

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 \$1.75
- + DEVONSHIRE CREAM, ADD \$2.00

Base (GF*)	:5
ADD ONE OF THE FOLLOWING: Bacon, Link Sausage, Canadian Bacon, Smoked Ham or Tempeh Strips (VG)	'5
Banger (English sausage), Linguiça or Chicken Apple Sausage\$13.0	0
• Sirloin Steak \$16.0	0

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 \$1.75
- + DEVONSHIRE CREAM, ADD \$2.00

\$14.00

Pesto and Red Onions (V) (GF*) Pesto made with walnuts	\$11.00
Curry and Green Onions (VG) (GF*). Served with Branston pickle	
Spinach (V) (GF*). Broccoli, sun-dried tomatoes and goat cheese	
Creative Tofu (GF*). With items selected from the Creative Omelet list	\$8.25/base

CUSTOMER FAVORITES

Quiche \$12.50

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*) \$14.00

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 \$1.75

Smoked Salmon Plate (GF*) \$12.7 Served with hard-boiled egg, capers, tomatoes, red onions, cream cheese and a toasted bagel

Full English (GF*)....

This classic includes two eggs*, grilled banger, bacon, grilled tomato and mushrooms and baked beans, served with your choice of toast

Benedict Arnold † \$14.00

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 \$4.00

CREATIVE OMELETS †

Mix and match the following to create an omelet as unique as you (GF*)...\$8.25/base

Protein

SMOKED SALMON, \$4.75
GRILLED CHICKEN BREAST, \$4.00
GROUND BEEF, \$3.50
BANGERS (ENGLISH SAUSAGE), \$3.00
CHICKEN APPLE SAUSAGE, \$3.00
LINGUIÇA, \$3.00
SPICY BLACK BEAN CHILI (V), \$2.75
MARINATED TEMPEH STRIPS (VG), \$2.75
BACON, \$3.00
CANADIAN BACON, \$3.00
SMOKED HAM, \$3.00

Vegetables \$2.00 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



Dairy \$2.50 each

WELSH RAREBIT CHEESE SAUCE ENGLISH CHEDDAR ENGLISH STILTON

FETA CHEESE GOAT CHEESE

TOMATOES

ZUCCHINI

.....\$2.00 each

CREAM CHEESE MILD CHEDDAR MONTEREY JACK SOUR CREAM SWISS

OMELETS †

Rritish

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

\$13.75

- Your choice of toast (GF*), crumpet, bagel, or English muffin (V)
- + SUBSTITUTE HOUSE-MADE SCONE, ADD \$1.75
- + DEVONSHIRE CREAM, ADD \$2.00

Bangers (English sausage), red onions and English cheddar	
Denver (GF*) \$13.75 Smoked ham, cheddar, red onions, and bell peppers	
Spicy Soho (v) (GF*)	
Californian (GF*) \$14.00 Grilled seasoned chicken breast, tomatoes, avocado and Monterey jack	
Athena (v) (GF*) \$13.00 Feta cheese, Kalamata olives, tomatoes,	

Kew Gardens (V) (GF*) \$13.00

Spinach, zucchini, roasted red peppers, mushrooms and red onions

+ FETA OR GOAT CHEESE, ADD \$2.50

Welsh Rarebit (v) \$12.50 Welsh rarebit cheese sauce, tomatoes and red onions

- + SMOKED HAM, ADD \$3.00
- + GREEN CHILES, ADD \$2.00

New Yorker (GF*) \$14.75 Smoked salmon, cream cheese, red onions and capers

+ SPINACH, ADD \$2.00

C (V) (GF*) \$12.50

House-made spicy vegetarian black bean chili, cheddar and sour cream

+ AVOCADO, ADD \$2.50

Split orders, add \$2.50

spinach and red onions

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

**Substitute deluxe potatoes, add \$3.50 (GF*)

While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that we are not a gluten-free restaurant and cross-contamination may occur. Please let your server know if you have any food allergies or dietary restrictions.

1001 R ST SACRAMENTO



CALIFORNIA 95811 † 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

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WAFFLES, ETC.

Traditional Waffle \$10.00 Served with sliced bananas, almonds, butter and syrup)()
Buttermilk Pancakes \$10.00 Served with butter and syrup • Short stack \$8.00	
• Short stack \$8.0	,0
French Toast \$10.5 Three slices of thick Challah bread dipped in our special house batter, served with butter and syrup	
• Short order \$9.2	25
Fresh Fruit Bowl (GF) \$5.50/7.2 Assorted freshly cut, seasonal fruits + GRANOLA OR YOGURT, ADD \$2.00	25
Granola \$8.0 Our special blend of raw oats, walnuts, almonds, sunflower seeds honey, raisins, spices and orange zest toasted to perfection + FRESH FRUIT, ADD \$2.50 + SOY MILK, ALMOND MILK, OR CREAM, ADD \$2.00	
Harvest Grains \$8.0 Barley, cracked wheat, wild rice, brown rice and apples, served hot with raisins and milk + SOY MILK, ALMOND MILK, OR CREAM, ADD \$2.00)0

OUR HISTORY

Breakfast Toppings

BANANAS, ADD \$2.50

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.

+ FRESH FRUIT, WARM OLALLIEBERRIES, TOASTED PECANS OR SLICED

+ WALNUTS, ALMONDS, RAISINS, CREAM CHEESE, WHIPPED CREAM,

PEANUT BUTTER OR DEVONSHIRE CREAM, ADD \$2.00

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 occuring on January 15, 1975.

The Full Monty † \$14.00

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*) Whole wheat, swirled rye, sourdough, cinnamon raisin, or wheat sourdough walnut	\$3.50
English Muffin, Crumpet, or Bagel	\$3.00
House-Made Scone	\$4.50
Cream Cheese, Whipped Cream, Devonshire Crean or Lemon Curd	n, \$2.00
Bacon or Link Sausage	\$4.75
Canadian Bacon, Smoked Ham, Linguiça, Bangers, or Chicken Sausage	\$5.00
Tempeh Strips (VG)	\$5.00
Two Eggs †	\$4.00
Grilled Tomatoes	\$2.00
English Country Potatoes (VG). Red and russet potatoes, grilled with onions and bell per	\$5.00 opers
Corned Beef Hash House roasted brisket and English country potatoes (red russet potatoes, grilled with onions and bell peppers)	\$8.00 and

English country potatoes (red and russet potatoes, grilled with

onions and bell peppers) topped with cheddar, green chiles,

OLALLIEBERRY SCONES

CARRY OUT ORDERING ONLY

Deluxe Potatoes (V)

tomatoes and sour cream

House-Made Mini Scones \$7.75 A delicious bowl of house-made olallieberry miniature scones dusted with powdered

sugar and served with Devonshire cream

Baker's 1/2 Dozen. Seven house-made olallieberry scones and one large Devonshire cream side

DEVONSHIRE CREAM

\$9.00

BEVERAGES

Coffee \$3.5	Café Latte \$4.0	Fresh-Squeezed Orange Juice\$4.00
Hot Chocolate \$3.2	Café Mocha \$4.2	•
Black Teas \$3.5	White Mocha \$4.5	Tomato, Cranberry, or Apple
English Breakfast, Earl Grey, Darjeeling,	Extra Shot \$1.7	Fresh House-Made Lemonade\$4.00
Orange Spice	Syrup \$1.5	Cranberry/Lemonade \$4.00
Decaf Teas \$3.5 English Breakfast, Chamomile, Licorice Spice	Vanilla Hazelnut (aramel or Pennermint	lced Tea\$3.50
Peppermint, Green Tea	Milk\$3.0	lced Tea/Lemonade \$3.75
Chai Latte \$4.2	Chocolate Milk \$3.7	Bottled Water (still or sparkling)\$3.50
Espresso \$3.0	Almond Milk\$3.7	
Cappuccino\$3.7	Soy Milk \$3.2	Coke, Diet Coke, 7-UP, Mr. Pibb, Root Beer, Ginger Ale, Soda Water

LUNCH



FOUNDATIONS

Black Bean Chili (V) (GF). Sour cream, green onion	\$6.00/\$8.00
Daily Soup	\$6.00/\$8.00
Banger Rolls Curry ketchup, Colman's mustard	\$9.00
Roasted Red Pepper Hummus (VG) (GF*) served with garlic naan. Carrot, cucumber, tomato, extra virgin olive oil	\$9.00
The Ploughman's Ford Farms cheddar, English stilton, corned beef, apple, house-pickled cuc & red onion, hard-boiled egg, picalilli relish, Branston pickle, griddled whea	umber

BRITISH STANDARDS

Cornish Pasty served with field greens Beef, pork, turnip, potato, carrot, onion, herbs, gravy OR	. \$13.25
Sweet potato, turnip, carrot, potato, onion, peas, herbs, Welsh rarebit cheese sauce	e (V)
Banger & Mash Gravy, buttered peas and carrot	. \$14.00
Fish & Chips Ale-battered cod, kennebec chips, tartar, lemon	. \$16.00
Shepherd's Pie served with field greens Niman Ranch beef, gravy, peas, onion, carrot, cheddar, mash	\$15.00
Chicken Tikka Masala served with basmati rice and garlic naan (V*). Curry spices, onion, tomato, cream	\$15.00

SALADS

F&G Greens (V) (GF*). \$8.5 Field greens, apple, cabbage, English stilton, baguette crisp, Colman's mustard vinaigrette + HERB-MARINATED CHICKEN BREAST, ADD \$5.00	
Greek Pasta Salad (v) (GF)	3.25
Pub Cobb (GF) \$15.0 Romaine, turkey, avocado, bacon, blue cheese, hard-boiled egg, tomato, your choice of house-made dressing	.00
Cashew Chicken Salad (GF). \$13.5 Herb-marinated chicken breast, cabbage, tomato, celery, green onion, cilantro, creamy sesame dressing, cashews	3.50
Smoked Salmon & Spinach (GF*). \$17.0 Hard-boiled egg, cucumber, radish, house-pickled red onion, dill, baguette crisp, Colman's mustard vinaigrette	7.00



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(VG) Vegan

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LUNCH



FROM THE GRILL

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

Manchester Dog Banger sausage, Welsh rarebit cheese sauce, grilled onion & green bell pepper, piccalilli relish, on griddled roll	\$12.50
Signature Burger † (V*) (GF*). 1/3 pound Niman Ranch beef, tomato, Red Dragon Welsh cheddar, romaine, house-pickled cucumber & red onion, mayonnaise, on griddled brioche bun	\$15.00
West End Burger † (v*) (GF*). 1/3 pound Niman Ranch beef, English cheddar, grilled mushrooms, romaine, tomato, red onion, mayonnaise, on griddled sesame bun	\$15.25
Kings Cross Burger † (V*) (GF*). 1/3 pound Niman Ranch beef, bacon, English stilton, romaine, tomato, red onion, mayonnaise, on griddled brioche bun	\$15.25
Erin Go Bragh House-roasted corned beef, Swiss, grilled onion, thousand island, on griddled rye brea	\$14.00 id
Caerphilly Grilled Cheese (V) English and Welsh cheddar, Swiss, grilled mushroom, wilted spinach on griddled, thick challah bread	\$13.25
Nutty Burger (VG) (GF*). House-made nut burger, roasted red pepper hummus, cucumber, avocado, red onion, sesame-ginger cabbage slaw, on griddled sesame bun	\$13.50
Voodoo Chicken Sandwich Spicy ale-battered chicken breast, romaine, tomato, house-pickled cucumber, red onion, buttermilk ranch dressing, on griddled sesame bun	\$16.00
Grilled Chicken Sandwich (GF*). Herb-marinated chicken breast, avocado, romaine, tomato, red onion, mayonnaise, on griddled brioche bun	\$15.00

SANDWICHES

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

Dilled Smoked Salmon (GF*) \$15.00 Cucumber, house-pickled red onion, tomato, cream cheese, on toasted whole grain bagel
Turkey Bacon Cheddar (GF*)
BLT&A (GF*) \$13.00 Bacon, avocado, romaine, tomato, mayonnaise, on toasted sourdough bread
A Bit of Alright (V) (GF*). \$12.00 Roasted red pepper hummus, avocado, romaine, jack cheese, toasted sunflower seeds, tomato, cucumber, on whole wheat bread
Devon Tuna (GF*) \$12.00 Albacore tuna, dill, capers, celery, tomato, red onion, romaine, mayonnaise, on toasted rye bread
TLT&A (VG) (GF*) . \$12.00 Tempeh strips, avocado, romaine, tomato, Colman's mustard vinaigrette, on whole wheat bread
Half Sandwich with a Cup of Soup or F&G Greens \$11.00



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1001 R ST, SACRAMENTO, CA 95811 916.443.8825

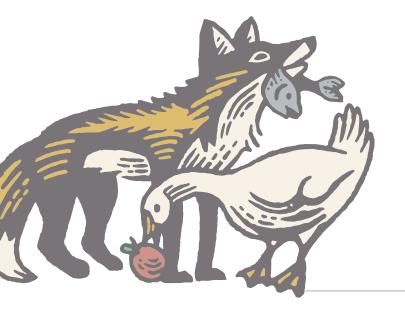
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FOUNDATIONS

Black Bean Chili (V) (GF)	00/\$8.00
Daily Soup \$6.0	00/\$8.00
Banger Rolls Curry ketchup, Colman's mustard	\$9.00
Roasted Red Pepper Hummus (VG) (GF*) Served with garlic naan Carrot, cucumber, tomato, extra virgin olive oil	\$9.00
Chesterfield Market Cheese Plate Ford Farms cheddar, English stilton, lle de France brie, Red Dragon Welsh cheddar, piccalilli relish, house-pickl red onion, baguette crisp	\$12.00 led
BBC Fries (v) (GF) Black bean chili, cheddar, kennebec chips, green bell poickled jalapeño, red onion, cilantro, sour cream	\$10.00 epper,
Fried Pickles (V). Buttermilk ranch dressing	\$9.50
Voodoo Chicken Tenders Buttermilk ranch dressing	\$10.00



SALADS

F&G Greens (V) (GF*). \$8.50 Field greens, apple, cabbage, English stilton, baguette crisp, Colman's mustard vinaigrette + HERB-MARINATED CHICKEN BREAST, ADD \$5.00
Greek Pasta Salad (v) (GF). \$13.25 Penne pasta, sun-dried tomato, green beans, kalamata olives, feta, balsamic vinaigrette
Pub Cobb (GF) \$15.00 Romaine, turkey, avocado, bacon, blue cheese, hard-boiled egg, tomato, your choice of house-made dressing
Cashew Chicken Salad (GF) \$13.50 Herb-marinated chicken breast, cabbage, tomato, celery, green onion, cilantro, creamy sesame dressing, cashews
Smoked Salmon & Spinach (GF*). \$17.00 Hard-boiled egg, cucumber, radish, house-pickled red onion, dill, baguette crisp, Colman's mustard vinaigrette

BRITISH STANDARDS	
Cornish Pasty \$13.25 Served with field greens • Beef, pork, turnip, potato, carrot, onion, herbs, gravy OR • Sweet potato, turnip, carrot, potato, onion, peas, herbs, Welsh rarebit cheese sauce (V)	5
Banger & Mash \$14.00 Gravy, buttered peas and carrot)
Fish & Chips \$16.00 Ale-battered cod, kennebec chips, tartar, lemon)
Shepherd's Pie \$15.00 Served with field greens Niman Ranch beef, gravy, peas, onion, carrot, cheddar, mash)
Chicken Tikka Masala (V*) \$15.00 Served with basamati rice and garlic naan Curry spices, onion, tomato, cream)

FROM THE GRILL

Served with kennebec chips or field greens tossed in

Colman's mustard vinaigrette	
Manchester Dog Banger sausage, Welsh rarebit cheese sauce, grilled onion & green bell pepper, piccalilli relish, on griddled roll	\$12.50
Signature Burger † (V*) (GF*). 1/3 pound Niman Ranch beef, tomato, Red Dragon Welsh che romaine, house-pickled cucumber & red onion, mayonnaise on griddled brioche bun	eddar,
West End Burger † (V*) (GF*). 1/3 pound Niman Ranch beef, English cheddar, grilled mushr romaine, tomato, red onion, mayonnaise, on griddled sesam	ooms,
Kings Cross Burger † (GF*)	

Killys Closs burger (GF")
1/3 pound Niman Ranch beef, bacon, English stilton, romaine,
tomato, red onion, mayonnaise, on griddled brioche bun

Erin Go Bragh House-roasted corned beef, Swiss, grilled onion, thousand on griddled rye bread	.\$14.00 island,
Caerphilly Grilled Cheese (V). English and Welsh cheddar, Swiss, grilled mushroom, wilter on griddled, thick challah bread	
Nutty Burger (VG) (GF*). House-made nut burger, roasted red pepper hummus, cucumber, avocado, red onion, sesame-ginger cabbage sla on griddled sesame bun	\$13.50 w,
Voodoo Chicken Sandwich Spicy ale-battered chicken breast, romaine, tomato, red on house-pickled cucumber, buttermilk ranch dressing, on grid sesame bun	•
Grilled Chicken Sandwich (GF*) Herb-marinated chicken breast, avocado, romaine, tomato,	.\$15.00

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red onion, mayonnaise, on griddled brioche bun

