



S&G SUNDAY BRUNCH

10AM-2PM | EVERY SUNDAY

Appetizers

FIRECRACKER SHRIMP (SP) (GF)
Sriracha + sesame aioli, scallions, flash fried 14

* **ROASTED RED PEPPER HUMMUS**
Roasted red pepper hummus, marinated & roasted grilled peppers, cauliflower, zucchini, fresh tri-colored carrots, olives, feta, toasted pita 14

* **BREAKFAST POUTINE**
Housemade sausage, scrambled eggs, handcut French fries, cheese curds, sausage gravy, green onions 14

LOADED TOTS
Russet potato tots, 3 cheese blend, cheese sauce, bacon, scallions, chipotle sour cream 14
Add Pulled Pork + 4

SALADS & HANDHELDS

* **DEN COBB SALAD**
Arcadian greens, tomato wedges, bacon, blue cheese, eggs, avocado, shaved red onions, DEN dressing, choice of crispy or grilled chicken 16

REUBEN
Marble rye, corned beef, Swiss cheese, sauerkraut, Russian dressing, served with hand-cut seasoned French fries 16

PULLED PORK SANDWICH
12 hour slow braised house smoked pulled pork, toasted brioche bun, BBQ sauce, coleslaw, served with hand-cut seasoned French fries 14

S&G PORK ROLL SANDWICH
Sliced Trenton pork roll, 2 fried eggs, American cheese, poppy seed kaiser roll, ketchup, served with hash browns 12

FLAT IRON STEAK SALAD (GF)
Spring mix, romaine, tomatoes, shaved red onion, 4 oz Flat Iron sirloin, cheddar cheese, hand-cut seasoned French fries 16

CRISPY FRIED CHICKEN SANDWICH
Double dipped buttermilk brined chicken breast, toasted brioche bun, lettuce, tomato, onion, chipotle mayo, housemade pickles, served with hand-cut seasoned French fries 16
Make it NASHVILLE HOT 🌶️

* **HANGOVER BURGER**
Brioche bun, two handpressed beef patties, hash browns, one egg, American cheese, sausage gravy, lettuce, tomato, onion, served with hand-cut seasoned French fries 16

Breakfast

* **CHICKEN & WAFFLES**
Buttermilk brined crispy fried chicken, maple butter, candied pecans, black pepper honey, scallion curls 15
Make it NASHVILLE HOT 🌶️

LOX BAGEL
Everything bagel, dill cream cheese, house cured salmon, cucumber, tomato, red onion, capers 14

BREAKFAST BURRITO
Flour tortilla, scrambled eggs, cheddar cheese, pico de gallo, chipotle aioli 12

SKOAT BREAKFAST (GF)
Three eggs your way, hash browns, choice of meat, choice of toast 9

QUICHE
Spinach, bacon, gruyere cheese, served with a mixed green salad, lemon vinaigrette 12

* **CHILE RELLENOS**
Two egg battered cheese stuffed poblano peppers, scrambled eggs, bacon, housemade chili sauce, cotija cheese, pico de gallo, sour cream 15

* **S&G FRENCH TOAST (V)**
Strawberry cream cheese stuffed Texas toast, maple syrup, candied pecans, fresh berry blend, powdered sugar, whipped cream 15

* **E-BLT**
Over medium egg, bacon, lettuce, tomato, brioche bread, served with French fries 14

OMELET FLORENTINE (GF) (V)
Three eggs, oven roasted tomatoes, sautéed spinach, swiss cheese, hash browns, choice of toast 9

THE BENEDICT
Two poached eggs, Canadian bacon, hollandaise, english muffin, smoked paprika 9

BREAKFAST BOWL
Scrambled eggs, bacon, sausage, potatoes, topped with sausage gravy, choice of toast 12

SIDES
toast 3 • GF toast 4 bagel + cream cheese 4 •
hash browns 3 sausage 3 • bacon 4

Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase risk to foodborne illness

* chef's favorites

EXECUTIVE CHEF: JOHN BOUQUIN | GENERAL MANAGER: BEN GREEN

BOOZY BRUNCH COCKTAILS

BLOODY MARY • 10

Housemade bloody mary mix,
garnished with gourmet cheese, crispy bacon,
celery stalk, citrus, olive, Skoat salted rim
Add shrimp +1

BLOODY CAESAR • 10

Housemade bloody mary mix, clamato juice
garnished with gourmet cheese, crispy bacon,
celery stalk, citrus, olive, Skoat salted rim
Add shrimp +1

TRADITIONAL MIMOSA • 9

Fresh orange juice + prosecco

THE MOSA SAMPLER • 40

1 Bottle of Mionetto prosecco
with choice of 3 juices

- cranberry
- grapefruit
- orange
- strawberry

PEACH FUZZ • 11

Absolute peach vodka, peach juice, prosecco

SAPPHIRE 75 • 11

Bombay Sapphire Gin, fresh lemon juice,
prosecco, simple syrup

BEERMOSA • 7

Tavern Ale, fresh orange juice

IPAMOSA • 8

IPA, fresh grapefruit juice

IRISH KISS • 9

Jameson cold brew whiskey,
peanut butter whiskey, heavy cream,
espresso bean garnish

BOOZY ICED COFFEE • 9

Choose your Flavor
• Andes Mint • Mocha
• Caramel • Vanilla

REGULAR ICED COFFEE • 2.50

Draft Beer

SKUNK & GOAT TAVERN ALE • 6

brewed by our friends
at Erie Brewing Company

Guinness • 7
Miller Light • 4
Yuengling Lager • 4
Rotating Craft Selctions

BEER Bottles AND Cans

Angry Orchard	6	Sam Smith, Organic Lager	9
Samuel Smith's, Hard Cider	8	Orkney, Skull Splitter	10
Wyndridge, Crafty Cider	6	Great Lakes, Dortmund Gold	6
Stella Artois	6	Crabbie's, Ginger Beer	8
Corona	5	Budweiser	4
Southern Tier, Blonde Ale	6	Bud Light	4
Southern Tier 2x IPA	6	Miller Light	4
Deschutes fresh squeezed IPA	6	Coors light	4
Voodoo, Good Vibes IPA	6	Michelob Ultra	4
Neshaminy Creek, The Shape of Hops to Come	7	Labatt Blue	4
Sweetwater 420 Pale Ale	6	Labatt Blue Light	4
Erie Brewing, Blood Reign	12	Molson Canadian	4
Blue Moon LightSky	6	North Country Brewing, Bucksnot Stout	6
Great Lakes, Crushworthy	6	Samuel Smith's, Oatmeal Stout	8
Eagle Brewing, Banana Bread	8	Sierra Nevada, Pale Ale	5
		Assorted Truly's	5
		Assorted White Claw	5

WHITE

Granbazan, Alberino	12/45
Lucien Albrecht, Gewurztraminer	10/38
Presque Isle Cellars, Pinot Grigio	9/34
Lemelson Vineyards, Dry Reisling	12/45
Hacienda, Reisling	8/30
Presque Isle, Reisling	10/38
Stone Burn, Sauvignon Blanc	8/30
Sea Sun, Chardonnay	9/34
Lamoreaux Landing, Chardonnay	9/34
Courtyard, Chardonel	9/34
Courtyard, Vignoles	9/34
Courtyard, Soleil Blanc	9/34
Sea Glass, Pinot Grigio	9/34
Ruby, Donna, Moscato	8/30

ROSÈ

Duckhorn Decoy, Rosè	9/34
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RED

Chateau Bonnet, Bordeaux Rouge	12/45
Presque Isle Cellars, Pinot Noir	10/38
Summerland, Pinot Noir	10/38
Murphy Goode, Pinot Noir	9/34
Mazza, Cabernet Franc	9/34
Misterio, Malbec	9/34
Castiglioni, Chianti	9/34
Arrowhead, Chambourcin	9/34
Raymond Collection, Red Blend	10/38
Mureda Organic, Tempranillo	9/34
Mazza, Merlot	9/34
Drumheller, Merlot	8/30
Bonanza, Cabernet Sauvignon	10/38
Dough, Cabernet Sauvignon	9/34
Courtyard, Twisted Red	9/34
Courtyard, Captains Red	11/42
South Shore Cellars, Carmine	11/42
Yori, La Familia	9/34

SPARKLING

Mionetto, Prosecco	9/34
Gambino Glera, Cuvee Brut	8/30
South Shore, Sparkling Rosè	11/42

BLUSH & FRUIT

Presque Isle, Blushing Heron	8/30
Courtyard, First Kiss	7/25
Courtyard, Chocopelli	7/25



Milk Shakes

Chocolate 6
Strawberry 6
Vanilla 6
Coffee 6

MAKE IT BOOZY

Peanut Butter Whiskey
Toasted Caramel Whiskey
Rootbeer Liqueur



Hold the Booze

STRAWBERRY LIME DEE-LIGHT • 7

Strawberry shrub, lime juice, simple syrup

E.Z. RITA • 7

Agave nectar, orange oil,
fresh lime, orange juice

STRAIGHT BLOODY • 7

Our famous housemade bloody mary
mix without the booze