

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	

SMALL PREPARATIONS

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	
TEMPURA SQUASH BLOSSOMS	16
chorizo, oaxaca cheese, romesco sauce*, chile-spiced almonds	
HEIRLOOM TOMATOES	16
torn burrata, fresh cut herbs, olive oil, focaccia	
GLAZED PORK RIBS	16
duck sauce, kimchi	
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	
BEEF TARTARE PUTTANESCA	18
chopped beef tenderloin, capers, parmigiano-reggiano, caesar dressing, grilled sourdough	
SOY-GLAZED OCTOPUS	20
babaganoush, black garlic shoyu, baby bok choy	

PICKLED BEET JAR	goat cheese, pistachio*, baby arugula, honey vinaigrette	14
GRILLED BABY ROMAINE	7-minute new hampshire 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

GARDEN

HEARTH-BAKED PIZZAS (10-inch)

WAGYU CHEESEBURGER	CHEESE	tomato sauce, mozzarella	15
22	MARGHERITA	tomato sauce, fresh mozzarella, basil pesto*	15
cooper sharp cheese, chile aioli, lettuce, tomato, bread & butter pickles, fries, seeded bun	ROASTED GARLIC	broccoli rabe, ricotta, ricotta salata	16
ADD-ONS	MUSHROOM TRUFFLE	mixed mushrooms, leek, truffle béchamel, mozzarella, fresh herbs	18
2	SPICY CALABRIAN CHILE & SOPPRESSATA	tomato sauce, mozzarella, fresh thyme	18
bacon, caramelized onion, blue cheese, mushrooms	PROSCIUTTO & PEACH	smoked mozzarella, pistachio*, honey	20
	NOBLE ITALIAN SAUSAGE		20
		house-made sausage, cellared tomato, olive, caramelized onion, pinenut*, fresh mozzarella	
	SUMMER CORN	sliced speck, smoked mozzarella, roasted corn, carolina mustard bbq, long hots	21
		ADD: pepperoni, sausage, soppressata, olive, bacon, mushroom	2

FRESH-MADE PASTAS

POTATO GNOCCHI	pine nut* pesto, basil, cellared cherry tomatoes, parmigiano-reggiano	24
CARBONARA	gemelli, speck ham, confit egg yolk, locatelli cheese. fresh ground black pepper	24
SHRIMP SCAMPI	bucatini, texas gold shrimp, white wine brodo, garlic, lemon, parsley, parmigiano-reggiano	26

LARGE PREPARATIONS

EGGPLANT PARMESAN	25
crispy fried eggplant, ricotta, tomato sauce, mozzarella, fresh basil, oregano, olive, pine nut*	
CRISPY CHICKEN PAILLARD	25
chicken breast, rosti potato, escarole, almonds*, lemon, parmigiano-reggiano	
SCALLOP-CORN "CHOWDER"	28
pan-seared scallops, pancetta, sweet corn, potatoes, thyme-scented oyster crackers	
PAN-SEARED BRONZINO	34
ratatouille, crispy polenta, heirloom tomato marmalade	
GRILLED KOREAN BBQ SALMON	30
crispy vegetable wontons, bean sprouts, pickled sweet peppers, cilantro	
RABBIT FRICASSÉE	30
prosciutto-wrapped loin, fava beans, bunapi mushrooms, spring onions, spätzle	
STEAK FRITES+	37
7oz bistro steak, heirloom tomato-cucumber panzanella, garlic croutons, frites, lemon aioli	
FOURTEEN OUNCE GRILLED CREEKSTONE RIBEYE+	52
thick cut onion rings, cheddar-sweet corn pudding, our "A-1" sauce	



The NOBLE GOAT KITCHEN AND BAR

DINNER

*Contains nuts.. +Consuming raw or undercooked meat, poultry, seafood or shellfish may increase risk of foodborne illness. NO SUBSTITUTIONS. \$5 split plate fee.

WINES BY THE GLASS

pinot grigio: ca'di ponti, IT
 sauvignon blanc: ranga ranga, NZ
 vino verde: broadbent, PT
 chardonnay: lapis luna, CA

grenache-syrah rosé: albert bichot c'est la vie, FR

pinot noir: mcmanis, CA
 cabernet sauvignon: fowles *farm to table*, AU
 malbec: finca sopenia *altosur*, AR
 grenache: la ferme du mont mademoiselle rouge, côtes du Rhône, FR

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

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
 barolo: mauro molino 2021, IT
 grenache: clos du mont-olivier châteauneuf-du-pape 2022, FR
 tempranillo: la rioja alta *viña arana* gran reserva 2016, ES
 merlot: clos rené pomerol 2020, FR
 pinot noir: dumol *wester reach* 2023, CA
 corvina: le salette amarone della valpocella classico 2018, IT
 syrah: coursodon saint-joseph *la senonne* 2022, FR
 cabernet sauvignon: ad ripa *china blue* 2021, CA
 sangiovese: gianni brunelli brunello di montalcino 2020, IT
 cabernet sauvignon: hanzell vineyards *estate* 2020, CA

WHITE

10
12
12
12

ROSÉ

12

RED

12
14
15
16



BUBBLES

chardonnay: st. kilda brut cuvée, AU 12
 glass
 veuve cliquot, champagne, FR 120
 bottle

NOBLE FASHIONEDS

STATION OLD FASHIONED

bourbon, brown sugar cordial,
 chocolate bitters, luxardo cherry

CUBAN OLD FASHIONED

rum, banana, jamaican bitters, orange
 peel, cherry

SHAKEN NOT STIRRED 18

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

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

SMOKE & MIRRORS

blanco tequila, pamplemousse, smoked thai pepper, grapefruit,
 lime, smoked salt rim

MAMACITA

jalapeño-infused blanco tequila, vanilla, pineapple, lemon

TAKE MY MONEY

mezcal, passion fruit, vanilla, egg white, citrus

PROMISES PROMISES

bourbon, pomegranate, agave, lime, egg white

THE NAME IS BOND

rye, amaro brucato, walnut liqueur, sweet vermouth

PURPLE RAIN

empress gin, ramazotti, giffard orange liqueur

GIN JOINT

hendrick's gin, ginger, vanilla, botanicals, candied ginger

IN THE NAVY

tanqueray gin, orgeat*, lemon, citrus, angostura bitters, grapefruit twist

START YOUR ENGINES

tito's, fresh espresso, borghetti coffee liqueur, licor 43

EMPLOYEES ONLY

tito's, cointreau, aperol, rosemary, sparkling grapefruit

ONE NIGHT IN BANGKOK

navy rum, white rum, banane de brasil, pineapple, coconut, lime, salt

STANDARDS

15

PAPER PLANE

bourbon, amaro, aperol, lemon

MANHATTAN

bourbon, dolin sweet vermouth, angostura bitters, luxardo cherry

CUCUMBER GIMLET

vodka, lime, muddled cucumber

OUR FAVORITE CLASSICS

18

CADILLAC MARGARITA

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

SAZERAC

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

LAST WORD

gin, chartreuse, marachino liquor, lime