

GOOD BEGINNINGS

GRILLED CHICKEN WINGS*	12
korean bbq glaze, crushed peanuts*, za'atar, celery salad	
TRUFFLE POLENTA FRIES	14
lemon-parmigiano dressing, thyme	
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	
GLAZED PORK RIBS	16
duck sauce, kimchi, sesame	
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	
MUSHROOM WALNUT SLIDERS*	16
cooper sharp, arugula, lemon-honey mustard aioli	
SPANISH ROCK OCTOPUS	22
ibérico ham, gigante beans, celery root, calabrian chili	

SALADS

GRILLED BABY ROMAINE	14
7-minute <i>new hampshire</i> red hen egg, shaved croutons, parmigiano-reggiano, garlic-caesar dressing, parsley	
WEDGE SALAD	16
baby gem lettuce, crispy bacon, shaved red onion, apple, blue cheese, pepitas, bacon vinaigrette	
ROASTED FARMERS MARKET SALAD	18
wheatberries, roasted beets, heirloom carrots, arugula, sunflower seeds, lemon-tahini dressing	

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

+contains soy

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	

THE NOBLE BEEF DIP

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

CLASSIC	20
horseradish aioli, blue cheese, arugula, caramelized onion	
FRANKIE PEPPERS	22
calabrian pepper relish, provolone cheese, broccoli rabe	
BBQ SAMMY	22
cheddar, pork belly, bread & butter pickles	

the
NOBLE GOAT
KITCHEN AND BAR



WAGYU CHEESEBURGER	22
cooper sharp cheese, chile aioli, lettuce, tomato, bread & butter pickles, fries, seeded bun	

ADD-ONS	2
bacon, caramelized onion, blue cheese, mushrooms	

ENTREES

CARBONARA	24
gemelli, speck ham, sunny side quail egg, locatelli cheese, fresh ground black pepper	
ZUCCHINI PESTO*	24
penne, sun-dried tomato, olive, almond*, parmigiano-reggiano	
EGGPLANT PARMESAN*	25
crispy fried eggplant, ricotta, tomato sauce, mozzarella, fresh basil, oregano, olive, pine nut*	
CHICKEN MILANESE*	25
pan fried chicken breast, rosti potato, escarole, almonds*, lemon,	
SHRIMP SCAMPI	26
bucatini, texas gold shrimp, white wine brodo, garlic, lemon, parsley, parmigiano-reggiano	
SAUSAGE RAGU	26
torchio, rosemary, sage, idiazabal cheesy bread crumbs	
GRILLED KOREAN BBQ SALMON	30
crispy vegetable wontons, bean sprouts, pickled sweet peppers, cilantro	
CRISPY SKIN RHODE ISLAND RED SNAPPER	30
smashed fingerlings, lemon-caper beurre blanc, fresh herbs	
SEARED SCALLOPS	32
miso fava bean purée, pickled ramps, crispy sesame puffed rice	
STEAK FRITES+	37
7oz bistro steak, house Italian dressing, tuscan kale salad, fries, lemon aioli	
BOURBON BARBEQUE GLAZED SHORTRIB	38
heirloom grits, braised peppers, cornbread crumble, chow chow	
MOLASSES GLAZED DUCK BREAST	38
confit lollipop duck leg, andoullie sausage collard greens, carolina gold egg fried rice, toasted corn, duck jus	

HEARTH-BAKED PIZZAS (10-inch)

CHEESE	15
tomato sauce, mozzarella	
MARGHERITA*	15
tomato sauce, fresh mozzarella, basil pesto*	
ROASTED GARLIC	16
broccoli rabe, ricotta, ricotta salata	
HOT HONEY PEPPERONI	16
red sauce, mozzarella	
MUSHROOM TRUFFLE	18
mixed mushrooms, leek, truffle béchamel, mozzarella, fresh herbs	
SPICY CALABRIAN CHILE & SOPPRESSATA	18
tomato sauce, mozzarella, fresh thyme	
PROSCIUTTO & PEAR*	20
smoked mozzarella, pistachio*, honey	
NOBLE ITALIAN SAUSAGE*	20
house-made sausage, cellared tomato, olive, caramelized onion, pinenut*, fresh mozzarella	

ADD: pepperoni, sausage, soppressata, olive, bacon, mushroom 2

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 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-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 valipocella 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

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

COCKTAILS NOBLE GOAT ORIGINALS

15

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

tequila, aperol, ancho reyes, watermelon, lime, pink peppercorn, salt rim

tequila, passion fruit, vanilla, egg white, citrus

mezcal, banana, campari, pineapple

bourbon, amaro montenegro, fig, lemon

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

empress gin, ramazotti, st. germain, lemon

vodka, fresh espresso, borghetti coffee liqueur, licor 43

vodka, cointreau, aperol, rosemary, sparkling grapefruit

vodka, liquor 43, guava, strawberry, rosemary, yuzu, egg white

italicus, campari, strawberry, lemon, prosecco

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

bourbon, amaro, aperol, lemon
 bourbon, dolin sweet vermouth, angostura bitters, luxardo cherry
 vodka, lime, muddled cucumber

ELEVATED CLASSICS

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

15

18