



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

## STARTERS

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**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

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**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

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**House Burger** 15

**Pear & Brie Grilled Cheese** 15

**Shrimp Melt** 16  
shrimp, avocado, cream garlic dressing, sourdough bread, mozzarella cheese

## PIZZA

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**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

**Salami** 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

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

**New York Steak** 38  
rojo chimichurri, greek yogurt, sweet potato waffle fries, fried cheese curds

**Copper River Salmon** 30  
summer vegetable medley, wild rice, bok choy vinaigrette

**Kale Pesto Pasta** 21  
roast chicken breast, kale pesto, yellow squash

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

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**Pear & Prosciutto Pizza** 16  
garlic oil, mozzarella, pear, blue cheese  
prosciutto, fried rosemary

**Summer Tacos**  
Peach jalapeno salsa, chimichurri sour  
cream, red cabbage, corn tortillas

Cauliflower 13

Pulled Pork 15

Salmon 17

**Rustic Goat Bahn Mi** 16  
pulled pork, scrambled eggs, jicama  
cucumber slaw, sambal aioli, cilantro

**Beet & Burrata Salad** 10  
salt roasted beets, radishes, burrata  
cheese, garlic oil, yogurt dill dressing

**German Chocolate Cake** 10

## HOUSE CRAFT SODA

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**Strawberry Rhubarb** 4  
house syrup, soda water

with sparkling wine 10

# 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

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**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

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**Not Your Father's Root Beer Float** 9  
contains alcohol, over 21 only

**Your Son Henry's Root Beer 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

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## BREAKFAST

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

Side Potato 4

Side Sausage 6

Side Fruit 5

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## Salads

|                   |           |
|-------------------|-----------|
| Kale Salad        | <b>7</b>  |
| Blue Cheese Salad | <b>7</b>  |
| Tabouleh          | <b>10</b> |

## Burgers and Sandwiches

|                   |           |
|-------------------|-----------|
| House Burger      | <b>15</b> |
| Sandwich Creation | <b>15</b> |