

FOR THE TABLE

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

SMALL PREPARATIONS

TRUFFLE POLENTA FRIES	14
lemon-parmigiano dressing, thyme	
MUSHROOM BAO BUNS	14
hoisin-glazed mushrooms*, pickled red onion, cilantro, crushed peanuts*, sesame seeds, bean sprouts	
CACIO E PEPE RAVIOLETTI	15
goat cheese, truffle	
ARANCINI	15
crispy fried risotto croquette, mozzarella, arugula, smoked tomato coulis	
FLASH-FRIED CALAMARI	15
saffron aioli	
HEIRLOOM TOMATOES	16
torn burrata, fresh cut herbs, olive oil, focaccia	
GLAZED PORK RIBS	16
duck sauce, kimchi	
TUNA CRUDO	16
jicama, black garlic-molasses-wasabi aioli, tobiko roe, toasted macadamia nuts*, wonton chips	
CAST IRON SKILLET CRAB FONDUE	16
jumbo lump crab, béchamel, leeks, old bay, pizza triangles	
BEEF TARTARE PUTTANESCA	18
chopped beef tenderloin, capers, parmigiano- reggiano, caesar dressing, grilled sourdough	
SOY-GLAZED OCTOPUS	20
babaganoush, black garlic shoyu, baby bok choy	

GARDEN

PICKLED BEET JAR goat cheese, pistachio*, baby arugula, honey vinaigrette	14
GRILLED BABY ROMAINE	14
7-minute <i>new hampshire</i> red hen egg, shaved croutons, parmigiano-reggiano, garlic-caesar dressing, parsley	
CHICORY & SEARED HALLOUMI	16
castelfranco radicchio, endive, greek sheep milk cheese, toasted almonds*, pears, balsamic dressing	
WEDGE SALAD baby gem lettuce, crispy bacon, shaved red onion, apple, blue cheese, pepitas, bacon vinaigrette	16

HEARTH-BAKED PIZZAS (10-inch)

WAGYU CHEESEBURGER	22	CHEESE tomato sauce, mozzarella	15
cooper sharp cheese, chile aioli, lettuce, tomato, bread & butter pickles, fries, seeded bun		MARGHERITA tomato sauce, fresh mozzarella, basil pesto*	15
ADD-ONS	2	ROASTED GARLIC broccoli rabe, ricotta, ricotta salata	16
bacon, caramelized onion, blue cheese, 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
		<i>ADD: pepperoni, sausage, soppressata, olive, bacon, mushroom 2</i>	

FRESH-MADE PASTAS

POTATO GNOCCHI pine nut* pesto, basil, cellared cherry tomatoes, parmigiano-reggiano	24
SHRIMP SCAMPI bucatini, <i>texas</i> gold shrimp, white wine brodo, garlic, lemon, parsley, parmigiano-reggiano	26
BOLOGNESE pappardelle, broccoli rabe, parmigiano-reggiano	26

LARGE PREPARATIONS

EGGPLANT PARMESAN	25
crispy fried eggplant, ricotta, tomato sauce, mozzarella, fresh basil, oregano, olive, pine nut*	
CRISPY CHICKEN PAILLARD chicken breast, rosti potato, escarole, almonds*, lemon, parmigiano-reggiano	25
MUSSELS & FRITES garlic, ginger, white wine brodo, lemon, pepper flakes, crusty sourdough, yuzu aioli	25
PAN-SEARED RAINBOW IDAHO TROUT	28
<i>castle valley</i> grits, smoky bacon, kale, walnut pesto*, apple cider gastrique	28
GRILLED KOREAN BBQ SALMON crispy vegetable wontons, bean sprouts, pickled sweet peppers, cilantro	30
RABBIT FRICASSÉE prosciutto-wrapped loin, fava beans, bunapi mushrooms, spring onions, spätzle	30
FILET MIGNON	45
ancho chile-rubbed, twice-baked cheddar potato, sweet corn succotash, smoky bourbon demi-glace	
GRILLED CREEKSTONE RIB EYE	48
14oz cut, heirloom tomato-cucumber panzanella, garlic croutons, tomato glaze	



the
NOBLE GOAT
KITCHEN AND BAR

DINNER

*Contains nuts.. +Consuming raw or undercooked meat, poultry, seafood or shellfish may increase risk of foodborne illness. NO SUBSTITUTIONS. \$5 split plate fee.

WINES BY THE GLASS

chardonnay: st. kilda brut cuvée, AU

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

tempranillo: valderiz, ES

grenache: la ferme du mont mademoiselle rouge, côtes du Rhône, FR

cabernet sauvignon: twenty rows, CA

BOTTLES

sauvignon blanc: jax y3 2023, CA

chenin blanc: lieu dit 2023, CA

chardonnay: *daniel* et julien barraud saint-véran en crèches 2022, FR

chardonnay: rhys, santa cruz mountains 2021, CA

chardonnay: frantz chagnoleau *les raspilleres* 2022, FR

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 senonne* 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

SPARKLING

12

WHITE

10

12

12

12

ROSÉ

12

RED

12

14

15

16

16

18

WHITE

45

50

70

80

80

RED

60

60

70

76

80

90

95

100

110

110

134

146

160

160

200

220



DRAUGHTS

EAST BRANCH
vista hazy ipa 5.7%
8

FUNK
citrus ipa 6.1%
8

SIERRA NEVADA
hazy little thing neipa 6.7%
8

OTHER HALF
forever ever neipa 4.7%
8

HALF ACRE
daisy cutter apa 5.2%
8

TOPPLING GOLIATH
pseudo sue apa 5.8%
10

PIPEWORKS
lizard king apa 6%
8

YARDS
brawler ale 4.2%
8

2SP
delco amber lager 4%
8

EAST BRANCH
der bach kölsch 4.6%
8

INDUSTRIAL ARTS
metric pilsner 4.7%
8

ALLAGASH
white witbier 5%
8

ATHLETIC
free wave ipa .4% (can)
7

COCKTAILS

15

NOBLE GOAT ORIGINALS

PROMISES PROMISES

bourbon, pomegranate, agave, lime, egg white

THE NAME IS BOND

rye, amaro brucato, walnut liqueur, lemon

MAMACITA

jalapeño-infused blanco tequila, vanilla, pineapple, lemon

SMOKE & MIRRORS

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

TAKE MY MONEY

mezcal, passion fruit, vanilla, egg white, citrus

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

ONE NIGHT IN BANGKOK

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

DOWN THE SHORE

dark rum, licor 43, vanilla, pineapple, egg white*, lime

SHAKEN NOT STIRRED 18

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

NOBLE FASHIONEDS

STATION OLD FASHIONED

bourbon, brown sugar cordial, chocolate bitters, luxardo cherry

CUBAN OLD FASHIONED

rum, banana, jamaican bitters, orange peel, cherry

OUR FAVORITE CLASSICS

PAPER PLANE

bourbon, amaro, aperol, lemon

MANHATTAN

bourbon, dolin sweet vermouth, angostura bitters, luxardo cherry

CUCUMBER GIMLET

vodka, lime, muddled cucumber