

BRANDYWINE VALLEY RESTAURANT WEEK

3 COURSES \$35

FIRST COURSE (SELECT ONE)

GRILLED BABY ROMAINE

7-minute egg, shaved croutons, parmigiano-reggiano, garlic-caesar dressing

HEIRLOOM TOMATOES

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

TRUFFLE POLENTA FRIES

lemon-parmigiano dressing,

CRISPY KOREAN BBQ CHICKEN BAO BUNS

cucumber, red onion, sesame seeds

GLAZED PORK RIBS

duck sauce, kimchi, sesame

SECOND COURSE (SELECT ONE)

SOURDOUGH PIZZAS (PICK ONE)

SUMMER CORN RISOTTO

roasted sweet corn, cherry tomato, basil pistou, pecorino (GF)

SHRIMP SCAMPI

bucatini, texas gold shrimp, white wine brodo, garlic, lemon, parsley, parmigiano-reggiano (option to be made GF)

CRISPY SKIN RHODE ISLAND RED SNAPPER

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

STEAK FRITES+

hanger steak, chimichurri, bistro fries, lemon-parmigiano aioli, grilled spring onion (GF) *+\$10 upcharge*

DESSERT

Selection of gelato and sorbet with our homemade shortbread cookie



the
NOBLE GOAT
KITCHEN AND BAR

the
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