

GRUMPY GOAT TAVERN

Starters


Cheese Curds
chipotle ranch dressing 7.5

Mini Tinga Tacos
chicken tinga, corn tortilla, shredded cabbage, pickled red onion, house cheese blend, cilantro, lime, piquillo sauce, chipotle aioli, chili oil, sour cream pickled jalapenos 7

Baked Goat Cheese
slow roasted roma tomatoes, piquillo sauce, grilled flatbread (add chorizo meatballs +\$2) 9

Chipotle Black Cherry BBQ Shrimp & Grits
shrimp, black cherry chipotle sauce, lemon, grilled polenta 11.00

Chips and Salsa 7
Chips and Guacamole 9

 **Hummus & Spread Trio**
southwest black bean hummus, edamame wasabi hummus, olive tapenade, carrot & cucumber chips, chili oil, flatbread 8.5

Stuffed Jalapenos
lemon goat cheese, grilled pineapple, candied bacon, piquillo sauce, lemon 9

Flat Bread du Jour
created daily by our chef

Cast Iron Crawfish Cakes
creole hollandaise, lemon 8

White Cheese Quesadilla
sundried tomato tortilla, house cheese blend, chipotle aioli, sour cream, avocado pico, pickled jalapeno (add slow roasted pork or chicken tinga +\$2) 7

Shrimp Wontons
shrimp, cream cheese, goat cheese, wasabi, ginger, teriyaki dipping sauce 9

Deviled Eggs du Jour
chef's choice deviled eggs created fresh daily 6

Soups & Chilis

Chili 4-7.5
cheese blend, sour cream, green onion

Soup du Jour 4-5

Chicken Chili 4-7.5
cheese blend, sour cream, green onion

Salads

dressing choices: housemade thousand island, house vinaigrette, bourbon sesame thai vinaigrette, creamy blue cheese, buttermilk ranch, chipotle ranch
served with jalapeno cornbread & whipped cajun honey butter

Tuna Salad
house lettuce blend, english cucumbers, grape tomatoes, carrots, radishes, pickled red onions, tuna salad, choice of dressing 8.25

Grumpy Goat Salad
kale, brussel sprouts, boston bibb lettuce, golden raisins, pine nuts, bacon, goat cheese, cranberries, carrots, radishes, house vinaigrette 9.5

Creole Cobb
house lettuce blend, pine nuts, blackened chicken, maque choux, candied bacon, oven roasted roma tomatoes, avocado, bleu cheese, choice of dressing 11

Chopped Muffaletta
chopped greens, tasso ham, mortadella, salami, provolone, slow roasted roma tomatoes, olive tapenade, choice of dressing 11

The Highland Wedge
boston bibb lettuce half, pickled red onions, bacon, crumbled bleu cheese, hard boiled egg, grape tomatoes, english cucumber, blue cheese dressing 6

Grilled Chicken Salad
house lettuce blend, english cucumbers, grape tomatoes, carrots, radishes, pickled red onions, grilled chicken, choice of dressing 10

Seared Ahi Tuna
house lettuce blend, ahi tuna seared medium rare, english cucumbers, grape tomatoes, carrots, radishes, pickled red onions, edamame wasabi hummus, choice of dressing 14

Tavern House
house lettuce blend, grape tomatoes, carrots, radishes, english cucumbers, pickled red onions, choice of dressing 3

Steak Salad
house lettuce blend, english cucumbers, grape tomatoes, carrots, radishes, pickled red onions, grilled flank steak, choice of dressing 14.00

Slow Roasted Sliced Pork Sandwiches

served on a rye hoagie with choice of side

Grumpy Cuban
sliced pork, tasso ham, house roasted turkey, gruyere, brown mustard, housemade pickles 12

BBQ Pork
sliced pork, housemade bbq sauce (make it a plus with one of our coleslaws + \$1) 10

Bourbon Pork
sliced pork, bourbon sauce, pickled jalapenos (make it a plus with one of our coleslaws + \$1) 10.50

Burgers

served with lettuce, tomato, onion, choice of side

Ham & Egg Burger
tasso ham, soft fried egg Certified Angus Beef 13.5 Kobe 17.25 Turkey 14.5

The Highlander
bbq slow roasted sliced pork, cheese sauce Certified Angus Beef 13 Kobe 16.75 Turkey 14

CBB
thick slab bourbon candied bacon, jack cheese, yellow mustard Certified Angus Beef 12 Kobe 15.75 Turkey 13


The Bleu Goat & Duck
blue & goat cheese, piquillo sauce, duck bacon, baby arugula Certified Angus Beef 13 Kobe 16.75 Turkey 14

Bourbon Burger
gruyere cheese, grilled onions, bourbon sauce Certified Angus Burger 11 Kobe 14.75 Turkey 12

Bayou Burger
crawfish cake, creole hollandaise Certified Angus Beef 14 Kobe 17.75 Turkey 15

Muffaletta Burger
havarti cheese, olive tapenade Certified Angus Beef 12 Kobe 15.75 Turkey 13

Grumpy Goat Turkey Burger
housemade thousand island dressing 9.5

 **The Highlands Veggie Burger**
edamame hummus, baby arugula 9.5

Chicken Sandwiches

served on a pretzel bun with lettuce, tomato, onion, mayo, choice of side

Chicken Po' Boy
grilled chicken, andouille sausage, creole aioli, provolone, black cherry chipotle sauce 11.5

Cajun Chicken & Goat Cheese
10.5

Creole Chicken
cajun chicken, tasso ham, gruyere, avocado 11.5

Hawaiian Chicken
grilled chicken, grilled pineapple, jack cheese, housemade bbq sauce 11

GRUMPY GOAT TAVERN

BLTs

served with a choice of side

CBLT
bourbon candied bacon, lettuce, tomato, creole aioli, thick sliced cracked wheat bread 10

Classic BLT
bacon, lettuce, tomato, mayo, thick sliced cracked wheat bread 9

Turkey Avocado BLT Wrap
slow roasted turkey, bacon, avocado, chipotle aioli, lettuce, tomato, sundried tortilla wrap 11.5

DBLT

duck bacon, lettuce, tomato, creole aioli, thick sliced cracked wheat bread 11

Innovative Sandwiches

served with choice of side

Muffaletta
mortadella, salami, tasso ham, provolone, mayo, lettuce, olive tapenade, slow roasted roma tomatoes, french roll 11.5

Grilled Portabella
portabella mushroom cap, lettuce, tomato, creole aioli, ciabatta bun 8.5

Seared Ahi Tuna
ahi tuna seared medium rare, lemon aioli, edamame wasabi hummus, english cucumbers, red onion, ciabatta bun 13

Grumpy Rueben
pastrami, gruyere cheese, grumpy goat slaw, housemade 1000 island dressing, rye hoagie roll 11.5

Swordfish & Portabella
swordfish filet, portabella mushroom cap, baby arugula, lemon aioli, lettuce, tomato, lemon, ciabatta bun 13

Tuna Salad Melt
housemade tuna salad, american cheese, thick sliced cracked wheat bread 9.5

Meatloaf Melt
chorizo meatloaf, havarti, grilled onions, bbq sauce, french roll 10

Gourmet Grilled Cheese
gruyere, havarti, cheddar, tomato side, jalapeno side, thick sliced cracked wheat bread 8.5

Sloppy Chicken
our award winning sloppy joe sauce with pulled chicken, burger bun 8.5

Specialties

Stuffed Pork Steak

10 oz pork strip steak, dirty corn bread stuffing, roasted vegetables, chipotle black cherry, chili oil 16

Grumpy Goat Filet

8 oz hand cut Certified Angus Beef filet, olive oil, cajun seasoning, garlic, cilantro, duck bacon 32

Creole Chicken & Biscuits

creole chicken stew, cheddar garlic biscuits 13



Pastas

Grumpy Goat Mac & Cheese
trottole pasta, housemade creamy cheese sauce (add grilled chicken or andouille sausage + \$4.5) 9

Jambalaya
chicken, andouille sausage, shrimp, orecchiette pasta, creole sauce 17

Creole Florentine
spinach, slow roasted roma tomatoes, maque choux, orecchiette, alfredo cream sauce 12

Chicken

Grilled Chicken Breast
choice of bourbon, bbq, cajun or plain, maque choux and fried polenta 13.5

Louisiana Fried Chicken
panko breaded chicken breast, maque choux alfredo cream sauce, roasted vegetables, fried polenta 15

Cajun Chicken Orleans
grilled cajun chicken, spinach, piquillo sauce, goat cheese, golden raisins, pine nuts, dirty rice, chili oil 14

Seafood

Citrus Marinated Swordfish
swordfish, buttermilk orange marinade, roasted vegetables, lemon, choice of dirty or jasmine rice (try it blackened) 21

Classic Crawfish Etoufee
dirty or jasmine rice (add grilled chicken or andouille sausage + \$4.5) 21

Salmon Orleans
salmon, bourbon mustard glaze, creole hollandaise, golden raisins, pine nuts, spinach, goat cheese, chili oil, lemon, dirty or jasmine rice 19

Beef & Pork

Flank Steak Etouffée

bourbon and molasses marinated Certified Angus Beef flank steak, roasted fingerling potatoes, roasted vegetables, étouffée sauce 23

Pork Strip Steak

two 5 oz hand cut pork strip steaks, bourbon mustard glaze, piquillo sauce, roasted vegetables, fried polenta 18

Filet

8 oz hand cut Certified Angus Beef filet, roasted vegetables, roasted fingerling potatoes 30

Creole Meatloaf

chorizo meatloaf, piquillo sauce, mache choux, bbq sauce, fried polenta 17



Dessert

Bread Pudding
chef's choice Nawlins bread pudding 5

Cajun Mud Pie
chocolate & vanilla ice cream layers, brownie, fudge, heath bar, whipped cream, chocolate & caramel sauce 14

\$1 Desserts
selection changes daily

Beverages

Coca Cola Products
2.5

Benjamin Loose Leaf Tea
4

Doewe Egbert Coffee
2.5

Extras

Steak Fries 4.5, Asian Slaw 3, Bacon Jalapeno Slaw 3, Blue Cheese Slaw 3, Cajun Fries 4.5, Cajun Sweet Potato Fries 5.5, Dirty Rice 3, Fresh Fruit 4, Grumpy Goat Cole Slaw 3, Grumpy Goat Mac & Cheese 3, Jasmine Rice 3, Pasta Salad 3, Roasted Fingerling Potatoes 3, Roasted Vegetables 3, Sweet Potato Fries 5.5