



COMFORT FOOD WITH A
modern twist
IN A PLACE THAT WARMS
THE SOUL

STARTERS

Pan-Seared Calamari **GF** 13
pepper medley, candied jalapeño, beurre blanc

Baked Mac & Cheese 11
bacon, roasted red onions, cheddar cheese

Rustic Goat Nachos **GF** 17
cuban pulled pork, candied jalapeños, mozzarella, onions, tomatoes, cilantro, green chili sour cream

Fried Cauliflower Bites **V** 10
green onions, greek yogurt, red pepper harissa, clover honey

Hummus & Flatbread **V** 14
hummus, red pepper harissa, green harissa, olive blend, feta, flatbread

SALADS & CHOWDER

Kale 7
creamy garlic dressing, bacon-anchovy crumble, shredded pecorino

Grilled Romaine **GF** 7
buttermilk blue cheese dressing, bacon-shallot jam, blue cheese crumble

Tabouleh **V** 10
cherry tomato, cucumber, red onion, grilled halloumi cheese

Seafood Chowder 8

BURGERS & BAGEL SANDWICHES

Weekly Burger Creation 15

Weekly Bagel Creation 10

Italian Hero Sandwich 15
Prosciutto, pepperoni, salami, fresh mozzarella cheese, red onion, red wine vinaigrette

PIZZA

Margherita **V** 14
house tomato sauce, smoked mozzarella, oven-dried cherry tomato, fresh basil, sea salt

Potato Leek & Sausage 15
garlic cream sauce, mozzarella, reindeer sausage, fingerling potatoes, caramelized onions, grilled leeks

Parmesan Eggplant **V** 16
house tomato sauce, crispy eggplant, fresh mozzarella, parmesan, fresh basil, sea salt

Salumi 16
house tomato sauce, fresh mozzarella, salami, roasted red peppers, castelvetrano olives, garlic chips, fresh oregano

Cholula Chicken 16
ranch dressing, mozzarella, sliced chicken, candied jalapeños, fresno chili, tomato, cilantro, hot sauce, cracked black pepper

ENTREES After 5PM

Raspberry Jerk Chicken **GF** 18
bacon-wrapped chicken skewers, raspberry jerk sauce, red pepper and green onion couscous

Cast Iron T-Bone 32
salt-roasted root vegetables, brussels sprouts, fresno chili butter

Ginger Tomato Shellfish 28
mussels, manila clams, rockfish, tomato ginger broth, peppers, onions, couscous

Chicken Marsala 19
mushroom medley, golden raisins, garlic cream sauce, fettuccine

The Rustic Goat takes pride in working with our Alaskan partners. We are committed to supporting and showcasing Alaskan growers, creators, and entrepreneurs.

FRESH

SPECIALS

Fresh Clam & Bacon Pizza	18
garlic cream sauce, mozzarella, grilled leeks, oven-dried tomatoes, feta	
Skillet Mussels & Fries	16
green harissa broth, mini peppers, cheese fries, red chili lemon wedge	
Shrimp Melt	16
Shrimp, avocado, cream garlic dressing, Sourdough bread, mozzarella cheese	
Shaved Brussels Sprout Salad	7
Brussels sprouts, grapefruit, bacon lardons, goat cheese, house vinaigrette	

HOUSE CRAFT SODA

Jalapeño Orange	4
jalapeños, orange syrup, soda water	

DESSERTS

Red Goat Panna Cotta	7
vanilla, coffee, espresso gelée, almond meringues	
Ancho Chocolate Brownie	10
warm fudge, vanilla gelato, spun sugar	
Rustic Goat S'more	7
chocolate pot de crème, graham cracker crumble, house-made fluff	
Dark & Stormy Ginger Cake	10
ginger-molasses cake, spiced rum sauce, candied ginger, lime	
PB&J Cheesecake	8
raspberry jam, peanut brittle	
Gelato	6
rotating flavors	

NIGHTCAP

Grahams Ruby Port	9
Grahams 10-Year Tawny Port	12
Grahams 20-Year Tawny Port	16
Dandelion Vineyards, PX Sherry, AUS	10

ROOT BEER FLOATS

Not Your Father's Rootbeer Float	9
Contains alcohol, over 21 only	
Your Son Henry's Rootbeer Float	6

Food to me is a language. If spoken well, it can be great, but with a lot of practice, a bit of courage, and some hard work, I believe we can do more than just speak through our food. I believe we can make it *sing*—through attention to detail, and the creative uses of products and techniques—to the tune of an All-American comfort ideal.

BRUNCH

SERVED SAT & SUN 9 AM – 3 PM

BREAKFAST

Beignets Raspberry sauce and bacon fat caramel	10	Egg Sandwich Fried eggs, candied bacon, cheddar cheese, avocado, arugula	10
Shakshouka Spicy tomato sauce, poached eggs, jicama, cilantro pickle, sourdough toast	11	Frittata Grilled leeks, candied bacon, cheddar cheese, green onions, side cheesy potato	14
Biscuits and Gravy House-made fennel sausage gravy	8	Breakfast Pizza Eggs, house made fennel sausage, cheese, potatoes, maple syrup	18
Chicken Fried Steak on a Biscuit Smoked mozzarella, wilted kale hot honey, creamy garlic dressing	15	Quiche Ask your server for today's flavor	18

Side Potato 4

Side Sausage 6

Side Fruit 5

Salads

Kale Salad	7
Blue Cheese Salad	7
Tabouleh	10

Burgers and Sandwiches

House Burger	15
Sandwich Creation	15