

DINNER

# GOAT TOWN

DINNER

## STARTERS

<b>Soup: Autumn vegetable ribollita</b> <i>daily preparation</i>	8.00
<b>Veal Meatballs</b> <i>Vermont Veal, delicata squash, toasted walnuts, fried sage &amp; grana padano</i>	10.00
<b>Grilled Squid</b> <i>celery, black olives, cucumbers, parsley &amp; kumquats</i>	11.00

## SALADS

<b>Red Russian Kale</b> <i>shaved butternut squash, toasted almonds, &amp; Edward's of Surry ham</i>	8.00
<b>Arugula</b> <i>roasted Bartlett pear, Buttermilk blue cheese, arugula red wine reduction</i>	9.00
<b>Mixed Lettuces Vinaigrette</b> <i>radishes, apples, &amp; red wine vinaigrette</i>	8.00
<b>Roasted Chicken Salad</b> <i>heritage breed chicken breast, mixed greens, pomegranate, olives, walnuts &amp; dates</i>	16.00

## SANDWICHES

**Grass-fed Burger**  
*Zabar's bun, fries, pickle, house-sauce, LTO, & choice of cheese*

**\$14**

**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**

## MAINS

<b>Roasted Baby Chicken</b> <i>heritage breed chicken, Brussels sprouts, Tokyo turnips, thumbelina carrots, &amp; herbed pan drippings</i>	18.00
<b>Seared Block Island Swordfish</b> <i>farro, preserved lemon, pistachios, golden raisins, lucques olives &amp; broth</i>	22.00
<b>Braised Pork Shoulder</b> <i>Flying Pigs farm, steamed rice, kabocha squash, &amp; mustard greens</i>	19.00
<b>Grilled Tri-Tip Steak</b> <i>pasture raised beef, fork smashed potatoes, roasted champignon &amp; bearnaise</i>	24.00
<b>Fish &amp; Chips</b> <i>beer-battered Atlantic haddock filet, fries, greens, &amp; green chili tartar</i>	18.00
<b>Roasted Vermont Lamb</b> <i>slow-cooked shoulder, with root vegetables, &amp; salsa verde</i>	20.00
<b>Rib Eye</b> <i>slow-cooked shoulder, with root vegetables, &amp; salsa verde</i>	37.00

## OYSTER BAR

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

<i>east coast</i>	<i>west coast</i>
<b>Duxbury</b> 3.00	<b>Hog Island</b> 3.00
<b>Rome Pt.</b> 3.00	<b>Kumamoto</b> 3.25
<b>Mecox Bay</b> 2.50	<b>Totten Virginicus</b> 4.00

**Littleneck clams / ½ dozen 10.00**  
*on the half-shell with lemon pickles*

**Bouchot mussels / 12.00**  
*served chilled with mayonnaise*

**Shrimp cocktail / 15.00**  
*fresh Florida, 16/20 count, two sauces*

**Fried Oysters / 12.00**  
*green chili, & celery root remoulade*

## VEGETABLES & SIDES

<b>Fries</b> <i>house-sauce</i>	5.00
<b>Mustard Greens</b> <i>butter, garlic &amp; lemon</i>	8.00
<b>Mixed Lettuces</b> <i>radishes, cherry tomatoes, &amp; red wine vinaigrette</i>	6.00
<b>Smashed Potatoes</b> <i>butter, cream, &amp; chives</i>	6.00
<b>Autumn Vegetables</b> <i>Brussels, Turnips &amp; Carrots Roasted Champignon</i>	6.00
<b>Button Mushrooms</b> <i>bernaise Farro Pilaf</i>	6.00
<b>Romanesco Cauliflower</b> <i>caramelized served with anchoiade</i>	6.00

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

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

**HOURS OF OPERATION**

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

**Happy Hour Bar Menu**  
**Brunch**  
**Dinner**

4pm - 7pm  
4pm - 5pm  
9am - 4pm  
5pm - 12am  
5pm - 1am

**daily**  
**Sat - Sun**  
**Sat - Sun**  
**Sun - Wed**  
**Sun - Wed**