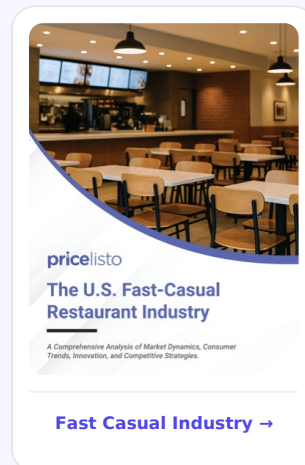




The Old Goat

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Brunch

ITEM	PRICE
Brisket Hash House smoked beef brisket, breakfast potatoes, caramelized onions, sunny eggs, horseradish cream, BBQ sauce, chives.	\$16.00
Whiskey Brisket Bisquit Giant buttery bisquit topped with smoked beef brisket and brown sugar bourbon gravy, fried eggs, and chives.	\$16.00
Old Fashioned French Toast Custard-dipped ciabatta bread topped with burnt sugar, vanilla bean marscapone cheese, house-made bourbon maple syrup, a...	\$15.00
Ratatashish (Veggie Hash) Fried potatoes, charred jalapenos, charred sweet corn, grilled zucchini, garlic roasted Roma tomatoes, fried egg, hollan...	\$16.00
Chicken and Donuts House fried lemon donuts, spicy maple-brined and chili-glazed fried chicken, fried egg, apple butter. It's spicy!	\$17.00
Big Breakfast House-smoked buckboard bacon, chargrilled andouille sausage, eggs any way you want them, with toasted English muffins.	\$18.00
Schnitzel Fruhstuck Country fried pork, house breakfast potatoes, two eggs any way you want them, maple bourbon brisket gravy, and charred j...	\$18.00

A La Carte

ITEM	PRICE
House Smoked Bacon	\$3.00
English Muffin	\$3.00
Fried Egg	\$1.00

Lunchtime!

ITEM	PRICE
The Rhett Butler Smoked local ham, cream cheese, white cheddar, clover honey, and whole grain mustard on a pretzel baguette. Classic Goat...	\$14.00
Nashville Hot Sandwich Fried chicken tenders, VP lettuce, dill pickles, and velvety deviled egg spread. Chicken is tossed in Nashville hot sauc...	\$14.00
The Old Goat White cheddar, muenster, basil, and tomato jam on butter grilled sourdough.	\$12.00
Brisket Sandwich House smoked beef brisket, yellow cheddar, pineapple bbq sauce, and white cabbage cilantro slaw on a butter grilled pret...	\$16.00
Pretzel Panther Giant warm pretzels, Bells Two-Hearted and smoked gouda beer cheese, honey mustard.	\$13.50
Jambalaya Andouille sausage, shrimp, jalapeno, sweet potatoes, leeks, fall squash, tomato, garlic, onion, celery, smoked tomato br...	\$22.00
American Heritage Burger 1/2 lb char grilled burger, American cheese, lettuce, tomato.	\$16.00
Fried Chicken Sandwich Fried chicken fritter, dill pickles, and garlic mayo on a grilled challah roll.	\$14.00
Large Green Cuisine Local mixed romaine, white balsamic dressing, roasted garlic roma tomato, Spanish peanuts, chives, and goat cheese schme...	\$10.00
Alger Heights Burger Half pound chargrilled fatty burger with white cheddar, tomato jam, caramelized onion relish, and garlic mayo on a grill...	\$20.00

ITEM	PRICE
Small Green Cuisine Side salad portion of our house Green Cuisine salad.	\$6.00
Sandwiches	
ITEM	PRICE
The Rhett Butler* Smoked local ham, cream cheese, white cheddar, clover honey, and whole grain mustard on a grilled pretzel baguette. Clas...	\$21.00
Charley Apple Chicken Char-grilled chicken breast, sliced honey crisp apples, hickory smoked bacon, pineapple bbq sauce, yellow cheddar and ha...	\$22.00
Brisket Sandwich House smoked beef brisket, yellow cheddar, haystack onions, pineapple bbq, red cabbage dill slaw on a buttered grill pre...	\$22.00
Emily Reuben* House smoked sliced pastrami, Swiss and Gouda on rustic pumpernickel bread with house-made lemon and dill remoulade and...	\$21.00
The Old Goat Grilled Cheese* (v) Vegetarian. White cheddar, muenster, roasted tomato jam, and basil leaves on rustic sourdough bread.	\$18.00
Nashville Hot Chicken Sandwich Fried chicken fritter, VP lettuce, house-made pickles, and velvety deviled egg spread. Nashville Hot or Not.	\$22.00
American Heritage Burger 1/2 lb char-grilled fatty burger. American cheese, lettuce, tomato.	\$22.00
Alger Heights Burger The return of an Old Goat classic! Half pound chargrilled fatty burger with white cheddar, tomato jam, caramelized onion...	\$23.00
Mushroom Melt Gouda, roasted mushrooms, grilled asparagus, house goat and artichoke boursin cheese on grilled sourdough bread.	\$19.00
Delicious Duos	
ITEM	PRICE
Sandwich and Salad	\$32.50
Neapolitan Pizza	
ITEM	PRICE
Margherita Pizza (v) Vegetarian. Tomato sauce, house-made fresh mozzarella, salt, basil, extra virgin olive oil.	\$16.00
Pepperoni Pizza Hand-cut pepperoni, San Marzano tomato sauce, fresh oregano, mozzarella mix.	\$17.50
Pepperoni de Olivio Tomato sauce, fresh mozzarella, pepperoni, mushroom, green olive, Ed pepper, fresh oregano.	\$18.50
I'm Not My Brother's Pizza BBQ sauce, pineapple, grilled chicken, chives, mozzarella mix.	\$18.50
Pizza Tutta Bella Extra virgin olive oil pistachio pesto sauce, vegan sausage, blistered cherry tomato, house made mozzarella, feta.	\$18.50
Stuffed Bougie Bread Calzone-style Neapolitan bread stuffed with goat cheese, house-made Boursin cheese, and mozzarella. Brushed with garlic...	\$17.50
Salads and Snacks	
ITEM	PRICE

The Bubbly Brown	\$18.00
Goat cheese & artichoke house-made Boursin cheese dip topped with tomato jam and served with house-baked Neapolitan brea...	
Uncle's Caesar	\$16.00
Mixed greens, parmesan cheese, croutons, and house-made Uncle Cheetah's caesar dressing.	
Brussel Hustle	\$19.00
Shaved brussels, apple quinoa, roasted summer squash, toasted almonds, pickled red onion, topped with crumbled goat chee...	
Pretzel Panther	\$18.00
Warm pretzels, Bells Two-Hearted Ale smoked gouda beer cheese, honey mustard.	
Deviled Eggs	\$12.00
Rotating deviled egg selection. Call and ask the deviled egg of the week.	
Green Cuisine (v)	\$14.00
Vegetarian. Local mixed romaine, white balsamic vin drizzle, roasted garlic-Roma tomato, spiced Spanish peanuts, chives,...	
Hand Cut Fries	\$9.00
House made and twice fried with house seasoning. Comes with dip.	
Purple Rain Salad	\$17.00
Vertical Paradise kale, feta, red onion, segmented grapefruit, pickled beets, shaved red cabbage, beet vinaigrette.	
Bread Board	\$14.00
House baked Neapolitan bread brushed with garlic-herb butter served with white wine whipped butter, Calabrian chili infu...	
Sweet Treat Salad	\$16.00
Local mixed greens and spinach, roasted pecans, dehydrated cranberries, pumpkin seeds, crumbled feta, and spiced apple v...	
Sleep Nachos	\$18.50
House-fried and seasoned corn tortilla chips, melty cheese blend, charred jalapeños, shaved corn, pico de Gallo, and pic...	

Fancy Plates

ITEM	PRICE
Jambalaya	\$26.00
Andouille sausage, shrimp, jalapeños, charred sweet corn, tomato, garlic, onion, celery, smoked tomato broth, and basmat...	
Slammin Jammin Salmon	\$29.00
Pan-seared salmon with garlic honey dijon glaze, toasted pecans, butternut and acorn squash, shaved Brussels sprouts, ch...	
The Steak	\$32.00
10oz char grilled top sirloin steak with charred asparagus, smashed Yukons, roasted mushroom and balsamic caramelized on...	
Jalapeño Shrimp Pasta	\$25.00
Pan fried shrimp in a luscious jalapeño-lemon butter cream sauce over fresh pasta topped with fresh diced tomatoes, chiv...	
The Mac Attack	\$25.00
Penne pasta, smoked gouda Two-Hearted beer cheese, chopped bacon, Roma tomatoes, charred poblano buttermilk vinaigrette,...	

Dessert

ITEM	PRICE
Mascarpone Cheesecake	\$12.00
Made from scratch by the lady of the lake, her arm clad in the purest shimmering silmite held aloft this recipe from the...	
Creme Brulee	\$12.00
Gluten Free! Rotating seasonal creme brulee.	
Apple Crisp	\$12.00
Ginger-spiced apples with buttery streusel topping.	

Kids Menu

ITEM	PRICE
------	-------

Ba-Kokker Stick	\$7.50
Chicken Fingers	
Moobanger con Queso	\$7.50
Cheeseburger	
Cheese Trampoline	\$7.50
Cheese Pizza	
Just Moo	\$7.50
Grilled Cheese	
Noodles and Doodles	\$7.50
Pasta with butter and cheese.	