



## SUPPER CLUB MENU\*

### OCTOBER

#### STARTERS

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**GRAZING BOARD 17 (1) OR 28 (2)**  
a selection of cheeses, charcuterie & house-smoked meats with house-made seasonal pickles, preserves & Happenstance Bakery breads

**HAPPENSTANCE BAKERY BREAD 5**  
basket of warm Happenstance Bakery bread with Woolrich Goat Butter

**WALDORF-ISH SALAD 15**  
with Lindsay Goat Cheddar, apple, toasted walnuts, baby greens and our tahini-crabapple vinaigrette

**FALL SALAD 15**  
with Le Troupeau Bénit Feta, potato, toasted pumpkin seeds, dried cranberries, baby greens and our tahini-crabapple vinaigrette

**MENNONITE SAUSAGE, FALL GREENS & WHITE BEAN SOUP 12**

At Haute Goat, we cook with the season & market availability of local ingredients, therefore, this menu and its prices change often.

*Please note:* our kitchen is tiny and we only have a crew of two, so parties of 6 or more will be served family-style. Same great food served on lovely big platters.

#### MAINS

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**LUX MAC & CHEESE 22**  
with a selection of goat cheeses, roasted zucchini and crispy, buttery Panko

**BISHOP BRIE AND ROASTED FALL FRUIT CREPES 23**  
with house-made cherry tomato confit

Our **Trout, Chicken & Beef** mains are all served with our outrageously good goat cheese mashed potatoes, seasonal veggies, and decadent pan sauces

**PAN-SEARED ONTARIO RAINBOW TROUT 25**

**HOUSTON'S NATURAL PAN-GRILLED SIRLION 26**  
done rare to medium

**PAN-ROASTED HASTINGS NATURAL CHICKEN BREAST SUPREME 25**

#### SOMETHING SWEET

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**BUTTERY CREPES 12**  
with house-made Pumpkin Spice Cajeta or our Treeshaker Crabapple Syrup

Add a scoop of:  
Kawartha Dairy vanilla ice cream 3  
or  
Udderly Ridiculous Goat Ice Cream 5

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\*MEMBERSHIP HAS ITS PRIVILEGES  
ASK US!