

BRUNCH

GOAT TOWN

BRUNCH

MAINS

OYSTER BAR

Banana Crepes 11.00*roasted bananas, whipped cream, caramel sauce, sweet & salty walnuts***French Toast** 12.00*Amy's semolina-raisin bread, marinated citrus, mascarpone, & New York Maple syrup***Ham & Eggs** 11.00*two poached eggs, warm salt-cured country ham, Yukon potato cakes, & bearnaise sauce***Frittata** 11.00*potatoes, lucques olives, & spinach, served with mixed lettuce vinaigrette***N'Orleans Scramble** 13.00*house-made andouille, oysters, peppers, onions, celery, & jack cheese, served atop sourdough toast***Truffle Scramble** 14.00*soft-scrambled with black truffle puree, creme fraiche & chives, served atop buttered brioche with a parsley salad***Hungry Goat** 18.00*thick cut bacon, house-made sausage, two eggs any style, polenta or Yukon potato cakes***Roasted Chicken Salad** 16.00*heritage breed chicken breast, mixed, greens, pomegranate, olives, walnuts, & dates***Fried Chicken** 15.00*polenta, spinach, crumbled gorgonzola cheese & honey***Pan-Fried Top Round Steak** 19.00*pasture-raised Black Angus, two fried eggs, wilted kale, roasted button mushrooms*

petite **\$50** *the* **Tower** *grande* **\$75**

*east coast***Duxbury** 3.00**Rome Pt.** 3.00**Mecox Bay** 2.50*west coast***Hog Island** 3.00**Kumamoto** 3.25**Totten Virginicus** 4.00

SANDWICHES

Fried Egg Sandwich*two organic eggs, shaved country ham, gruyere cheese, & fries***\$10****Roast Pork***Flying Pig's pork, spicy pickles, fries, & 'gravy'***\$15****Falafel***Sub house-made falafel, lemon tahini, hot sauce, romaine lettuce, pickled beets, & olives***\$10****Grass-fed Burger***Zabar's bun, fries, pickle, house-sauce, LTO, & choice of cheese***\$14**

SALADS

Mixed Lettuces Vinaigrette 8.00*radishes, apples, & red wine vinaigrette***Roasted Chicken Salad** 16.00*heritage breed chicken breast, mixed, greens, pomegranate, olives, walnuts, & dates***Scrambled Egg Salad** 11.00*frisee, croutons, parsley leaf, anchovie dressing*

ALA CARTE / SIDES

Seasonal Fruit Bowl 6.00
(add yogurt 2.00)**Sectioned 1/2 Grapefruit** 3.00**Granola with Kefir** 7.00
*house-made granola local grapes***Two Organic Eggs** 4.00
*poached, fried, or scrambled***Crab Deviled Eggs** 5.00**Polenta** 5.00
*rosemary, butter & grana padano***Wilted Kale** 6.00
*butter, garlic & lemon***Yukon Potato Cakes** 5.00
*peppers, onions, celery, & herbs***Fries** 5.00
*house-sauce, paprika ketchup***Croquettes** 6.00**Country Ham** 5.00
*warmed w/ New York maple syrup***Sausage Links** 5.00
*house-made, w/ sage & applesauce***House-Smoked Bacon** 5.00
thick-cut, crisp & chewy

BAKED GOODS

Sticky Bun Popover Muffin Banana Walnut Bread

\$3.50 EACH

The NYC Department of Public Health advises that eating raw or undercooked meat / fish / shellfish poses a health risk to everyone.

HOURS OF OPERATIONHappy Hour
Bar Menu
Brunch
Dinner4pm - 7pm
4pm - 5pm
9am - 4pm
5pm - 12am
5pm - 1amdaily
Sat - Sun
Sat - Sun
Sun - Wed
Sun - Wed

Delivery and Takeout available / 18% gratuity added to parties of 6 or more / \$15 credit card minimum

511 E.5th St.
1-212-687-3641