

GOOD BEGINNINGS

GRILLED CHICKEN WINGS* korean bbq glaze, crushed peanuts*, za'atar, celery salad	12
TRUFFLE POLENTA FRIES lemon-parmigiano dressing, thyme	14
CACIO E PEPE RAVIOLETTI goat cheese, truffle	15
ARANCINI crispy fried risotto croquette, mozzarella, arugula, smoked tomato coulis	15
FLASH-FRIED CALAMARI saffron aioli	15
HEIRLOOM TOMATOES torn burrata, fresh cut herbs, olive oil, grilled sourdough	16
GLAZED PORK RIBS duck sauce, kimchi, sesame	16
+ TUNA TARTARE soy dressing, sesame, ginger, pistachio, avocado, cucumber, house chips	16
CAST IRON SKILLET CRAB FONDUE jumbo lump crab, béchamel, leeks, old bay, pizza triangles	16
MUSHROOM WALNUT SLIDERS* cooper sharp, arugula, lemon-honey mustard aioli	16
BEEF TARTARE PUTTANESCA+ chopped beef tenderloin, capers, parmigiano-reggiano, caesar dressing, grilled sourdough	18

SALADS

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

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

+contains soy

FOR THE TABLE

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

THE NOBLE BEEF DIP

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

CLASSIC horseradish aioli, blue cheese, arugula, caramelized onion	18
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the
NOBLE GOAT
KITCHEN AND BAR



WAGYU CHEESEBURGER cooper sharp cheese, chile aioli, lettuce, tomato, bread & butter pickles, fries, seeded bun	22
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ADD-ONS bacon, caramelized onion, blue cheese, mushrooms	2
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ENTREES

SUMMER CORN RISOTTO roasted sweet corn, cherry tomato, basil pistou, pecorino	22
CARBONARA gemelli, speck ham, sunny side quail egg, locatelli cheese, fresh ground black pepper	24
CHICKEN MILANESE* pan fried chicken breast, rosti potato, escarole, almonds*, lemon,	25
SAUSAGE RAGU torchio, escarole, rosemary, sage, idiazabal cheesy bread crumbs	30
GRILLED KOREAN BBQ SALMON crispy vegetable wontons, bean sprouts, pickled sweet peppers, cilantro	30
CRISPY SKIN RHODE ISLAND RED SNAPPER smashed fingerlings, lemon-caper beurre blanc, fresh herbs	38
MOLASSES GLAZED DUCK BREAST confit lollipop duck leg, andouille sausage collard greens, carolina gold egg fried rice, toasted corn, duck jus	40
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	15
MARGHERITA* tomato sauce, fresh mozzarella, basil pesto*	15
ROASTED GARLIC broccoli rabe, ricotta, ricotta salata	16
HOT HONEY PEPPERONI red sauce, mozzarella	16
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* house-made sausage, cellared tomato, olive, caramelized onion, pinenut*, fresh mozzarella	20
SUMMER CORN speck ham, smoked mozzarella, roasted corn, carolina mustard bbq, long hots	21

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
 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 valpocella classico 2018, IT

WHITE

12
12
14
14

ROSÉ

12

RED

14
15
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

EL CHAPO

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

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, aperol, lime, agave, cream of coconut

bourbon, pomegranate, lime, agave, egg white

empress gin, ramazotti, st. germain, lemon

vodka, fresh espresso, borghetti coffee liqueur, licor 43

vodka, skins masticha, mint, fresh cucumber

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

15

PAPER PLANE
 bourbon, amaro, aperol, lemon

MANHATTAN
 bourbon, dolin sweet vermouth, angostura bitters, luxardo cherry

CUCUMBER GIMLET
 vodka, lime, muddled cucumber

WHISKEY SOUR
 bourbon, lemon, simple, egg white

ELEVATED CLASSICS

18

CADILLAC MARGARITA
 don julio blanco, grand marnier, agave, lime, salt rim

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

LAST WORD
 gin, chartreuse, marachino liquor, lime