



The GOATS·BEARD

SATURDAY
& SUNDAY



11:00AM
-3:00PM



Brunch Starters

PORK TACOS 15

3 ea | hard cider braised pork
pickled red onions | apples
carolina gold sauce | slaw
corn tortillas | cilantro

TGB NUGGETS 14

free range chicken | buttermilk brined
sriracha lime | chives | blue cheese

HUMMUS & PITA 16

poblano hummus | za'atar
feta | crispy quinoa
crudités | pita | lemon oil

SPINACH & ARTICHOKE DIP 15

house-made | garlic | shallot
pretzel crumb | crudités | crostini

SWEET POTATO CORNBREAD 13

jalapeño | hot honey | herb butter | chives
honey pecans | rosemary salt

CHEESESTEAK EGG ROLLS 15

house-made | american cheese
caramelized onions | spicy ketchup

Salads

SESAME 15

spring mix | cabbage | carrots | red onion
bok choy | pickled ginger | cashews
sesame seeds | fried wonton skins
sesame dressing

FIG WEDGE 16

iceberg lettuce | dried figs | blue cheese | guanciale
balsamic glaze | ranch dressing

HARVEST PEAR 15

arcadian mix | pears | goat cheese | dried cherries
red onion | honey roasted pecans | apple cider vinaigrette

CURRY CAULIFLOWER 15

spinach | curried cauliflower | red onion | sweet potato
cherry tomato | crispy quinoa | carrot ginger dressing

CAESAR 14.5

romaine lettuce | shaved sprouts | cured egg yolk
parmesan cheese | brioche croutons
pink peppercorn caesar dressing

Proteins

shrimp 12	salmon 15
chicken breast 7	chopped turkey breast 8
sirloin 13	tofu 6

Handhelds

BARNYARD BURGER 19.5

4oz smash burger | pork roll | sunny egg
breakfast sauce | pickles | cheddar
kaiser roll | breakfast potatoes
add patty +4.5

CLASSIC EGG SAMMIE 16

bacon, sausage, or pork roll
kaiser or everything bagel
cheddar | breakfast potatoes | fried egg
sub house buttermilk biscuit +3

SMOKED SALMON BAGEL 22

vegetable cream cheese | red onion | capers
lemon oil | everything bagel

AVOCADO TOAST 15

sunny eggs | feta | za'atar | quinoa crunch
marble rye | side salad

TURKEY CLUB 20.5

pastrami roasted turkey | bacon
avocado mash | chipotle aioli | arugula
tomatoes | brioche | breakfast potatoes

TGB HOT CHICKEN SANDWICH 23

free range chicken | buttermilk brined
sriracha lime | hot honey | ranch | coleslaw
brioche bun | pickles | breakfast potatoes

Sweet Plates

STUFFED FRENCH TOAST 19

banana cream cheese | caramel
banana | blueberries | rum pecans

CHICKEN & WAFFLES 23

2 ea fried chicken thighs
buttermilk waffle | herbed butter
cajun maple syrup

WAFFLE DEL REY 18

cinnamon sugar dusted | chocolate
honey pecans | apples | maple syrup

GRANOLA & FRUIT 12

house-made granola | honey
strawberry yogurt | seasonal fruit

Sides

biscuit & gravy 10 | biscuit 6
marble rye 3.5 | brioche 3.5 | kaiser 3.5
everything bagel 3.5
2 ea eggs 4 | waffle 8
3 ea sausage links 6
pork roll 6 | bacon 6
avocado 4 | breakfast potatoes 4

Classic & Hearty

THE G.O.A.T. PLATE 15

eggs your way
bacon, sausage, or pork roll
bagel, rye, or kaiser
breakfast potatoes
sub house buttermilk biscuit +3

CARNITAS SKILLET 20

pulled pork | mushrooms | pickapeppa jus
charred onions | cheddar | sunny eggs
pickled red onions | breakfast potatoes

STEAK & EGGS 27

bistro filet | eggs your way | chimichurri
breakfast potatoes | side salad

ZUCCHINI FRITTATA 16

zucchini & squash | swiss cheese | onion
tomato | side salad

The WALK OF SHAME 19

fried chicken thigh | buttermilk biscuit
sawmill gravy | sunny egg | bacon
hot honey | open faced

*** substitute egg whites for
any eggs for + \$2 ***

Detroit Style Pizza

8"x10" (6 sl) | 10"x14" (10 sl)

our pizza has a thick & fluffy
crust reminiscent of
focaccia, with an airy
texture and crispy underside

substitute gluten free
crust for \$2 (8"x10" only)



THE PLAIN 16 | 26

signature sauce | mozzarella & cheddar
oregano | parmesan

THE OG 18 | 28

signature sauce | mozzarella & cheddar
cup & char pepperoni | oregano
parmesan

THE SMOKE SHOW 22 | 32

ricotta | mozzarella & cheddar
signature sauce | cup & char pepperoni
italian sausage | basil | oregano
parmesan

THE BIANCO 20 | 30

mozzarella & ricotta | roasted garlic
broccoli | cherry tomatoes | chili oil

THE VODKA CUTLET 22 | 32

mozzarella & cheddar | fried chicken
vodka sauce | parmesan | basil

THE PICKLE PIZZA 20 | 30

roasted garlic & dill crema | chili oil
mozzarella & cheddar | bacon
dill pickle chips | black pepper

THE MUSHROOM DELUXE 20 | 30

cremini cream | caramelized onions
mozzarella & cheddar | mushroom duo
arugula | goat cheese | guanciale
balsamic glaze



GLUTEN
FREE



GLUTEN FREE
MODIFICATIONS



SUBSTITUTE
GLUTEN FREE
BREAD \$2



CONTAINS
SESAME



SPICY



GOAT
CLASSIC

*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness
A 3% credit card convenience fee is applied to all checks, unless using debit card or cash



Brunch Cocktails

LET'S GET THIS MORNING STARTED

Brunch Staples

HOUSE BLOODY MARY 8
vodka | housemade bloody mix

MIMOSA 8
OJ | champagne

Wake Up Calls

BED & BREAKFAST 15
hazelnut | vodka | coffee liqueur
cream | cinnamon

TOP OF THE MORNING 16
jameson | bailey's | coffee
housemade whip

ESPRESSO MARTINI 16
espresso | vodka
kahlúa | salt

Bright & Bubbly

SOUR PATCH 13
vodka | limoncello | lemon
simple | house sorbet

GET SPRITZY 14
prosecco | honey dew
elderflower | mint



SEASONAL BELLINI 14
rotating seasonal
purée & champagne
*ask your server what we're
pouring today*

Goat Cocktails

THE GOAT'S BEARD 12.5
old overholt rye | lemon
mint | simple

SMOKE & SALT 12.5
house-infused jalapeño tequila
triple sec | lime | pineapple
smoke & salt bitters

30 DAY STRAWBERRY 12.5
house-infused strawberry tequila
agave | lime | sour

FRIENDLY NEIGHBOR 11.5
vodka | elder flower | lemon | simple
cucumber & mint | champagne

SMOKED MAPLE OLD FASHIONED 17
whistle pig piggy back rye | cinnamon
maple syrup | angostura bitters

Wine Time



RED WINE

LYRIC PINOT NOIR 15 | 60 Monterey County | CA

COMPLICATED PINOT NOIR 16 | 70 Sonoma | CA

JOEL GOTT CABERNET 14.5 | 58 Napa Valley | CA

PELTIER CABERNET 16 | 70 Lodi | CA

ATALIVA MALBEC 13 | 52 Mendoza | Argentina

BOGLE CABERNET 12.5 | 48 Clarksburg | CA

WHITE WINE

ATLA PINOT GRIGIO 12 | 48 Veneto | Italy

RATA SAUVIGNON BLANC 14 | 56 Marlborough | New Zealand

DUCKHORN SAUVIGNON BLANC 17 | 74 Saint Helena | CA

HARKEN CHARDONNAY 13 | 52 Paso Robles | CA

MEDILUNE CHARDONNAY 16 | 70 Languedoc | France

SINGLE POST REISLING 12 | 48 Mosel | Germany

SPARKLING & ROSE

DE PERRIÈRE BRUT ROSÉ 10 | 40 Burgundy | France

DOMAINE GUILLAMAN ROSÉ 11 | 44 Gondrin | France

SAINT MITRE CUVÉE "M" ROSÉ 16 | 70 Provence | France

AVISSI PROSECCO 12 | 46 Veneto | Italy

COMTE DE CHAMBERI BRUT 11.5 | 45 Madrid | Spain

Happy Hour

MONDAY-FRIDAY | 4-6 PM

\$6 BEER
ALPHA ACID TRIP
& LEVANTE CRAFT PILSNER

\$7 HOUSE WINE
PINOT GRIGIO & PINOT NOIR

\$8 SPECIALTY COCKTAILS
SOUR CHERRY FROST
GO BIRDS!
SPICED PEAR SANGRIA

\$10 SMALL PLATES
BRUSSELS SPROUTS
SWEET POTATO CORN BREAD
CALAMARI
SPINACH DIP
TGB NUGGETS
CHEESESTEAK EGG ROLLS
HUMMUS & PITA



Sunday Sips

HALF-PRICED

BOTTLES OF SELECT WINE

all day, every sunday

Mocktails

WINTER COOLER 13
seedlip grove 42
cherry | vanilla | lemon
soda | house sorbet

PEARY DELICIOUS 12
seedlip grove 42
spiced pear | lemon
simple | soda

BLEED GREEN 12
seedlip grove 42
elder flower | cucumber juice
rosemary & thyme | lime | tonic



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