



BREAKFAST

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (GF*) Gluten-Free option available

TRADITIONAL PUB GRILLS †

A traditional breakfast served with two eggs* plus:

- Your choice of English country potatoes (red and russet potatoes, grilled with onions and bell peppers) or fresh fruit
- Your choice of toast (GF*), crumpet, bagel or English muffin (V)

+ SUBSTITUTE HOUSE-MADE SCONE, ADD \$1.25
 + DEVONSHIRE CREAM, ADD \$1.75

Base (GF*) \$10.25

ADD ONE OF THE FOLLOWING:

- Bacon, Link Sausage, Canadian Bacon, Smoked Ham or Tempeh Strips (VG) \$11.75
- Banger (English sausage), Linguica or Chicken Apple Sausage \$12.00
- Sirloin Steak \$15.00

VEGETARIAN PUB GRILLS

Tofu, tastefully scrambled with the following combinations:

- Your choice of English country potatoes (red and russet potatoes, grilled with onions and bell peppers) or fresh fruit
- Your choice of toast (GF*), crumpet, bagel or English muffin (V)

+ SUBSTITUTE HOUSE-MADE SCONE, ADD \$1.25
 + DEVONSHIRE CREAM, ADD \$1.75

Pesto and Red Onions (V) (GF*) \$10.00
 Pesto made with walnuts

Curry and Green Onions (VG) (GF*) \$10.00
 Served with Branston pickle

Spinach (V) (GF*) \$10.50
 Broccoli, sun-dried tomatoes and goat cheese

Creative Tofu (GF*) \$8.00/base
 With items selected from the Creative Omelet list

CUSTOMER FAVORITES

Quiche \$12.00
 House-made, deep dish served with your choice of English country potatoes** (red and russet potatoes, grilled with onions and bell peppers) or fresh fruit — ask your server for today's selection

Corned Beef Hash † (GF*) \$12.75
 House-roasted brisket and English country potatoes (red and russet potatoes, grilled with onions and bell peppers), served with two eggs* and your choice of toast, bagel, crumpet, or English muffin
 + SUBSTITUTE HOUSE-MADE SCONE, ADD \$1.25

Smoked Salmon Plate (GF*) \$11.50
 Served with hard-boiled egg, capers, tomatoes, red onions, cream cheese and a toasted bagel

Full English (GF*) \$13.00
 This classic includes two eggs*, grilled banger, bacon, grilled tomato and mushrooms and authentic Heinz baked beans, served with your choice of toast

Benedict Arnold † \$13.00
 Our version of this classic consists of two poached eggs* served with Welsh rarebit cheese sauce plus:
 • Your choice of Canadian bacon, bacon, house-roasted corned beef, tempeh strips, spinach, or tomatoes on an English muffin
 • Your choice of English country potatoes** (red and russet potatoes, grilled with onions and bell peppers) or fresh fruit
 + SUBSTITUTE SMOKED SALMON, ADD \$3.00

OMELETS †

Our three egg* omelets are served with:

- Your choice of English country potatoes** (red and russet potatoes, grilled with onions and bell peppers) or fresh fruit
- Your choice of toast (GF*), crumpet, bagel, or English muffin (V)
- + SUBSTITUTE HOUSE-MADE SCONE, ADD \$1.25
 + DEVONSHIRE CREAM, ADD \$1.75

British \$12.00
 Bangers (English sausage), red onions and English cheddar

Denver (GF*) \$12.00
 Smoked ham, cheddar, red onions, and bell peppers

Spicy Soho (V) (GF*) \$11.75
 Tomatoes, green chiles, red onions and Monterey jack, topped with house-made salsa and sour cream
 + AVOCADO, ADD \$2.00

Californian (GF*) \$12.50
 Grilled seasoned chicken breast, tomatoes, avocado and Monterey jack

Athena (V) (GF*) \$11.75
 Feta cheese, Kalamata olives, tomatoes, spinach and red onions

Kew Gardens (V) (GF*) \$11.75
 Spinach, zucchini, roasted red peppers, mushrooms and red onions
 + FETA OR GOAT CHEESE, ADD \$2.00

Welsh Rarebit (V) \$11.25
 Welsh rarebit cheese sauce, tomatoes and red onions
 + SMOKED HAM, ADD \$2.00
 + GREEN CHILES, ADD \$1.50

New Yorker (GF*) \$13.25
 Smoked salmon, cream cheese, red onions and capers
 + SPINACH, ADD \$1.50

BBC (V) (GF*) \$11.25
 House-made spicy vegetarian black bean chili, cheddar and sour cream
 + AVOCADO, ADD \$2.00

CREATIVE OMELETS †

Mix and match the following to create an omelet as unique as you (GF*) \$8.00/base

Protein

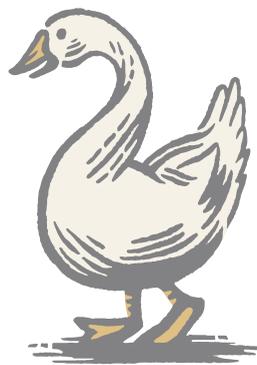
- SMOKED SALMON, \$3.75
- GRILLED CHICKEN BREAST, \$3.25
- GROUND BEEF, \$3.00
- BANGERS (ENGLISH SAUSAGE), \$2.50
- CHICKEN APPLE SAUSAGE, \$2.50
- LINGUIÇA, \$2.50
- SPICY BLACK BEAN CHILI (V), \$2.50
- MARINATED TEMPEH STRIPS (VG), \$2.50
- BACON, \$2.00
- CANADIAN BACON, \$2.00
- SMOKED HAM, \$2.00

Vegetables \$1.50 each

- AVOCADO, ADD \$0.50
- BELL PEPPERS
- BROCCOLI
- CAPERS
- GREEN CHILES
- JALAPEÑOS
- KALAMATA OLIVES
- MUSHROOMS
- PESTO (MADE WITH WALNUTS)
- RED ONIONS
- ROASTED RED PEPPERS
- SALSA
- SPINACH
- SUN-DRIED TOMATOES
- TOMATOES
- ZUCCHINI

Dairy \$2.00 each

- WELSH RAREBIT CHEESE SAUCE
- ENGLISH CHEDDAR
- ENGLISH STILTON
- FETA CHEESE
- GOAT CHEESE
- \$1.50 each
- CREAM CHEESE
- MILD CHEDDAR
- MONTEREY JACK
- SOUR CREAM
- SWISS



Split orders, add \$2.25

*Free Range eggs available, add \$1.00 per egg

**Substitute deluxe potatoes, add \$3.25 (GF*)

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† Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BREAKFAST

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (GF*) Gluten-Free option available

WAFFLES, ETC.

Traditional Waffle	\$9.50
Served with sliced bananas, almonds, butter and syrup	
Buttermilk Pancakes	\$9.00
Served with butter and syrup	
• Short stack	\$7.00
French Toast	\$9.50
Three slices of thick Challah bread dipped in our special house batter, served with butter and syrup	
• Short order	\$8.25
Fresh Fruit Bowl (GF)	\$5.25/7.00
Assorted freshly cut, seasonal fruits	
+ GRANOLA OR YOGURT, ADD \$1.50	
Granola	\$7.50
Our special blend of raw oats, walnuts, almonds, sunflower seeds, honey, raisins, spices and orange zest toasted to perfection	
+ FRESH FRUIT, ADD \$1.00	
+ SOY MILK, ALMOND MILK, OR CREAM, ADD \$1.50	
Harvest Grains	\$7.25
Barley, cracked wheat, wild rice, brown rice and apples, served hot with raisins and milk	
+ SOY MILK, ALMOND MILK, OR CREAM, ADD \$1.50	
Breakfast Toppings	
+ FRESH FRUIT, WARM OLALLIEBERRIES, TOASTED PECANS OR SLICED BANANAS, ADD \$2.00	
+ WALNUTS, ALMONDS, RAISINS, CREAM CHEESE, WHIPPED CREAM, PEANUT BUTTER OR DEVONSHIRE CREAM, ADD \$1.75	

OUR HISTORY

Est. 1975

For centuries pubs have been the gathering place for those in English society seeking a pint of ale, a game of darts or a visit with old friends...in every way a true *public house*. Located in the hometown of co-founder, Bill Dalton, the original Fox & Goose has been in operation for over 200 years in Hebden Bridge, West Yorkshire, a small town located near the scenic Moors of northern England.

Sacramento's Fox & Goose, although not nearly as old as the original, has captured the traditional qualities and added an atmosphere all its own.



Fox & Goose is housed in what was once the Fuller Paint and Glass Company. This distinctive brick building was constructed in 1917. Work on Fox & Goose began in January 1972, with the grand opening occurring on January 15, 1975.

The Full Monty [†]	\$12.50
Choose from pancakes, traditional waffle or French toast	
Served with butter and syrup, two eggs* and your choice of bacon or link sausage	

BITS AND PIECES

Toast (GF*)	\$3.00
Whole wheat, swirled rye, sourdough, cinnamon raisin, or wheat sourdough walnut	
English Muffin, Crumpet, or Bagel	\$2.75
House-Made Scone	\$4.00
Cream Cheese, Whipped Cream, Devonshire Cream, or Lemon Curd	\$1.75
Bacon or Link Sausage	\$4.25
Canadian Bacon, Smoked Ham, Linguiça, Bangers, or Chicken Sausage	\$4.50
Tempeh Strips (VG)	\$4.50
Two Eggs [†]	\$4.00
Grilled Tomatoes	\$1.75
English Country Potatoes (VG)	\$4.50
Red and russet potatoes, grilled with onions and bell peppers	
Corned Beef Hash	\$7.00
House roasted brisket and English country potatoes (red and russet potatoes, grilled with onions and bell peppers)	
Deluxe Potatoes (V)	\$8.00
English country potatoes (red and russet potatoes, grilled with onions and bell peppers) topped with cheddar, green chiles, tomatoes and sour cream	

OLALLIEBERRY SCONES

House-Made Mini Scones	\$6.75
A delicious bowl of house-made olallieberry miniature scones dusted with powdered sugar and served with Devonshire cream	
Baker's 1/2 Dozen	\$28.00
Seven house-made olallieberry scones and one large Devonshire cream side	



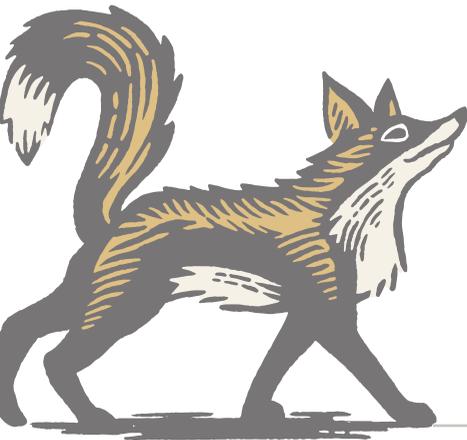
With
DEVONSHIRE CREAM

BEVERAGES

Coffee	\$3.25	Café Latte	\$3.75	Fresh Squeezed Orange Juice	\$3.75
Hot Chocolate	\$3.00	Café Mocha	\$4.00	Juice	\$3.25
Black Teas	\$3.25	White Mocha	\$4.25	Tomato, Cranberry, or Apple	
English Breakfast, Earl Grey, Darjeeling, Orange Spice		Extra Shot	\$1.50	Fresh House-Made Lemonade	\$3.75
Decaf Teas	\$3.25	Syrup	\$1.50	Cranberry/Lemonade	\$3.75
English Breakfast, Chamomile, Licorice Spice, Peppermint, Green Tea		Milk	\$2.75	Iced Tea	\$3.00
Chai Latte	\$4.00	Chocolate Milk	\$3.00	Iced Tea/Lemonade	\$3.50
Espresso	\$2.75	Almond Milk	\$3.75	Bottled Water (still or sparkling)	\$2.75
Cappuccino	\$3.50	Soy Milk	\$3.25	Sodas (free refills)	\$3.00
				Coke, Diet Coke, 7-UP, Mr. Pibb, Root Beer, Ginger Ale, Soda Water	

*Free Range eggs available, add \$1.00 per egg

LUNCH



- (V)** Vegetarian
- (V*)** Vegetarian option available
- (VG)** Vegan
- (GF)** Gluten-Free
- (GF*)** Gluten-Free option available

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FOUNDATIONS

Black Bean Chili (V) (GF)	\$6.00/\$8.00
Sour cream, green onion	
Daily Soup	\$6.00/\$8.00
Banger Rolls	\$8.00
Curry ketchup, Colman's mustard	
Roasted Red Pepper Hummus (VG) (GF*) served with garlic naan	\$8.00
Carrot, cucumber, tomato, extra virgin olive oil	
The Ploughman's	\$13.00
Ford Farms cheddar, English stilton, corned beef, apple, house-pickled cucumber & red onion, hard-boiled egg, picalilli relish, Branston pickle, griddled wheat mini loaf	

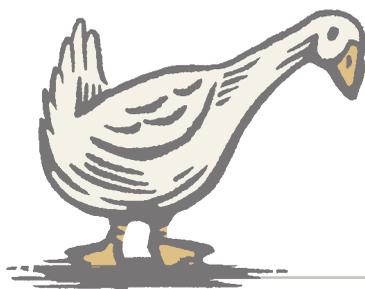
BRITISH STANDARDS

Cornish Pasty served with field greens	\$12.00
• Beef, pork, turnip, potato, carrot, onion, herbs, gravy OR	
• Sweet potato, turnip, carrot, potato, onion, peas, herbs, Welsh rarebit cheese sauce (V)	
Banger & Mash	\$13.00
Gravy, buttered peas and carrot	
Fish & Chips	\$15.00
Ale-battered cod, kennebec chips, tartar, lemon	
Shepherd's Pie served with field greens (GF)	\$14.00
Niman Ranch beef, gravy, peas, onion, carrot, cheddar, mash	
Chicken Tikka Masala served with basmati rice and garlic naan (V*)	\$14.00
Curry spices, onion, tomato, cream	

SALADS

F&G Greens (V) (GF*)	\$8.00
Field greens, apple, cabbage, English stilton, baguette crisp, Colman's mustard vinaigrette + HERB-MARINATED CHICKEN BREAST, ADD \$4.00	
Greek Pasta Salad (V) (GF)	\$13.00
Penne pasta, sun-dried tomato, green beans, kalamata olives, feta, balsamic vinaigrette	
Pub Cobb (GF)	\$14.00
Romaine, turkey, avocado, bacon, blue cheese, hard-boiled egg, tomato, your choice of house-made dressing	
Cashew Chicken Salad (GF)	\$13.00
Herb-marinated chicken breast, cabbage, tomato, celery, green onion, cilantro, creamy sesame dressing, cashews	
Smoked Salmon & Spinach (GF*)	\$16.00
Hard-boiled egg, cucumber, radish, house-pickled red onion, dill, baguette crisp, Colman's mustard vinaigrette	

LUNCH



- (V)** Vegetarian
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- (VG)** Vegan
- (GF)** Gluten-Free
- (GF*)** Gluten-Free option available

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1001 R ST, SACRAMENTO, CA 95811
 916.443.8825
 FOXANDGOOSE.COM

FROM THE GRILL

Served with kennebec chips or field greens tossed in Colman's mustard vinaigrette

- Manchester Dog** \$12.00
 Banger sausage, Welsh rarebit cheese sauce, grilled onion & green bell pepper, piccalilli relish, on griddled roll
- Signature Burger** † (V*) (GF*) \$14.00
 1/3 pound Niman Ranch beef, tomato, Red Dragon Welsh cheddar, romaine, house-pickled cucumber & red onion, mayonnaise, on griddled brioche bun
- West End Burger** † (V*) (GF*) \$14.00
 1/3 pound Niman Ranch beef, English cheddar, grilled mushrooms, romaine, tomato, red onion, mayonnaise, on griddled sesame bun
- Kings Cross Burger** † (V*) (GF*) \$14.00
 1/3 pound Niman Ranch beef, bacon, English stilton, romaine, tomato, red onion, mayonnaise, on griddled brioche bun
- Erin Go Bragh** \$13.00
 House-roasted corned beef, Swiss, grilled onion, thousand island, on griddled rye bread
- Caerphilly Grilled Cheese (V)** \$12.00
 English and Welsh cheddar, Swiss, grilled mushroom, wilted spinach on griddled, thick challah bread
- Nutty Burger (VG) (GF*)** \$12.00
 House-made nut burger, roasted red pepper hummus, cucumber, avocado, red onion, sesame-ginger cabbage slaw, on griddled sesame bun
- Voodoo Chicken Sandwich (GF*)** \$14.00
 Spicy ale-battered chicken breast, romaine, tomato, house-pickled cucumber, red onion, buttermilk ranch dressing, on griddled sesame bun
- Grilled Chicken Sandwich (GF*)** \$14.00
 Herb-marinated chicken breast, avocado, romaine, tomato, red onion, mayonnaise, on griddled brioche bun

SANDWICHES

Served with kennebec chips or field greens tossed in Colman's mustard vinaigrette

- Dilled Smoked Salmon (GF*)** \$14.00
 Cucumber, house-pickled red onion, tomato, cream cheese, on toasted whole grain bagel
- Turkey Bacon Cheddar (GF*)** \$12.00
 Romaine, tomato, mayonnaise, on toasted, thick challah bread
- BLT&A (GF*)** \$12.00
 Bacon, avocado, romaine, tomato, mayonnaise, on toasted sourdough bread
- A Bit of Alright (V) (GF*)** \$11.00
 Roasted red pepper hummus, avocado, romaine, jack cheese, toasted sunflower seeds, tomato, cucumber, on whole wheat bread
- Devon Tuna (GF*)** \$11.00
 Albacore tuna, dill, capers, celery, tomato, red onion, romaine, mayonnaise, on toasted rye bread
- TLT&A (VG) (GF*)** \$11.00
 Tempeh strips, avocado, romaine, tomato, Colman's mustard vinaigrette, on whole wheat bread
- Half Sandwich with a Cup of Soup or F&G Greens** \$10.00



DINNER

(V) Vegetarian (V*) Vegetarian option available (VG) Vegan (GF) Gluten-Free (GF*) Gluten-Free option available

FOUNDATIONS

Black Bean Chili (V) (GF)	\$6.00/\$8.00
Sour cream, green onion	
Daily Soup	\$6.00/\$8.00
Banger Rolls	\$8.00
Curry ketchup, Colman's mustard	
Roasted Red Pepper Hummus (VG) (GF*)	\$8.00
<i>Served with garlic naan</i>	
Carrot, cucumber, tomato, extra virgin olive oil	
Chesterfield Market Cheese Plate	\$10.00
Ford Farms cheddar, English stilton, Ile de France brie, Red Dragon Welsh cheddar, piccalilli relish, house-pickled red onion, baguette crisp	
BBC Fries (V) (GF)	\$9.00
Black bean chili, cheddar, kennebec chips, green bell pepper, pickled jalapeño, red onion, cilantro, sour cream	
Fried Pickles (V)	\$9.00
Buttermilk ranch dressing	
Voodoo Chicken Tenders	\$9.00
Buttermilk ranch dressing	



SALADS

F&G Greens (V) (GF*)	\$8.00
Field greens, apple, cabbage, English stilton, baguette crisp, Colman's mustard vinaigrette + HERB-MARINATED CHICKEN BREAST, ADD \$4.00	
Greek Pasta Salad (V) (GF)	\$13.00
Penne pasta, sun-dried tomato, green beans, kalamata olives, feta, balsamic vinaigrette	
Pub Cobb (GF)	\$14.00
Romaine, turkey, avocado, bacon, blue cheese, hard-boiled egg, tomato, your choice of house-made dressing	
Cashew Chicken Salad (GF)	\$13.00
Herb-marinated chicken breast, cabbage, tomato, celery, green onion, cilantro, creamy sesame dressing, cashews	
Smoked Salmon & Spinach (GF*)	\$16.00
Hard-boiled egg, cucumber, radish, house-pickled red onion, dill, baguette crisp, Colman's mustard vinaigrette	

BRITISH STANDARDS

Cornish Pasty	\$12.00
<i>Served with field greens</i>	
• Beef, pork, turnip, potato, carrot, onion, herbs, gravy OR	
• Sweet potato, turnip, carrot, potato, onion, peas, herbs, Welsh rarebit cheese sauce (V)	
Banger & Mash	\$13.00
Gravy, buttered peas and carrot	
Fish & Chips	\$15.00
Ale-battered cod, kennebec chips, tartar, lemon	
Shepherd's Pie (GF)	\$14.00
<i>Served with field greens</i>	
Niman Ranch beef, gravy, peas, onion, carrot, cheddar, mash	
Chicken Tikka Masala (V*)	\$14.00
<i>Served with basmati rice and garlic naan</i>	
Curry spices, onion, tomato, cream	

FROM THE GRILL

Served with kennebec chips or field greens tossed in Colman's mustard vinaigrette

Manchester Dog	\$12.00
Banger sausage, Welsh rarebit cheese sauce, grilled onion & green bell pepper, piccalilli relish, on griddled roll	
Signature Burger † (V*) (GF*)	\$14.00
1/3 pound Niman Ranch beef, tomato, Red Dragon Welsh cheddar, romaine, house-pickled cucumber & red onion, mayonnaise, on griddled brioche bun	
West End Burger † (V*) (GF*)	\$14.00
1/3 pound Niman Ranch beef, English cheddar, grilled mushrooms, romaine, tomato, red onion, mayonnaise, on griddled sesame bun	
Kings Cross Burger † (GF*)	\$14.00
1/3 pound Niman Ranch beef, bacon, English stilton, romaine, tomato, red onion, mayonnaise, on griddled brioche bun	

Erin Go Bragh	\$13.00
House-roasted corned beef, Swiss, grilled onion, thousand island, on griddled rye bread	
Caerphilly Grilled Cheese (V)	\$12.00
English and Welsh cheddar, Swiss, grilled mushroom, wilted spinach, on griddled, thick challah bread	
Nutty Burger (VG) (GF*)	\$12.00
House-made nut burger, roasted red pepper hummus, cucumber, avocado, red onion, sesame-ginger cabbage slaw, on griddled sesame bun	
Voodoo Chicken Sandwich (GF*)	\$14.00
Spicy ale-battered chicken breast, romaine, tomato, red onion, house-pickled cucumber, buttermilk ranch dressing, on griddled sesame bun	
Grilled Chicken Sandwich (GF*)	\$14.00
Herb-marinated chicken breast, avocado, romaine, tomato, red onion, mayonnaise, on griddled brioche bun	

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