

# THE BELTED GOAT

COFFEE, WINE & GRAZING

## DINNER

### SHARED PLATES

PARKER HOUSE ROLLS	\$5
MEAT AND CHEESE PLATE	\$15
DEVILED EGGS	\$10
EDAMAME & GOAT CHEESE HUMMUS	\$9
CALAMARI WITH AIOLI	\$13
HAM BEIGNETS	\$11
WHIPPED FETA	\$10
POLENTA FRIES	\$9

### APPETIZERS

SEASONAL SOUP	\$6
PANZANELLA SALAD SUMMER VEGETABLES, BLUE CHEESE, MIXED GREENS, PARMESAN	\$11
CRAB & SHRIMP QUICHE HERB SALAD, AIOLI, CRÈME FRAICHE	\$13
ARUGULA & POACHED APPLES CELERY, WALNUTS, BLUE CHEESE	\$11
PEACH SALAD HEIRLOOM TOMATOES, GORGONZOLA, HERB VINAIGRETTE	\$13
CAESAR SALAD GARLIC, PARMESAN	\$10

### BURGER & BEER SPECIAL:

\*BURGER OF THE WEEK -  
SERVED WITH FRIES AND A  
PINT OF FEARRINGTON FULLSTEAM BEER  
(ASK YOUR SERVER FOR DETAILS)

\$19

### MAIN COURSES

ADD SIDE SALAD TO ANY MAIN COURSE \$6

*CLASSIC STEAK FRITES GARLIC BUTTER AND FRIES	\$25
HERB CRUSTED BAKED COD NEW POTATOES, GREEN BEANS,	\$23
LINGUINI WITH SEAFOOD CAULIFLOWER, CAPERS	\$21
MEATLOAF POTATO PUREE, RED ONION	\$18
SALMON POTATOES, CORN, OVEN DRIED TOMATOES, SUMMER SQUASH	\$23
ROASTED CAULIFLOWER ALMONDS, GRAPES, QUINOA	\$19
ROASTED CHICKEN BREAST POTATO GNOCCHI, GARLIC, LEMON. BACON & SHALLOT CREAM	\$20
VEGETABLE PLATE ASK SERVER FOR TODAY'S SELECTION	\$17
SHRIMP & GRITS ANDOUILLE SAUSAGE & BACON	\$19

### DESSERTS

CRÈME BRÛLÉE BERRIES, SHORTBREAD	\$10
COCONUT CAKE LEMON CURD, WHIPPED CREAM	\$8
CREAM PUFF CHOCOLATE SAUCE, VANILLA	\$9
BELTIE ICE CREAM SANDWICH VANILLA	\$6

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses*

LUNCH: MON-FRI 11AM-3PM

DINNER: TUE-FRI 5PM-8:30PM

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## DINNER

### WINES BY THE BOTTLE \$25

#### WHITES & BUBBLES

ANNA'S WAY SAUVIGNON BLANC (NZ)	\$7
IL CONTE PINOT GRIGIO (IT)	\$7
MONIKER CHARDONNAY (CA)	\$7
SCARPETTA PROSECCO (IT)	\$7

#### RED & ROSE

BOYA PINOT NOIR (CHILE)	\$7
CORTE MAJOLI VALPOLICELLA RIPASSO (IT)	\$7
CHATEAU GRAVES DE RABION BORDEAUX (FR)	\$7
OLGA RAFFAULT CHINON ROSE (FR)	\$7
GLASS OF SANGRIA	\$7

WINES FROM OUR RETAIL SHOP  
ARE AVAILABLE AT YOUR TABLE  
WITH A \$10 CORKAGE FEE



## THE BELTED GOAT

### BEER

PINT... \$6      PITCHER... \$27

FEARRINGTON-FULLSTEAM 'GOLD' GOLDEN ALE

MOTHER EARTH 'ENDLESS RIVER' KOLSCH

WILMINGTON BREWING CO. 'TROPICAL  
LIGHTNING' IPA

FOUR SAINTS 'POTTER'S CLAY' AMBER ALE

### MORE OF A KICK

ASK OUR SERVERS ABOUT AVAILABLE COCKTAILS

MARGARITA

BLOODY MARY

MIMOSA

GIN

VODKA

RUM

BOURBON

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