Buttermilk & pickle juice brined chicken thigh, coleslaw, bread & butter pickles, chipotle mayo

Make it Truffalo:

Elevate your sandwich with buffalo & truffle sauce!

BLACKENED FISH SANDWICH \$23

Blackened haddock loin, tartar sauce, sambal cucumber, brioche bun

CAJUN CLUB SANDWICH \$22

Cajun chicken, crispy bacon, lettuce, tomato, cheddar, creole mayo

KidsMENU

SERVED WITH JUICE OR POP AND POPSICLE FOR DESSERT

KIDS BURGER \$15

Cheddar cheese, brioche bun, hand-cut fries.

KIDS FINGERS \$15

Three plump chicken fingers, hand-cut fries & plum sauce.

SignaturePLATES

BUTTERMILK CHICKEN TENDERS \$24

Buttermilk-brined chicken tenders, hand-cut fries, plum sauce
ADD: BUFFALO, TRUFFALO, GUAJILLO BBQ +\$2

FISH & CHIPS \$24

Beer-battered haddock, hand-cut fries, coleslaw, dill tartar sauce

GreenGOODNESS

ADD: CHICKEN+\$9 | SALMON+\$12 | FALAFEL(5)+\$8

FALAFEL HIPPIE BOWL \$19

Crisp falafel, kale, shaved brussels sprouts, carrots, red cabbage, cucumber, avocado, hummus, toasted sunflower seeds, lemon miso tahini dressing

CRISPY CHICKEN COBB SALAD \$26

Heritage lettuce, chicken tenders, bacon, hard-boiled egg, blue cheese, avocado, marinated tomatoes, cucumber, herb buttermilk ranch

CLASSIC CAESAR \$17

Fresh-grated parmesan, croutons, bacon, house dressing, charred lemon

PUB GREENS \$16

Heritage lettuce, tomatoes, grapes, goat cheese, candied seeds, chive vinaigrette

MEDITERRANEAN SHRIMP SALAD \$26

Grilled shrimp, marinated feta, kalamata olives, heirloom tomatoes, cucumber, sumac oregano vinaigrette

SALMON POKE BOWL \$25

Ponzu-marinated salmon, brown rice, sambal cucumber, avocado, radish, jalapeño, carrots, pickled ginger, wasabi miso mayo

AfterDINNER

CHOCOLATE CAKE \$12

Chocolate fudge icing, strawberries, & whipped cream

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