



THE GOAT

BY DAVID BURKE

HAPPY HOUR AT THE GOAT BY DAVID BURKE

Tuesday - Sunday | 4 - 6 pm

SNACKS FOR THE TABLE

"HANG-TOWN" PROSCIUTTO, CHEESE, GARLIC BREAD 10

sage, parmesan, marinara

BRUSCHETTA OF THE DAY W/ SHISITO PEPPERS M/P

"DONNY BRASCO" CHICKEN WINGS 14

Italian long hots, crispy capicola, mozz, cherry tomato

ARTICHOKE - SPINACH & CHEESE DIP 12

spinach, chicharron, espelette

RAW BAR

DRESSED LITTLENECK CLAMS* .95 EACH

salsa verde, fresno chili

NAKED OYSTERS* 2 EACH

cucumber apple mignonette

SHRIMP & CUCUMBER COCKTAIL (2 PC) 12

cocktail sauce, citrus dressing, horseradish, lemon

SEAFOOD PLATE* 26

2 east coast, 2 west coast, 2 clams, 2 (U-10) shrimp, lemon, cocktail sauce

APPETIZERS | SALAD | DB BURGER

KALE & ROMAINE CAESAR SALAD 12

crouton, spring peas, classic dressing

TUNA TARTARE TACOS* (2) 12

crispy shell, avocado, cilantro, lime

PROSCIUTTO DI PARMA 14

cantaloupe, crispy eggplant chips, basil, hot honey

ANGRY WAGYU MEATBALLS 10

creamy polenta, ricotta di capra, parmesan tuile

DB CHEESE BURGER "ROYALE"* 15

hand cut french fries, pickle, english muffin, B-1 aioli

MAC & CHEESE 10

crispy shallots

SIDES 8 EACH // 3 FOR 18

ASPARAGUS CACIO PEPE

black pepper, pecorino

ROASTED LOCAL MUSHROOMS & SPINACH

butter, thyme, shallots

PESTO FRENCH FRIES

hand cut, basil, garlic, pinenuts

*Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.