

## Soups

### Maryland Crab & Vegetable \$6.95

The classic Maryland soup, tomato based with lots of crab, fresh vegetables and the perfect amount of spice.

### The "Goatfather" Chili \$5.95

Seasoned ground beef, kidney beans, onions and peppers in a smooth tomato sauce with the perfect spice. Topped with shredded cheddar cheese.

## Salads

### Garden Salad \$5.95

Fresh greens with tomatoes, cucumbers, red onions, carrots and cheese.

### Side Salad \$2.95

A small version of our Garden Salad.

### Spinach Salad \$6.95

Fresh baby spinach leaves with fresh berries, pecans and feta cheese

### Caesar Salad \$6.95

Romaine lettuce with croutons, parmesan cheese and house made Caesar dressing.

### Salad Add-Ons

Grilled Chicken (or chicken salad) \$4.95

Grilled Shrimp (or shrimp salad) \$5.95

Crab Cake \$9.95

Tuna Steak \$10.95

Dressings: Ranch, Italian, Honey Mustard,  
Blue Cheese, Balsamic Vinaigrette

## Sandwiches

### New Orleans Muffuletta \$9.95

Our take on the "NOLA" classic. Ham, salami, pepperoni, provolone cheese and lettuce with an Italian olive tapenade served on Focaccia bread.

### Buffalo Chicken Panini \$8.95

Buffalo simmered chicken and mozzarella cheese with ranch dressing on grilled Panini bread.

### Crab Cake Sandwich \$11.95

Made like a true Marylander would, lots of lump crab and just enough spices. Served on a Kaiser roll with Chesapeake tartar sauce.

### Shrimp Salad Sandwich \$9.95

A southern favorite served on a Kaiser roll with lettuce and tomato.

### Chicken Salad Sandwich \$8.95

A classic salad served on a Kaiser roll with lettuce and tomato.

### The Goatburger \$10.95

Two four-ounce fresh ground beef patties grilled to perfection, served on a Kaiser roll with your choice of cheese and toppings.

### Turkey Bacon Cheddar Wrap \$9.95

Turkey, bacon, smoked cheddar, lettuce and tomato with a honey mustard dressing rolled in a garlic and herb tortilla

### Pollo Loco \$10.95

Grilled chicken breast with pepper jack cheese, bacon, chipotle ranch, lettuce and tomato on a Kaiser roll.

### Black Bean Burger \$9.95

A blend of fresh vegetables and black beans, topped with roasted red peppers, feta cheese and spinach on a Kaiser roll.

Ask your server about our loyalty program

Earn coupons towards future visits

Parties of 8 or more subject to 18% gratuity

## Dinner Entrees

Served Nightly After 5:00 pm

All entrees include a side salad, vegetable of the day and choice of mashed potato, baked potato or French fries

### Half Rack of BBQ Ribs \$18.95

House made Southwest rubbed BBQ ribs cooked to perfection.

Add Shrimp \$5.95

Add Chicken \$4.95

Wine Suggestion: Petite Sirah

### Crab Stuffed Flounder \$21.95

Broiled flounder stuffed with our homemade crab cakes and topped with a rich lobster cream sauce.

Wine Suggestion: Chardonnay

### Blackened Ahi Tuna \$19.95

A seared Ahi tuna steak with blackening spices topped with a fresh avocado and mango salsa.

Wine Suggestion: Steeple White

### Maple Glazed Salmon \$19.95

A 6 oz roasted Atlantic Salmon filet with sweet Pennsylvania maple glaze.

Wine Suggestion: Chardonnay

### Crab Cake Dinner \$23.95

A pair of our homemade crab cakes, pan fried and served with Chesapeake tartar sauce.

Wine Suggestion: Steam Engine White

### BBQ Shrimp Skewers \$16.95

12 large marinated shrimp, skewered and grilled with a sweet barbeque glaze.

Also available lightly breaded and fried

Wine Suggestion: Pinot Noir

### Blue Crab Filet \$25.95

An 8 oz Filet Mignon grilled to your liking and topped with fresh lump crab meat and melted blue cheese.

Wine Suggestion: The Goatfather

### NY Strip \$19.95

A 12 oz NY Strip steak grilled to your liking and topped with garlic herb butter.

Wine Suggestion: Cabernet Sauvignon

## Appetizers

### "Almost Famous" Crab Dip \$10.95

A perfect creamy blend of cheeses and spices with plenty of delicious crab served with fresh toasted crostini.

### Spinach Artichoke Dip \$8.95

A creamy blend of cheeses with spinach and artichokes served with fresh flour tortilla chips.

### Buffalo Chicken Dip \$8.95

Tender chicken breast shredded into a creamy blend of cheeses with the just the right amount of hot sauce and ranch.

Add blue cheese crumbles \$1.00

### Southwest Chicken Eggrolls \$7.95

A mixture of seasoned chicken, peppers, onions, spinach, black beans, corn and cheese served with chipotle ranch.

### House-Made Hummus \$8.95

Served with cucumber, red bell peppers, baby carrots and toasted pita points.

### Fried Green Tomatoes Napoleon \$9.95

Lightly breaded green tomatoes, fried, layered with blue cheese and bacon and finished with a red pepper coulis.

### Seafood Skins \$12.95

A fresh blend of shellfish including crab, shrimp and scallops over fried potato skins and topped with mozzarella and cheddar cheeses.

### Homemade Ranch Potato Chips \$4.95

Cooked in-house daily and served with a chipotle ranch.

### Fresh Cut French Fries

Hand cut and cooked to perfection.

Willie Size—8 oz \$3.95

Tayter Size—1 lb \$6.95

### Local Artisan Cheese Plate Market

Assorted local cheeses, rotating weekly. Ask your server for details.

## The Toasted Goat

The Toasted Goat winery was established in the Summer of 2016 by Donny and Kristan Carter. The original tasting room was located at 10 W. Main St. During the two years at that location, the business grew exponentially as well as the wine list.

The Toasted Goat moved to its current location in the Fall of 2018. With the move, 16 draft beers were added to the offerings as well as selected bottles. In January 2019 food service began.

The story behind the name for the winery is an interesting one. Donny and Kristan were sitting on the couch enjoying a bottle of Bully Hill Vineyards Love My Goat wine while watching The Five-Year Engagement. A bed & breakfast called the Drunken Pig was featured in the movie. At that moment, Toasted Goat popped into Donny's head and the name was born.

## The Hotel Gunter

The Hotel Gunter was built in 1896 by William R. Percy and his son-in-law Gladstone Hitchins. Then called Hotel Gladstone, it opened on New Year's Day 1897 with 110 rooms, a café, and barbershop. The venture failed after Percy's death and the hotel was sold to William Gunter in 1903. Gas and electric lights were installed by 1911 and the hotel was renamed Hotel Gunter in 1911.

During the 1980's the hotel went through a major renovation and several of the hotel rooms were converted to apartments creating the current configuration of 20 apartments and 12 hotel rooms.

Having always been intrigued by the beauty and potential of the property, the opportunity to purchase the hotel was presented in the summer of 2018 and Donny and Kristen were able to obtain the property in the fall of 2018.

## Carter Hospitality Group

Carter Hospitality was formed by Donny, Kristan, Phil, and Cora Carter in the summer of 2018 to act as the foodservice division for the property. Carter Hospitality currently runs the bar, restaurant, hotel and catering operations at the Hotel Gunter.

## Spinach Artichoke Chicken \$14.95

A grilled, marinated chicken breast topped with spinach and artichokes in a creamy cheese blend.  
Wine Suggestion: Moscato

## Honey Glazed Chicken \$14.95

Grilled chicken breast finished in a balsamic honey glaze and topped with a grilled pineapple salsa.  
Wine Suggestion: Three Hot Blondes

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

## Pasta

All pasta dishes served with a side salad

## Mama Judes Shrimp Pasta \$16.95

Sautéed shrimp with tomatoes, corn and asparagus in a garlic and white wine sauce with fresh lemon and basil. Served over penne pasta.  
Wine Suggestion: 1309 Blend

## Tomato and Spinach Ravioli \$15.95

Fresh egg pasta filled with sundried tomatoes, spinach grilled onions, Parmesan, ricotta and mascarpone cheeses in a creamy Alfredo Sauce.  
Wine Suggestion: Chardonnay

## Desserts

Ask your server for daily dessert specials

## Beverages

\$2.95 with Free Refills

Pepsi  
Diet Pepsi  
Orange  
Sierra mist  
Root Beer  
Pink Lemonade  
Mountain Dew  
Sweet & Unsweet Tea

Coffee and Hot Tea \$1.95

Let the Hotel Gunter cater your next party or corporate event. We offer facilities for up to 220 guest or will provide services off site. For information contact us at 240-657-0500



A Variety of Local Wines from Sweet to Dry

[www.toastedgoatwinery.com](http://www.toastedgoatwinery.com) 240-558-9463  
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