

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 aioli	
HEIRLOOM TOMATOES	16
torn burrata, fresh cut herbs, olive oil, grilled sourdough	
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	
BEEF TARTARE PUTTANESCA⁺	18
chopped beef tenderloin, capers, parmigiano-reggiano, caesar dressing, grilled sourdough	

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

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  <i>thin sliced roasted top round, fresh long roll, beef jus, served with fries or a side salad</i> horseradish aioli, blue cheese, arugula, caramelized onion 18	

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

SUMMER CORN RISOTTO	22
roasted sweet corn, cherry tomato, basil pistou, pecorino	
CARBONARA	24
gemelli, speck ham, sunny side quail egg, locatelli cheese, fresh ground black pepper	
SHRIMP SCAMPI	26
bucatini, texas gold shrimp, white wine brodo, garlic, lemon, parsley, parmigiano-reggiano	
GOAT CHEESE GNOCCHI CACIO E PEPE	26
truffle, pecorino romano, black pepper	
CHICKEN MILANESE*	27
pan fried chicken breast, rosti potato, escarole, almonds, lemon	
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, braised cherry tomato	
PAN-SEARED SCALLOPS	32
corn velouté, hand-rolled garganelli pasta, crispy pancetta, torn basil	
STEAK FRITES⁺	40
hanger steak, chimichurri, tuscan bread salad (heirloom tomato, cucumber, red onion, parmigiano-reggiano, vinaigrette), fries, lemon-parmigiano aioli	

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 & PEACH*	20
smoked mozzarella, pistachio, honey	
NOBLE ITALIAN SAUSAGE*	20
house-made sausage, cellared tomato, olive, caramelized onion, pinenut, fresh mozzarella	
SUMMER CORN	21
speck ham, smoked mozzarella, roasted corn, carolina mustard bbq, long hots	
<i>ADD: pepperoni, sausage, soppressata, olive, bacon, mushroom</i>	2

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

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

malbec: finca sophenia altosur, AR
 grenache: la ferme du mont mademoiselle rouge, côtes du rhône, FR
 nebbiolo: tumlin roero, loreto, IT
 pinot noir: brown family vineyards "heritage", willamette valley, OR
 cab franc-cabernet blend: aviary birds of prey red blend, napa, CA
 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-olivét 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

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

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

FRUIT RIOT
 guava, lemon, rosemary,
 strawberry, grapefruit, club
 soda

NOBLE NOIR
 black cherry, lime, vanilla

COCONUT GROVE
 coconut, strawberry,
 pineapple, lemon

COCKTAILS NOBLE GOAT ORIGINALS

jalapeño-infused tequila, cointreau, smoked thai pepper, lime, black lava salt rim
 SMOKESHOW
 tequila, aperol, ancho reyes, guava, lime, pink peppercorn, salt rim
 NOBLE MARGARITA
 tequila, passion fruit, vanilla, egg white, citrus
 TAKE MY MONEY
 mezcal, blackberry, honey, black pepper
 BRIAR PATCH
 bourbon, pomegranate, lime, agave, egg white
 PROMISES PROMISES
 empress gin, ramazotti, st. germain, lemon
 PURPLE RAIN
 tangueray, yuzu, lemongrass, egg white, prosecco, pink salt
 THAI FIZZ
 vodka, fresh espresso, borghetti coffee liqueur, licor 43
 START YOUR ENGINES
 vodka, skins masticha, mint, fresh cucumber
 MYKONOS CRUSH
 vodka, cointreau, aperol, rosemary, sparkling grapefruit
 EMPLOYEES ONLY
 vodka, liquor 43, guava, strawberry, rosemary, yuzu, egg white
 PINK PONY CLUB
 italicus, campari, strawberry, lemon, prosecco
 CAPRI SPRITZ
 navy rum, white rum, banane de brasil, pineapple, coconut, lime, salt
 ONE NIGHT IN BANGKOK

SHAKEN NOT STIRRED 18

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

STANDARDS

bourbon, amaro, aperol, lemon
 PAPER PLANE
 bourbon, dolin sweet vermouth, angostura bitters, luxardo cherry
 MANHATTAN
 vodka, lime, muddled cucumber
 CUCUMBER GIMLET
 bourbon,, lemon, simple, egg white
 WHISKEY SOUR

ELEVATED CLASSICS

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