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good dog bar

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www.gooddogbar.com

soups & salads

add chicken \$5, add crispy calamari \$6, add grilled shrimp \$6

soup of the day \$mp white chicken chili \$9.5

homemade chili topped with sour cream & cheddar cheese, served with warm cornbread

good dog salad \$9

romaine, arugula, goat cheese, sun-dried cranberries & sliced almonds, served with spiced vanilla vinaigrette

caesar salad \$7

romaine, shaved parmesan, black pepper, homemade croutons, tossed in a traditional caesar dressing

beet & bresaola salad \$12

thinly sliced house cured bresaola topped with marinated golden beets & arugula in a sherry dijon vinaigrette with shaved parmesan & toasted hazelnuts

shrimp spring roll salad \$12

napa cabbage, mixed greens, julienned carrots & honey roasted peanuts tossed in a spicy soy peanut vinaigrette topped with two vegetable & shrimp spring rolls

small bites

flatbread pizza of the day \$9

buffalo shrimp \$14

1 lb. of panko crusted shrimp lightly fried & tossed in homemade buffalo sauce, served with blue cheese & celery (for all our loyal Swift Half regulars!)

mussels \$13

prince edward island mussels sautéed with capers, shallots, garlic, chipotle peppers & fresh herbs then steamed in magic hat #9

tinga quesadillas \$9.5

spicy pulled chicken braised with chipotles, onions & tomatoes with queso fresco in white corn tortillas topped with salsa verde, sour cream & cilantro

drunken hummus \$10

classic chickpea hummus infused with southampton double white, dill & chives, served with grilled flatbread, celery & beet chips

quiche of the day \$9

served with mixed greens in a creamy balsamic vinaigrette

chicken tenders cordon bleu \$10

chicken strips wrapped in black forest ham & swiss cheese, breaded then fried, served with a side of honey grain mustard sauce

wings \$12

10 jumbo wings smothered in good dog's very own wing sauce, served with celery & homemade blue cheese

crispy calamari \$11

calamari dusted with flour & sesame seeds, fried crispy then tossed in a flying fish exit 4 chili glaze

bbq pork sliders \$10

succulent bbq pulled pork topped with apple slaw & served on 3 mini brioche buns. add an extra slider for \$3

truffled cheese steak empanadas \$11

stuffed with thinly sliced ribeye steak & truffled cheddar cheese, served with a bourbon infused rogue chocolate stout sauce for dipping

sides

- fresh vegetables \$5
- arugula salad \$4
- mashed potatoes \$5
- blueberry cornbread \$3
- organic cheesy grits \$5
- signature fries half \$5 full \$7
- mixed greens \$4
- cornbread \$2.5
- apple slaw \$1.5
- full \$7

big bites

beer braised short ribs \$21

boneless beef short ribs braised in Left Hand Milk Stout served over organic cheesy grits with fresh vegetables

duck pot pie \$16

duck confit, peas, shiitake mushrooms, celery, carrots, onions & potatoes all in a savory duck gravy baked between two layers of golden pie crust, served with mixed greens in a creamy balsamic vinaigrette

baked macaroni & cheese \$13

a gourmet blend of gruyère, aged gouda & aged white cheddar mixed with a béchamel sauce & elbow macaroni then topped with corn flakes & baked to perfection, served with warm blueberry cornbread

daily catch \$mp

chef's preparation changes often, ask your server for details

roasted chicken \$16

pan seared local free range chicken breast stuffed with a blend of fresh herbs, mascarpone & parmesan cheeses in a chicken jus, served with fresh vegetables & mashed potatoes

meatloaf \$14

topped with a wild mushroom gravy, served with fresh vegetables & mashed potatoes

burgers

add cheese or caramelized onions \$.50, add gourmet cheese or applewood smoked bacon \$1.5

burgers served with our signature mix of hand-cut yukon & sweet potatoes & a side of homemade aioli

good dog burger \$12.5

1/2 lb. of house ground sirloin stuffed with roquefort cheese & topped with caramelized onions, served on a toasted brioche bun

traditional burger \$11

1/2 lb. of house ground sirloin, topped with lettuce & tomato, served on a toasted brioche bun

salmon burger \$12

6 oz. salmon filet house ground with eggs, panko, horseradish, dill, scallions, onions & mustard, topped with lettuce, tomato & malt vinegar mayo, served on a toasted sesame seed challah roll

grilled veggie burger \$11

roasted eggplant, mushrooms, lentils, brown rice, cumin, cilantro & scallions topped with curried mayo, lettuce, tomato & beet chips, served on a whole wheat roll *vegan w/o mayo

sandwiches

add cheese or caramelized onions \$.50, add gourmet cheese or applewood smoked bacon \$1.5

sandwiches served with our signature mix of hand-cut yukon & sweet potatoes & a side of homemade aioli

shrimp po' boy buffalo style \$12

panko crusted shrimp lightly fried then tossed in our homemade buffalo sauce & topped with blue cheese sauce & celery leaves, served on a rustic french roll

fried tomato blt \$11

applewood smoked bacon, lettuce & fried tomatoes topped with basil mayo, served on country sourdough

lamb belly \$15

thinly sliced lamb belly brined in red wine, roasted then lightly grilled topped with spiced oven roasted tomatoes, pickled red onions, arugula & lemon aioli on rosemary focaccia

grilled cheeses \$11

thick slices of aged cheddar & swiss, thinly sliced apples & applewood smoked bacon, served on brioche & baked in the oven

chicken \$12.5

grilled pounded chicken breast topped with bacon bourbon chutney, melted brie & spinach on a rustic roll

thai pork \$11

thinly sliced coconut curry marinated pork loin topped with carrot slaw & chili mayo, served cold on a rustic french roll

vegetarian sloppy joe \$9

lentils, zucchini, mushrooms, onions, & garlic slow cooked in a tomato sauce infused with brown sugar, served on a whole wheat roll *vegan

sweet bites

kitchen sink bars \$5

3 bite sized squares of sweet & salty goodness. layers of chocolate, krispy treats, pretzels, potato chips, coconut & cornflakes topped with melted marshmallows in a graham cracker crust

roasted pear cobbler \$6

cinnamon sugar roasted pears topped with homemade honey ricotta & a gingersnap biscuit

salted caramel brownie \$6

fudge brownie swirled with salted caramel topped with chocolate chips served warm with caramel sauce & sea salt

a la mode \$1

add a scoop of vanilla bean ice cream to any dessert



bone appétit

executive chef: **Jessica O'Donnell**
sous chef: **Jared Morin**

a 20% gratuity will be added to parties of 6 or more
consuming rare meats & seafoods can be harmful to your health