



MENU



Starters

Fried Green Tomatoes 9

Cornmeal battered Grainger county green tomatoes, goat cheese, bacon jam, caramelized onions

Cheese Fondue 10

Soft pretzels, French bread, Granny Smith apples, warm beer cheese dip

Spinach Artichoke Dip 10

Fresh spinach, artichoke hearts, grated parmesan, tortilla chips, pico de gallo

Deep Fried Deviled Eggs 8.5

Panko breaded cage-free deviled eggs, candied bacon, sriracha, green onions

Smoked Ahi Tuna 10

Seared Ahi Tuna, Thai noodles, soy-ginger vinaigrette, pickled ginger, wasabi

N'awlins Style BBQ Shrimp 1/2 lb. 12 Full lb. 18

Jumbo Shrimp, New Orleans BBQ sauce, grilled bread

Onion Rings half order 6 full order 9

Hand-battered onion rings, fire-roasted jalapeño ranch

Steak Nachos 13

Marinated steak, melted cheeses, pickled red onion, cilantro, jalapeños, balsamic glaze, guacamole, sour cream

BBQ Chicken Nachos 12

Sliced chicken, melted cheeses, pickled red onion, cilantro, jalapeños, house BBQ sauce, guacamole, sour cream



Jumbo Chicken Wings

10 piece Jumbo Chicken Wings

Traditional 10

Mild, Hot, Honey BBQ

Sriracha Honey 11

Sriracha, local honey, green onions

Gochujang Chili 11

Gochujang, local honey, green onions

TN Whiskey Glazed 11

Jack Daniels®, soy sauce, pineapple, brown sugar, cayenne

Sticky Glazed 11

Soy sauce, local honey, brown sugar, green onions, red peppers

Mango Habanero BBQ 11

Mango, habanero pepper, BBQ sauce



Salads & Soup

Homemade Salad Dressings: ranch • honey-lime vinaigrette • blue cheese • thousand island
strawberry vinaigrette • honey mustard • balsamic vinaigrette • roasted tomato vinaigrette
Thai peanut dressing

Mediterranean Salad 10

Crisp field greens, feta cheese, English cucumbers, Kalamata olives, sweet pepper, grape tomatoes with roasted tomato vinaigrette served on the side

Add grilled salmon 6 • grilled chicken 5 • grilled shrimp 6 • tenderloin steak* 6 • grilled tofu 5

The Southern 13

Hand-breaded chicken tenders, fresh farmer's market greens, diced bacon, dried cranberries, cheddar cheese, carrots, grape tomatoes, egg, croutons, with honey mustard dressing served on the side

Strawberry Salad 13

Grilled chicken, fresh greens, sugared pecans, crumbled blue cheese, cracked black pepper, with strawberry vinaigrette served on the side

Thai Noodle Salad 13

Grilled Chicken Breast, fresh cabbage, soba wheat noodles, cilantro, red pepper, green onions, roasted peanuts, tossed in Thai peanut dressing. (Vegan option with grilled teriyaki marinated tofu)

Tavern Steak Salad 15

Marinated tenderloin steak, fresh greens, cilantro, crunchy noodles, grape tomatoes, avocado, pineapple, tossed in honey-lime vinaigrette

House Salad small 5 large 9

Fresh farmer's greens, bacon, cheddar cheese, carrots, red cabbage, grape tomatoes, egg, almonds, croutons and served with your choice of dressing

Add grilled salmon* 6 • grilled chicken 5 • grilled shrimp 6 • tenderloin steak* 6 • grilled tofu 5

Smoked Shrimp & Crab Bisque Bowl 7



What makes Local Goat different?

- We source *Locally* grown and sustainable foods whenever possible.
- Our Beef is aged a minimum of 28 days, *never* frozen and is hand-cut on the premises by our chefs.
- Our burger buns and rolls are baked *fresh* daily on the premises.
- We purchase food free of GMOs, antibiotics, steroids, and high fructose corn syrup.
- We take pride in making 99% of our items in house.
- We make all own bar mixes and squeeze our own juices daily.
- 22 of our 24 Draught Taps are dedicated to Regional Craft Brewers.
- We gladly accept reservations because your time is important to us!
- We are a Locally owned and operated restaurant!



Looking for a place to have your next function? Our private dining room holds up to 60 people. Advanced reservations are needed to hold the room. Our Chef will be happy to work with your group on a special menu should you desire.



Please follow us on Facebook and Twitter for all the latest happenings at "The Goat."



Keep it local! We are always looking for new partners. Contact us if you have a locally produced product.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



Local Picks

Fish 'n Chips 15

Beer battered cod, hand-cut French fries, blue cheese slaw, remoulade

Chicken Tenders 14

Hand-breaded chicken tenders, hand-cut French fries, blue cheese slaw, honey mustard

Bhaahby Back Ribs 17 half rack 22 full rack

Fork tender pork ribs, hand-cut French fries, blue cheese slaw, BBQ sauce

Flame-Grilled Ribeye* 28

14oz. seasoned ribeye, house butter, baked potato, house salad

Hawaiian Ribeye* 28

Soy-ginger-pineapple marinated 14oz. ribeye, baked potato, house salad

10oz Center-cut Sirloin* 19

Seasoned, hand-cut sirloin, house butter, baked potato, house salad

7oz Sirloin Special* 22

Seasoned, hand-cut sirloin paired with your choice of a jumbo lump crab cake, 5 grilled shrimp, or 5 coconut shrimp. Served with baked potato and house salad

Teriyaki Kabobs* 18

Teriyaki marinated tenderloin, fried rice, steamed broccoli

Shrimp & Grits 17

Jumbo Gulf shrimp, bacon jam, spinach, mushrooms, caramelized onions, stone ground cheese grits, sriracha

Maui Chicken 15

Grilled teriyaki marinated chicken breast, steamed broccoli, fried rice

Fettuccini Rocco 15

Wood-grilled chicken, bacon, spinach, onions, tomatoes, mushrooms, Pecorino Romano cream sauce

Boneless Pork Chop 18

Marinated 10oz center-cut pork chop, sweet apples & onions, whipped sweet potatoes, steamed broccoli

Ahi Tuna Steak* 21

Seared Ahi tuna steak, soy-ginger sauce, sautéed spinach, caramelized onion mashed potatoes

Coconut Fried Shrimp 17

Coconut crusted Gulf shrimp, orange mustard sauce, hand-cut French fries, blue cheese slaw

Jumbo Lump Crab Cakes 24

Two 4oz jumbo lump meat crab cakes, remoulade, steamed broccoli, caramelized onion mashed potatoes

Flame-grilled Salmon* 19

Seasoned fresh salmon, house butter, steamed broccoli, caramelized onion mashed potatoes



Gourmet Burgers & Exquisite Handhelds

At Local Goat, we make our burgers daily using a secret blend of fresh, locally sourced beef. All burgers and handhelds are served with lettuce, tomatoes, red onions, pickles, and hand-cut French fries. Gluten free buns available by request.

The Patriot* 12

Choice of cheese- American, Swiss, pepper jack, provolone, cheddar

Bacon Cheeseburger* 13

Aged cheddar cheese, smoked bacon

Black and Blue* 13

Creamy blue cheese, smoked bacon, crispy onions, blackening spice

Billy Burger* 12.5

Sautéed mushrooms, sautéed onions, Swiss cheese, garlic aioli

The Elvis* 13

Peanut butter, smoked bacon, fried bananas

Farmhouse* 13

American cheese, fried egg, smoked bacon, garlic aioli

BGT Burger* 12.5

Goat cheese, crispy onions, bacon jam

Pimento Cheese Cheeseburger* 12.5

Pimento cheese, bacon jam, sautéed onions

Smokehouse Burger* 13

Smoked gouda cheese, BBQ sauce, caramelized onions, smoked bacon

TN Whiskey Glazed Burger* 13

TN whiskey glaze, smoked bacon, crispy onions, garlic aioli

Lamb Burger* 14

Tzatziki sauce, feta cheese, red onion, spring mix

BBQ Chicken Sandwich 12

Grilled marinated chicken breast, BBQ sauce, pepper jack cheese, smoked bacon

Tavern Chicken Sandwich 12.5

Grilled teriyaki marinated chicken breast, shaved ham, avocado, provolone cheese

Crab Cake BLT 14

Jumbo lump meat crab cake, smoked bacon, remoulade

The Milton* 14

Grilled Ahi tuna, smoked bacon, garlic-jalapeño aioli

Black Bean Burger 12

Grilled black bean burger, crispy onions, teriyaki glaze, pico de gallo

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Sides 5

Hand-cut French Fries

Whipped Sweet Potatoes

Baked Potato

Sautéed Spinach

Braised Red Cabbage

Steamed Broccoli

Caramelized Onion Mashed Potatoes

Fried Rice

Stone Ground Cheese Grits



Desserts 7

Chandler's Warm Chocolate Lava Cake

NY Cheesecake with Strawberry Coulis

Chocolate Peanut Butter Pie

Crème Brûlée with Seasonal Berries

White Chocolate Bread Pudding & Sea Salt Caramel Ice Cream



Beverages

Coke • Diet Coke • Coke Zero
Sprite • Barq's Rootbeer,
Mello Yellow • Dr Pepper
Gingerale

Luzianne Iced Teas
Sweetened • Unsweetened
Blackberry • Peach

French Market Dark Roast 100%
Arabica Coffee

Fresh Squeezed Juices
Orange • Grapefruit

Other Beverages
Apple Juice • Pineapple Juice
Tomato Juice • 2% Milk
Chocolate Milk • Red Bull
Hot Tea