

# THE BELTED GOAT

COFFEE, WINE & GRAZING

## LUNCH

### SOUPS & CHILIS

MEAT OR VEGETARIAN CHILI CORNbread, GUACAMOLE, SALSA, LIME SOUR CREAM, & CHEDDAR	\$5
GAZPACHO	\$5
SEASONAL SOUP	\$5

### SALADS

CAESAR, GARLIC DRESSING, PARMESAN, HOUSE CROUTONS	\$9
PICKLED BEET SALAD WITH BURRATA & PECANS	\$13
PULLED CHICKEN COBB, AVOCADO, EGG, BLUE CHEESE, BACON & ONION JAM	\$14

### SANDWICHES

SERVED WITH A SIDE SALAD - YOUR CHOICE OF  
GREENS OR PASTA

HOUSE SMOKED PASTRAMI WITH SLAW, SWISS, PICKLE, & THOUSAND ISLAND	\$13
PULLED PORK CUBANO WITH HAM, PICKLE, SWISS, MUSTARD, & CHIPOTLE AIOLI	\$12
TRIPLE GRILLED CHEESE ADD AVOCADO, ROASTED TOMATOES, BACON OR TURKEY, \$2EA	\$8
"BLT" APPLEWOOD SMOKED BACON, TOMATO, LETTUCE & HERB AIOLI	\$11
TUNA SALAD WITH SWISS CHEESE, PICKLES, & CELERY	\$12
TURKEY, BACON, CHEDDAR CHEESE, AVOCADO, & HERB AIOLI	\$11

PULLED CHICKEN CAESAR WRAP, PARMESAN, CONFIT GARLIC DRESSING	\$11
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PORK SCHNITZEL, BRIE, APPLE REMOULADE, MUSTARD AIOLI, CARAMELIZED ONIONS, MUSHROOMS	\$13
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### PLATES

CHICKEN SALAD WITH MIXED GREENS, GRAPES, ALMONDS, & RED ONION	\$11
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QUICHE OF THE DAY WITH MIXED GREENS	\$8
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*BURGER WITH LETTUCE, TOMATO, CHEESE, SECRET SAUCE DOUBLE PATTY	\$6 \$8
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SAUTEED SHRIMP, POTATO GNOCCHI, GARLIC, LEMON & BACON & SHALLOT CREAM	\$12
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SPRING PESTO VEGETABLE RISOTTO, OVEN ROASTED TOMATOES, ASPARAGUS	\$13
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BEER BATTERED FISH, FRENCH FRIES, CRUSHED PEAS, MALT VINEGAR AIOLI, & TARTAR SAUCE	\$15
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### ADD TO ANY ORDER:

FRENCH FRIES & SECRET SAUCE	\$5
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*\*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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### WINE BY THE GLASS

#### 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

### 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



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**CHECK THE BOARDS FOR  
WEEKLY SPECIALS!**

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