

THE BLACK

GASTROPUB

GOAT



LIGHT FARE

CLASSIC WEDGE Iceberg Lettuce + Bacon + Tomato + Crispy Shallots + Blue Cheese Dressing	\$9
CLASSIC FLATBREAD Uncle Mark's Tomato Sauce + Basil + Fresh Mozz	\$10

**CHECK THE
BLACK GOAT
BOARD FOR
DAILY SPECIALS
& DESSERTS**

SNACKS

& SHARES

PRETZEL BRAID Roasted Garlic & Herb Butter + Beer Cheese + Hot German Mustard	\$8
NASHVILLE HOT FRIED TOFU Pickle Brined Organic Tofu + Nashville Hot Sauce + Pickles	\$9
ROASTED GARLIC HUMMUS Vegetable Crudité + Warm Pita + Basil Oil	\$9
CRISPY BRUSSELS SPROUTS Black Pepper Bacon + Smoked Balsamic Aioli + Aged Parmesan	\$9
BLACK BEAN & ROASTED CAULIFLOWER QUESADILLA Cheddar + Lime Crema + Charred Tomato Salsa + Cilantro	\$12
KOREAN BBQ CHICKEN FINGERS Sesame + Green Onion + Cocktail Peanuts - OR - Plain w. Choice of Sauce	\$9
WINGS (10) Choice of Sauce House Buffalo / Cider BBQ / Dry Rub / Korean BBQ	\$13
BAR FRIES Beer Cheese + Fried Bologna + Buttermilk Ranch + Scallions	\$9
LB. OF FRIES ADD A SAUCE ADD BEER CHEESE	\$6 \$.50 \$.75

HANDHELDS

*All sandwiches are served on an Alfred and Sam's hoagie roll
w. Martin's chips & pickles*

SCOTT'S FRENCH DIP Provolone + Swiss + Horseradish Cream + French Onion Au Jus	\$12
HIPSTER TURKEY Black Pepper Bacon + Provolone + Lettuce + Tomato + Chipotle Mayo	\$12
CIDER BBQ PULLED PORK Sharp Cheddar + R.G. Coleslaw	\$12
NASHVILLE HOT TOFU Fried Pickle Brined Hot Tofu + Garlicky Greens + Melted Mozz	\$11
UPGRADE TO FRIES	\$2

**Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.*