



Lunch

French Onion Soup	12	
Slow cooked onions, simmered with beef broth, laced with sherry, toasted baguette and gruyere		
Forged Goat	12	
Seasonal greens tossed with extra virgin white vinegar, cold pressed olive-oil, Pickled vegetables.		
Wedge	12	
Wedge cut iceberg heart, lathered with buttermilk blue cheese, chunked smoked bacon, croutons		
Three Cheese Mac and Cheese	12	
Gouda, cheddar and mozzarella, potato chip crust		
Vegetable Plate	15	
Roasted, grilled and pickled vegetables, with creamy hummus, toasted pita, cucumber yogurt		
Spinach and Mushroom Salad	14	
Pan roasted mushrooms, tossed with tender baby spinach, parmigiana		
Roasted Beet Salad	12	
Spring beets, tumbled with greens, warm goat cheese fritters		
Crab Cake	16	
Whole lump crab, lime-cilantro green goddess and tomato jam		
Mussels	11	
White wine, lemon, garlic, fresh herb		
Pan Popped Little Necks	16	
Pan roasted little neck clams with smoked bacon, preserved lemon, potato garlic broth		
Flying Goat Burger	18	
8 oz. burger, with lettuce, tomato and onion with French fries.		
Ruben Sandwich	12	
Pastrami, Russian dressing, sauerkraut, seeded rye		
Cobb Salad	13	
Iceberg lettuce, chopped bacon, egg, tomato and Irish blue cheese dressing		
Add chicken or steak		17
Steak Sandwich	17	
Thick cut NY strip steak, with caramelized onions, horseradish sauce, French dip		
B.L.T.	11	
Yup, like you like it		
Fish Taquitos	17	
Cold water fish filets, fried crisp in corn tortillas, with pico de galto, guacamole and frijoles soffirto		
Chicken Quesadilla	12	
Chicken, red onion, pico de galto, sour cream, guacamole		
Egg of the Day	MP	

*10% Discount for Club Members*This Menu item is cooked to order or is served raw. Consuming raw or undercooked fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have a certain medical condition.*