

FOR THE TABLE

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

SMALL PREPARATIONS

|                                                                                                  |    |
|--------------------------------------------------------------------------------------------------|----|
| TRUFFLE POLENTA FRIES                                                                            | 14 |
| lemon-parmigiano dressing, thyme                                                                 |    |
| CACIO E PEPE RAVIOLETTI                                                                          | 15 |
| goat cheese, truffle                                                                             |    |
| ARANCINI                                                                                         | 15 |
| crispy fried risotto croquette, mozzarella,<br>arugula, smoked tomato coulis                     |    |
| FLASH-FRIED CALAMARI                                                                             | 15 |
| saffron aioli                                                                                    |    |
| GRILLED CHICKEN WINGS                                                                            | 12 |
| korean bbq glaze, crushed peanuts*, za'atar,<br>celery salad                                     |    |
| HEIRLOOM TOMATOES                                                                                | 16 |
| torn burrata, fresh cut herbs, olive oil, baguette                                               |    |
| GLAZED PORK RIBS                                                                                 | 16 |
| duck sauce, kimchi, sesame                                                                       |    |
| TUNA CRUDO+                                                                                      | 16 |
| jicama, black garlic-molasses-wasabi aioli, tobiko<br>roe, toasted macadamia nuts*, wonton chips |    |
| CAST IRON SKILLET CRAB FONDUE                                                                    | 16 |
| jumbo lump crab, béchamel, leeks, old bay,<br>pizza triangles                                    |    |
| BEEF TARTARE PUTTANESCA+                                                                         | 18 |
| chopped beef tenderloin, capers, parmigiano-<br>reggiano, caesar dressing, grilled sourdough     |    |
| SOY-GLAZED OCTOPUS                                                                               | 20 |
| babaganoush, black garlic shoyu, baby bok choy                                                   |    |

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

GARDEN

HEARTH-BAKED PIZZAS (10-inch)

|                                                                                                       |                                                                                            |    |    |
|-------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------|----|----|
| WAGYU CHEESEBURGER                                                                                    | CHEESE tomato sauce, mozzarella                                                            | 22 | 15 |
| cooper sharp cheese,<br>chile aioli, lettuce, tomato,<br>bread & butter pickles,<br>fries, seeded bun | MARGHERITA tomato sauce, fresh mozzarella, basil pesto*                                    |    | 15 |
| ADD-ONS                                                                                               | ROASTED GARLIC broccoli rabe, ricotta, ricotta salata                                      | 2  | 16 |
| bacon, caramelized<br>onion, blue cheese,<br>mushrooms                                                | MUSHROOM TRUFFLE mixed mushrooms, leek, truffle béchamel, mozzarella, fresh herbs          |    | 18 |
|                                                                                                       | SPICY CALABRIAN CHILE & SOPPRESSATA tomato sauce, mozzarella, fresh thyme                  |    | 18 |
|                                                                                                       | PROSCIUTTO & PEACH smoked mozzarella, pistachio*, honey                                    |    | 20 |
|                                                                                                       | NOBLE ITALIAN SAUSAGE                                                                      |    | 20 |
|                                                                                                       | house-made sausage, cellared tomato, olive, caramelized onion, pinenut*, fresh mozzarella  |    |    |
|                                                                                                       | SUMMER CORN sliced speck, smoked mozzarella, roasted corn, carolina mustard bbq, long hots |    | 21 |
|                                                                                                       | ADD: pepperoni, sausage, soppressata, olive, bacon, mushroom                               | 2  |    |

FRESH-MADE PASTAS

|                |                                                                                            |    |
|----------------|--------------------------------------------------------------------------------------------|----|
| POTATO GNOCCHI | pine nut* pesto, basil, cellared cherry tomatoes, parmigiano-reggiano                      | 24 |
| CARBONARA      | gemelli, speck ham, confit egg yolk, locatelli cheese. fresh ground black pepper           | 24 |
| SHRIMP SCAMPI  | bucatini, texas gold shrimp, white wine brodo, garlic, lemon, parsley, parmigiano-reggiano | 26 |
| TÒRCHIO        | sausage ragu, green peppers, tomato, parmigiano-reggiano                                   | 22 |

LARGE PREPARATIONS

|                                           |                                                                                                                     |    |
|-------------------------------------------|---------------------------------------------------------------------------------------------------------------------|----|
| EGGPLANT PARMESAN                         | crispy fried eggplant, ricotta, tomato sauce, mozzarella, fresh basil, oregano, olive, pine nut*                    | 25 |
| CHICKEN MILANESE                          | chicken breast, rosti potato, escarole, almonds*, lemon, parmigiano-reggiano                                        | 25 |
| SCALLOP-CORN "CHOWDER"                    | pan-seared scallops, pancetta, sweet corn, potatoes, thyme-scented oyster crackers                                  | 28 |
| PAN-SEARED BRONZINO                       | ratatouille, crispy polenta, heirloom tomato marmalade                                                              | 34 |
| GRILLED KOREAN BBQ SALMON                 | crispy vegetable wontons, bean sprouts, pickled sweet peppers, cilantro                                             | 30 |
| STEAK FRITES+                             | 7oz bistro steak, heirloom tomato-cucumber panzanella, parmigiano-reggiano, garlic croutons, frites,<br>lemon aioli | 37 |
| FOURTEEN OUNCE GRILLED CREEKSTONE RIBEYE+ | thick cut onion rings, cheddar-sweet corn pudding, our "A-1" sauce                                                  | 52 |



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.

## WINES BY THE GLASS

pinot grigio: ca'di ponti, IT  
sauvignon blanc: ranga ranga, NZ  
vino verde: broadbent, PT  
chardonnay: lapis luna, CA

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

pinot noir: mcmanis, CA  
cabernet sauvignon: fowles *farm to table*, AU  
malbec: finca sopenia *altosur*, AR  
grenache: la ferme du mont mademoiselle rouge, côtes du Rhône, FR

## 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

mencia: raúl perez *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  
barolo: mauro molino 2021, IT  
grenache: clos du mont-olivier châteauneuf-du-pape 2022, FR  
tempranillo: la rioja alta *viña arana* gran reserva 2016, ES  
merlot: clos rené pomerol 2020, FR  
pinot noir: dumol *wester reach* 2023, CA  
corvina: le salette amarone della valpocella classico 2018, IT  
syrah: coursodon saint-joseph *la sensonne* 2022, FR  
cabernet sauvignon: ad ripa *china blue* 2021, CA  
sangiovese: gianni brunelli brunello di montalcino 2020, IT  
cabernet sauvignon: hanzell vineyards *estate* 2020, CA

### WHITE

10  
12  
12  
12

### ROSÉ

12

### RED

12  
14  
15  
16



## BUBBLES

chardonnay: st. kilda brut cuvée, AU 12  
glass  
veuve cliquot, champagne, FR 120  
bottle

## NOBLE FASHIONEDS

### STATION OLD FASHIONED

bourbon, brown sugar cordial,  
chocolate bitters, luxardo cherry

### CUBAN OLD FASHIONED

rum, banana, jamaican bitters, orange  
peel, cherry

### WHITE

55  
60  
75  
80  
85  
90  
90  
90

### RED

70  
70  
80  
86  
90  
100  
105  
110  
120  
120  
144  
156  
170  
170  
210  
230

## 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

## COCKTAILS NOBLE GOAT ORIGINALS

15

### SMOKE & MIRRORS

blanco tequila, pamplemousse, smoked thai pepper, grapefruit,  
lime, smoked salt rim

### MAMACITA

jalapeño-infused blanco tequila, vanilla, pineapple, lemon

### TAKE MY MONEY

mezcal, passion fruit, vanilla, egg white, citrus

### PROMISES PROMISES

bourbon, pomegranate, agave, lime, egg white

### THE NAME IS BOND

rye, amaro brucato, walnut liqueur, sweet vermouth

### PURPLE RAIN

empress gin, ramazotti, giffard orange liqueur

### GIN JOINT

hendrick's gin, ginger, vanilla, botanicals, candied ginger

### IN THE NAVY

tanqueray gin, orgeat\*, lemon, citrus, angostura bitters, grapefruit twist

### START YOUR ENGINES

tito's, fresh espresso, borghetti coffee liqueur, licor 43

### EMPLOYEES ONLY

tito's, cointreau, aperol, rosemary, sparkling grapefruit

### ONE NIGHT IN BANGKOK

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

## SHAKEN NOT STIRRED 18

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

## STANDARDS

15

### PAPER PLANE

bourbon, amaro, aperol, lemon

### MANHATTAN

bourbon, dolin sweet vermouth, angostura bitters, luxardo cherry

### CUCUMBER GIMLET

vodka, lime, muddled cucumber

## OUR FAVORITE CLASSICS

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