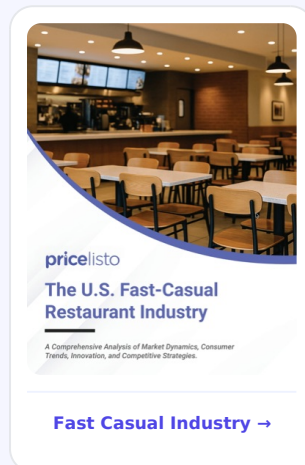




The Flying Goat

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Appetizers	
ITEM	PRICE
Mclellan Dumplings Housemade sausage with roasted jalapeño, goat cheese wrapped in dough, and deep fried, served with arugula pesto and chi...	\$11.00
Devils Toenail Wings Choice of wings tossed in a spicy buffalo sauce or honey apple BBQ sauce, served with a gorgonzola dressing.	\$14.00
Centennial Trail Bread Flying goat bread topped with our cheese blend and served with red sauce.	\$10.00
Fort Wright Focaccia Baked focaccia with roasted red bell peppers, artichoke hearts, goat cheese, basil and extra virgin olive oil.	\$11.50
Pettet Pretzel Fire roasted, topped with murray river salt and served with stout mustard.	\$5.00
A Street Chips Thin sliced chips deep fried with flying goat seasoning or murray river salt and vinegar.	\$7.50
Rockwell Pickled Egg Hard cooked egg, pickled in a zesty brine with pepperoncini, garlic and peppercorns.	\$3.00

Salads	
ITEM	PRICE
Albi Italian Mixed greens, cucumber, red onion, pepperoni and tomato served with Italian vinaigrette.	\$7.50
Vinaigrettewebster Roasted beets, gorgonzola crumbles, and quinoa, tossed with a blood orange vinaigrette placed on a bed of spinach and fi...	\$10.00
Palisades Chef Romaine, ham, salami, pepperoni, a provolone mozzarella blend, tomato and hard cooked egg with gorgonzola dressing.	\$12.50
Nat Arugula Arugula tossed with lemon Parmesan vinaigrette, served with chicken, roasted asparagus, and tomato.	\$13.00
Audubon Caesar Romaine and fresh baked croutons tossed in our housemate caesar dressing with roasted lemon.	\$7.50
Guinness Beef Stew Housemade stew with beef, potatoes, onions, carrots, and celery.	\$10.00
Chef Salad	\$12.00

Sandwiches	
ITEM	PRICE
Garland Chicken Roasted chicken breast, arugula pesto, fontina cheese, tomato, mixed greens and balsamic reduction.	\$12.50
Pine CT Pork Honey apple BBQ pulled pork with coleslaw on a housemate bun.	\$12.50
Milton Muffaletta Salami, pepperoni, back bacon, provolone, pepperoni, caramelized onion, arugula pesto and red sauce on a toasted bun.	\$13.00
Meenach Meatbell Housemade sausage meatballs, roasted red peppers, caramelized onion, provolone cheese and red sauce on a hoagie bun.	\$11.50
Grace Veggie Asparagus, roasted red peppers, tomato, cucumber, caramelized onion, goat cheese, arugula and balsamic reduction.	\$9.00

Pizza - Classics

ITEM	PRICE
Alice Our house cheese blend and red sauce.	\$14.00
Gordon Zoe's pepperoni, Italian sausage, kalamata olives, roasted cremini mushrooms, house cheese blend and red sauce.	\$17.00
Waikiki Zoe's sweet coppa and artisan ham, caramelized pineapple, roasted jalapeño, house cheese blend and plum tomato sauce.	\$17.50

Pizza - Artisan

ITEM	PRICE
Kerri Lynn Margherita Fresh mozzarella, fresh basil and red sauce. Add ham add heirloom tomato.	\$16.50
Kiernan Italian sausage, arugula, house cheese blend, heavy cream and an over medium egg.	\$17.00
Cora Oven roasted diced chicken breast, artichoke hearts, herbed cherry tomatoes, house cheese blend and arugula pesto.	\$18.00
Wellington Roasted asparagus, cremini mushrooms, roasted garlic, oregano, house cheese blend and heavy cream.	\$14.50
D Street Yellow coconut curry, chicken, potato, jalapeño, carrot, house cheese blend, cilantro, sriracha sauce, and lime juice.	\$15.50
Fairview Cream, cheese blend, house smoked back bacon ham, pears, blue cheese crumbles and balsamic reduction.	\$18.50
Dalton Honey apple BBQ sauce, pulled pork, house cheese blend, caramelized onion and coleslaw.	\$14.50
Lacrosse Olive oil, fresh mozzarella, housemade Italian sausage, red peppers preserve, fresh basil, and shaved Parmesan.	\$16.50

Desserts

ITEM	PRICE
Fruit Crisp	\$7.50
Stout Float Root beer for kids.	\$5.00
Chocolate Chip Cookie	\$5.00
Fry Bread with Cinnamon & Sugar	\$5.00
Chocolate Chunk Brownie	\$6.50
Ice Cream Sandwich	\$5.00