GOOD BEGINNINGS

GRILLED CHICKEN WINGS 12
buffalo sauce, celery, blue cheese dressing

TRUFFLE POLENTA FRIES 14
lemon-parmigiano dressing, thyme

CRISPY KOREAN BBQ CHICKEN BAO BUNS 14
cucumber, red onion, sesame seeds

FLASH-FRIED CALAMARI 15
saffron aïoli

GLAZED PORK RIBS 16
duck sauce, kimchi, sesame

TUNA CRUDO+* 16
soy dressing, sesame, ginger, pistachio, avocado, cucumber, house chips

CAST IRON SKILLET CRAB FONDUE 16
jumbo lump crab, béchamel, leeks, old bay, pizza triangles

CRISPY DUCK LEG* 16
sweet soy, apricot conserve, toasted hazelnut

BEEF TARTARE PUTTANESCA+ 18
chopped beef tenderloin, dijon vinaigrette, caper aïoli, grilled sourdough

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

horseradish aioli, blue cheese, arugula, caramelized onion

18

the NOBLE GOAT
KITCHEN AND BAR



SALADS

GRILLED BABY ROMAINE 14
7-minute *new hampshire* 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

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

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

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

ENTREES

HONEY NUT SQUASH RAVIOLI* 24
forest mushrooms, toasted walnuts, parmesan frico, red pepper brodo

CARBONARA 24
gemelli, speck ham, sunny side quail egg, locatelli cheese, fresh ground black pepper

SHRIMP SCAMPI 26
bucatini, pacific blue prawns, white wine brodo, garlic, lemon, parsley, parmigiana-reggiano

CHICKEN MILANESE 27
red curry lime buttermilk, herb-cucumber salad, spicy tamarind glaze

SKUNA BAY SALMON* 30
pan seared salmon, stone-ground grits, walnut pesto, baby kale, smokey bacon, apple cider gastrique

PAN-SEARED SCALLOPS* 32
scallops, curried butternut squash, chantrelle mushroom confit, toasted walnut bread "sausage", crispy parsnips

CRISPY SKIN RHODE ISLAND RED SNAPPER 30
smashed fingerlings, lemon-caper beurre blanc, fresh herbs, braised cherry tomato

STEAK FRITES+ 40
hanger steak, chimichurri, grilled spring onions, fries, lemon-parmigiano aïoli

SOURDOUGH PIZZAS (10-inch)

CHEESE 15
tomato sauce, mozzarella

MARGHERITA* 15
tomato sauce, fresh mozzarella, basil pesto

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

*Contains nuts. +Consuming raw or undercooked meat, poultry, seafoodor shellfish may increase risk of foodborne illness. ***$5 split plate fee. 20% gratutity added to parties of 5 or more. 3% surcharge will be added to credit card transactions.***

WINES BY THE GLASS

WHITE

pinot grigio: ca'di ponti, IT 12
sauvignon blanc: ranga ranga, NZ 12
chardonnay: lapis luna, CA 14
riesling: red tail ridge "good karma", NY 14

ROSÉ

vinho verde: escuado real, PT 10
grenache-syrah rosé: albert bichot c'est la vie, FR 12
tricollis: pannonhalmi, HU 12

RED

malbec: finca sophenia altosur, AR 15
grenache: la ferme du mont mademoiselle rouge, côtes du rhône, FR 16
sangiovese blend: fanti "poggio torto" rosso toscana IGT, tuscany IT 16
pinot noir: brown family vineyards "heritage", willamette valley, OR 16
cab franc-cabernet blend: aviary birds of prey red blend, napa, CA 16
cabernet sauvignon: daou vineyards, CA 16

BOTTLES

WHITE

sauvignon blanc: jax y3 2023, CA 55
chenin blanc: lieu dit 2023, CA 60
riesling: zeltinger schlossberg spätlese 2022 75
chardonnay: daniel et julien barraud saint-véran en crèches 2022, FR 80
garganega: soave classico contrada salvarenza vecchie vigne 85
chardonnay: rhys, santa cruz mountains 2021, CA 90
chardonnay: frantz chagnoleau les raspilleres 2022, FR 90
albariño: rías baixas pepe luis 2022 90

RED

malbec: valle de uco - terrior altos los hormigas mendoza 2024, AR 60
mencia: raúl pérez castro candaz finca el curvado 2020, ES 70
pinot noir: bloodroot, coastal california 2023, CA 70
cabernet sauvignon: broadbent auctioneer 2022, CA 80
cabernet sauvignon: chappellet mountain cuvée 2023, CA 86
syrah: piedrasassi, arroyo grande valley 2021, CA 90
nerello: mascalese terre nere etna rosso anniversario 2022, IT 100
grenache: clos du mont-olivet châteauneuf-du-pape 2022, FR 110
tempranillo: la rioja alta viña arana gran reserva 2016, ES 120
pinot noir: dumol wester reach 2023, CA 144
corvina: le salette amarone della valipocella classico 2018, IT 156

BUBBLES

prosecco, fratelli cosmo, IT 14
glass

ALPINE SPRITZ 15
prosecco, brandy, pine liqueur,
apple cider, lemon

NOBLE FASHIONEDS

STATION OLD FASHIONED
bourbon, brown sugar cordial, chocolate bitters, luxardo cherry

LE CANADIAN
knob creek smoked maple bourbon,, allspice, chai, bitters

AFTER HOURS
rye, walnut*, amaro montenegro, vanilla

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, pomegranate, lemon

QUEEN FANG
empress gin, lychee, elderflower, honey, lemon

GIN JOINT
gin, licor 43, ginger, vanilla, citrus

BRIAR PATCH
vodka, blackberry, honey, black pepper

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

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

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

FLIGHT RISK
bourbon, amaro nonino, aperol, apple pie cordial, lemon

SHAKEN NOT STIRRED 18

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

MOCKTAILS 12

AUTUMN MULE
apple cider, pomegranate, vanilla, club soda

NOBLE NOIR
blackberry, lime, vanilla

COCONUT GROVE
coconut, agave, 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