

GOOD BEGINNINGS

GRILLED CHICKEN WINGS

buffalo sauce, celery, blue cheese dressing

TRUFFLE POLENTA FRIES

lemon-parmigiano dressing, thyme

CRISPY KOREAN BBQ CHICKEN BAO BUNS

cucumber, red onion, sesame seeds

FLASH-FRIED CALAMARI

saffron aioli

HEIRLOOM TOMATOES

torn burrata, fresh cut herbs, olive oil, grilled sourdough

GLAZED PORK RIBS

duck sauce, kimchi, sesame

TUNA CRUDO⁺

soy dressing, sesame, ginger, pistachio, avocado, cucumber, house chips

CAST IRON SKILLET CRAB FONDUE

jumbo lump crab, béchamel, leeks, old bay, pizza triangles

CRISPY DUCK LEG^{*}

sweet soy, apricot conserve, dosa crumble, toasted hazelnut

BEEF TARTARE PUTTANESCA⁺

chopped beef tenderloin, capers, parmigiano-reggiano, caesar dressing, grilled sourdough

SALADS

GRILLED BABY ROMAINE

7-minute *new hampshire* red hen egg, shaved croutons, parmigiano-reggiano, garlic-caesar dressing, parsley

WEDGE SALAD

baby gem lettuce, crispy bacon, shaved red onion, apple, blue cheese, pepitas, bacon vinaigrette

ADD: chicken breast (10), korean BBQ salmon+ (15), shrimp (12), grilled hanger steak (20)

FOR THE TABLE

12 SOURDOUGH

whipped butter, sea salt

14 A NOBLE MEAT & CHEESE BOARD

3 cheeses, 3 artisan charcuterie / cured meats, house-made condiments, house mustard, seasonal pickles, crackers, crostini

THE NOBLE BEEF DIP

thin sliced roasted top round, fresh long roll, beef jus, served with fries or a side salad

horseradish aioli, blue cheese, arugula, caramelized onion

18

the
NOBLE GOAT
KITCHEN AND BAR



WAGYU CHEESEBURGER 22

cooper sharp cheese, chile aioli, lettuce, tomato, bread & butter pickles, fries, seeded bun

ADD-ONS

bacon, caramelized onion, blue cheese, mushrooms

8

24

ENTREES

SUMMER CORN RISOTTO

roasted sweet corn, cherry tomato, basil pistou, pecorino

CARBONARA

gemelli, speck ham, sunny side quail egg, locatelli cheese, fresh ground black pepper

SHRIMP SCAMPI

bucatini, texas gold shrimp, white wine brodo, garlic, lemon, parsley, parmigiano-reggiano

GOAT CHEESE GNOCCHI

caramelized endive, sweet onion soubise, black truffle, pecorino

CHICKEN MILANESE

red curry lime buttermilk, herb-cucumber salad, tamarind glaze

GRILLED KOREAN BBQ SALMON

crispy vegetable wontons, bean sprouts, pickled sweet peppers, cilantro

CRISPY SKIN RHODE ISLAND RED SNAPPER

smashed fingerlings, lemon-caper beurre blanc, fresh herbs, braised cherry tomato

PAN-SEARED SCALLOPS

corn velouté, hand-rolled garganelli pasta, crispy pancetta, torn basil

STEAK FRITES⁺

hanger steak, chimichurri, tuscan bread salad (heirloom tomato, cucumber, red onion, parmigiano-reggiano, vinaigrette), fries, lemon-parmigiano aioli

HEARTH-BAKED PIZZAS (10-inch)

CHEESE

tomato sauce, mozzarella

MARGHERITA^{*}

tomato sauce, fresh mozzarella, basil pesto

HOT HONEY PEPPERONI

red sauce, mozzarella

MUSHROOM TRUFFLE

mixed mushrooms, leek, truffle béchamel, mozzarella, fresh herbs

SPICY CALABRIAN CHILE & SOPPRESSATA

tomato sauce, mozzarella, fresh thyme

PROSCIUTTO & PEACH^{*}

smoked mozzarella, pistachio, honey

NOBLE ITALIAN SAUSAGE^{*}

house-made sausage, cellared tomato, olive, caramelized onion, pinenut, fresh mozzarella

SUMMER CORN

speck ham, smoked mozzarella, roasted corn, carolina mustard bbq, long hots

ADD: pepperoni, sausage, soppressata, olive, bacon, mushroom

^{*}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

malbec: finca sophenia altosur, AR
 grenache: la ferme du mont mademoiselle rouge, côtes du rhône, FR
 nebbiolo: tumlin roero, loreto, IT
 pinot noir: brown family vineyards "heritage", willamette valley, OR
 cab franc-cabernet blend: aviary birds of prey red blend, napa, CA
 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 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
 grenache: clos du mont-olivét 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 valipocella classico 2018, IT

WHITE

12
 12
 14
 14

ROSÉ

12

RED

15
 16
 16
 16
 16
 16



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

EL CHAPO

reposado tequila, mezcal, chocolate
 bitters, angostura bitters, agave, orange

AFTER HOURS

rye, walnut*, amaro montenegro, vanilla

WHITE

55
 60
 75
 80
 85
 90
 90
 90

RED

60
 70
 70
 80
 86
 90
 100
 110
 120
 144
 156

COCKTAILS NOBLE GOAT ORIGINALS

15

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

TROPIC LIKE ITS HOT
 tequila, mezcal, aperol, elderflower, pineapple, lemon

BRIAR PATCH
 mezcal, blackberry, honey, black pepper

SOUTHERN EXPOSURE
 bourbon, smoked peach, lemon

GINNY IN A BOTTLE
 gin, strawberry, orgeat*, vanilla, lemon

PURPLE RAIN
 empress gin, ramazotti, st. germain, lemon

START YOUR ENGINES
 vodka, fresh espresso, borghetti coffee liqueur, licor 43

RIVIERA MULE
 vodka, salers aperitif, amaro nonino, pomegranate, ginger beer, lime

CAPRI SPRITZ
 italicus, campari, strawberry, lemon, prosecco

ONE NIGHT IN BANGKOK
 navy rum, white rum, banane de brasil, pineapple, coconut, lime, salt

OUT OF THE OFFICE
 rum, velvet falernum, orgeat*, passionfruit, licor 43

SHAKEN NOT STIRRED 18

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

MOCKTAILS 12

FRUIT RIOT
 guava, lemon, rosemary,
 strawberry, grapefruit, club
 soda

NOBLE NOIR
 black cherry, lime, vanilla

COCONUT GROVE
 coconut, strawberry,
 pineapple, lemon

STANDARDS

15

PAPER PLANE
 bourbon, amaro, aperol, lemon
 MANHATTAN
 bourbon, dolin sweet vermouth, angostura bitters, luxardo cherry

WHISKEY SOUR
 bourbon, lemon, simple, egg white

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

LAST WORD
 gin, chartreuse, marachino liquor, lime