

FOR THE TABLE

<b>SOURDOUGH</b>	8
whipped butter, sea salt	
<b>A NOBLE MEAT &amp; CHEESE BOARD</b>	24
3 cheeses, 3 artisan charcuterie / cured meats, house-made condiments, house mustard, seasonal pickles, crackers, crostini	

SMALL PREPARATIONS

<b>TRUFFLE POLENTA FRIES</b>	14
lemon-parmigiano dressing, thyme	
<b>ROASTED BABY CARROTS</b>	14
tahini, honey, lemon, soy sauce, toasted sunflower seeds	
<b>CACIO E PEPE RAVIOLETTI</b>	15
goat cheese, truffle	
<b>ARANCINI</b>	15
crispy fried risotto croquette, mozzarella, arugula, smoked tomato coulis	
<b>FLASH-FRIED CALAMARI</b>	15
saffron aioli	
<b>GRILLED CHICKEN WINGS</b>	12
korean bbq glaze, crushed peanuts*, za'atar, celery salad	
<b>GLAZED PORK RIBS</b>	16
duck sauce, kimchi, sesame	
<b>TUNA CRUDO+</b>	16
jicama, black garlic-molasses-wasabi aioli, tobiko roe, toasted macadamia nuts*, wonton chips	
<b>CAST IRON SKILLET CRAB FONDUE</b>	16
jumbo lump crab, béchamel, leeks, old bay, pizza triangles	
<b>BEEF TARTARE PUTTANESCA+</b>	18
chopped beef tenderloin, capers, parmigiano-reggiano, caesar dressing, grilled sourdough	
<b>SPANISH ROCK OCTOPUS</b>	22
ibérico ham, gigante beans, celery root, calabrian	

<b>PICKLED BEET JAR</b>	goat cheese, pistachio*, baby arugula, honey vinaigrette	14
<b>GRILLED BABY ROMAINE</b>		14
7-minute <i>new hampshire</i> red hen egg, shaved croutons, parmigiano-reggiano, garlic-caesar dressing, parsley		
<b>WEDGE SALAD</b>	baby gem lettuce, crispy bacon, shaved red onion, apple, blue cheese, pepitas, bacon vinaigrette	16

HEARTH-BAKED PIZZAS (10-inch)

<b>WAGYU CHEESEBURGER</b>	22	<b>CHEESE</b>	tomato sauce, mozzarella	15
cooper sharp cheese, chile aioli, lettuce, tomato, bread & butter pickles, fries, seeded bun		<b>MARGHERITA</b>	tomato sauce, fresh mozzarella, basil pesto*	15
<b>ADD-ONS</b>	2	<b>ROASTED GARLIC</b>	broccoli rabe, ricotta, ricotta salata	16
bacon, caramelized onion, blue cheese, mushrooms		<b>HOT HONEY PEPPERONI</b>	red sauce, mozzarella	16
		<b>MUSHROOM TRUFFLE</b>	mixed mushrooms, leek, truffle béchamel, mozzarella, fresh herbs	18
		<b>SPICY CALABRIAN CHILE &amp; SOPPRESSATA</b>	tomato sauce, mozzarella, fresh thyme	18
		<b>PROSCIUTTO &amp; PEAR</b>	smoked mozzarella, pistachio*, honey	20
		<b>NOBLE ITALIAN SAUSAGE</b>	house-made sausage, cellared tomato, olive, caramelized onion, pinenut*, fresh mozzarella	20
		<i>ADD: pepperoni, sausage, soppressata, olive, bacon, mushroom</i>		2

FRESH-MADE PASTAS

<b>CARBONARA</b>	gemelli, speck ham, sunny side quail egg, locatelli cheese, fresh ground black pepper	24
<b>ZUCCHINI PESTO</b>	penne, sun-dried tomato, olive, almond*, parmigiano-reggiano	24
<b>SHRIMP SCAMPI</b>	bucatini, texas gold shrimp, white wine brodo, garlic, lemon, parsley, parmigiano-reggiano	26
<b>ELYSIAN FARM LAMB RAGU</b>	torchio, rosemary, sage, idiazabal cheesy bread crumbs	26

LARGE PREPARATIONS

<b>EGGPLANT PARMESAN</b>	25
crispy fried eggplant, ricotta, tomato sauce, mozzarella, fresh basil, oregano, olive, pine nut*	
<b>CHICKEN MILANESE</b>	25
pan fried chicken breast, rosti potato, escarole, almonds*, lemon, parmigiano-reggiano	
<b>GRILLED KOREAN BBQ SALMON</b>	30
crispy vegetable wontons, bean sprouts, pickled sweet peppers, cilantro	
<b>CRISPY SKIN GULF COAST RED SNAPPER</b>	30
smashed fingerlings, lemon-caper beurre blanc, fresh herbs	
<b>SEARED SCALLOPS</b>	32
pan-seared scallops, curried butternut squash, chanterelle mushroom confit, toasted walnut bread* "sausage", crispy parsnips	
<b>STEAK FRITES+</b>	37
7oz bistro steak, house Italian dressing, tuscan kale salad, fries, lemon aioli	
<b>BOURBON BARBEQUE GLAZED SHORTRIB</b>	38
heirloom grits, braised peppers, cornbread crumble, chow chow	
<b>MOLASSES GLAZED DUCK BREAST</b>	38
confit lollipop duck leg, andouille sausage collard greens, carolina gold egg fried rice, toasted corn, duck jus	



the  
NOBLE GOAT  
KITCHEN AND BAR

DINNER

\*Contains nuts. +Consuming raw or undercooked meat, poultry, seafood or shellfish may increase risk of foodborne illness. \$5 split plate fee. 20% gratuity added to parties of 5 or more. 3% surcharge will be added to credit card transactions.

## WINES BY THE GLASS

pinot grigio: ca'di ponti, IT  
 sauvignon blanc: ranga ranga, NZ  
 chardonnay: lapis luna, CA  
 riesling: red tail ridge "good karma", NY

grenache-syrah rosé: albert bichot c'est la vie, FR

petit syrah: juggernaut red blend, CA  
 malbec: finca sopenia altosur, AR  
 grenache: la ferme du mont mademoiselle rouge, côtes du rhône, FR  
 tempranillo: finca torremilanos, ES  
 nebbiolo: tumlin roero, loreto, IT  
 pinot noir: greenwig, willamette valley, OR  
 cabernet sauvignon: daou vineyards, CA

## BOTTLES

sauvignon blanc: jax y3 2023, CA  
 chenin blanc: lieu dit 2023, CA  
 riesling: zeltinger schlossberg spätlese 2022  
 chardonnay: daniel et julien barraud saint-véran en crèches 2022, FR  
 garganega: soave classico contrada salvarenza vecchie vigne  
 chardonnay: rhys, santa cruz mountains 2021, CA  
 chardonnay: frantz chagnoleau les raspilleres 2022, FR  
 albariño: rías baixas pepe luis 2022

malbec: valle de uco - terrior altos los hormigas mendoza 2024, AR  
 mencia: raúl pérez castro candaz finca el curvado 2020, ES  
 pinot noir: bloodroot, coastal california 2023, CA  
 cabernet sauvignon: broadbent auctioneer 2022, CA  
 cabernet sauvignon: chappellet mountain cuvée 2023, CA  
 syrah: piedrasassi, arroyo grande valley 2021, CA  
 nerello: mascalese terre nere etna rosso anniversario 2022, IT  
 grenache: clos du mont-olivier châteauneuf-du-pape 2022, FR  
 tempranillo: la rioja alta viña arana gran reserva 2016, ES  
 pinot noir: dumol wester reach 2023, CA  
 corvina: le salette amarone della valpocella classico 2018, IT

## WHITE

12  
12  
14  
14

## ROSÉ

12

## RED

14  
15  
16  
16  
16  
16  
18



## BUBBLES

prosecco, fratelli cosmo, IT 14  
*glass*  
 veuve cliquot, champagne, FR 120  
*bottle*

## NOBLE FASHIONEDS

### STATION OLD FASHIONED

bourbon, brown sugar cordial, chocolate  
 bitters, luxardo cherry

### DIAMOND OLD FASHIONED

el dorado 12-year dark rum, campari,  
 sweet vermouth, vanilla, banana,  
 chocolate

## SHAKEN NOT STIRRED 18

woodford reserve double oak bourbon, espresso, licor 43, brown sugar, chocolate bitters

## WHITE

55  
60  
75  
80  
85  
90  
90  
90

## RED

60  
70  
70  
80  
86  
90  
100  
110  
120  
144  
156

## MOCKTAILS 12

### GARDEN PARTY

seedlip garden 108 n/a  
 spirit, cucumber, lime, sugar

### SURF'S UP

pineapple, coconut,  
 lime, mint

### MOCKTINI

seedlip spice 94 n/a  
 spirit, blood orange, rosemary,  
 yuzu

## STANDARDS

bourbon, dolin sweet vermouth, angostura bitters, luxardo cherry

## ELEVATED CLASSICS

don julio blanco, grand marnier, agave, lime, salt rim  
 SAZERAC  
 bulleit rye, absinthe, sugar, peychaud's bitters, lemon twist  
 LAST WORD  
 gin, chartreuse, marachino liquor, lime

## COCKTAILS NOBLE GOAT ORIGINALS

15

### SMOKESHOW

jalapeño-infused tequila, cointreau, smoked thai pepper, lime, black lava salt rim

### TAKE MY MONEY

tequila, passion fruit, vanilla, egg white, citrus

### DRUNK MONKEY

mezcal, banana, campari, pineapple

### FIG AROUND AND FIND OUT

bourbon, amaro montenegro, fig, lemon

### SERIOUS MOONLIGHT

bulleit rye, cherry heering, vanilla, yuzu, cherry bitters, egg white

### PURPLE RAIN

empress gin, ramazotti, st. germain, lemon

### START YOUR ENGINES

vodka, fresh espresso, borghetti coffee liqueur, licor 43

### EMPLOYEES ONLY

vodka, cointreau, aperol, rosemary, sparkling grapefruit

### CAPRI SPRITZ

italicus, campari, strawberry, lemon, prosecco

### ONE NIGHT IN BANGKOK

navy rum, white rum, banane de brasil, pineapple, coconut, lime, salt

15

### PAPER PLANE

bourbon, amaro, aperol, lemon

### MANHATTAN

bourbon, dolin sweet vermouth, angostura bitters, luxardo cherry

### CUCUMBER GIMLET

vodka, lime, muddled cucumber

18

### CADILLAC MARGARITA

don julio blanco, grand marnier, agave, lime, salt rim

### SAZERAC

bulleit rye, absinthe, sugar, peychaud's bitters, lemon twist

### LAST WORD

gin, chartreuse, marachino liquor, lime