t h e b l u e g o a t

Small Plates

Rustic Hearth Bread		3
Empanada	Savory pastry filled with braised goat, root vegetables, green olive, and currants. With seasonal salsa.	5
Crab Louie Salad	butter lettuce, duck egg dressing, shaved turnips, dungeness crab	12
Pan Fried Rockfish Cakes	spicy citrus aioli, pickled onion and micro green salad	10
Cheeseboard	Briar Rose Chevre, Callisto and Rogue Blue. With castelvaltrano olives, pickled onion, rhubarb jam, and grilled bread	14
Salmon beignets	cat tail and caper yogurt, crispy capers, fennel fronds	10
House Salad	Fresh seasonal greens, pickled onion vinaigrette, Briar Rose chevre, toasted hazelnuts.	10
Salad Of Little Gems	Shaved Fennel, harueki turnips, pickled rhubarb, piquillo vinaigrette	10
Wonton Dumplings	citrus aioli, pea shoots, pickled turnips	8

Mains

Pork Tenderloin Medallions	whipped potatoes, roasted carrots, pork jus	20
Pulled Pork Sandwich	Smoked pork butt with seasonal slaw, chipotle mayo, house apple BBQ sauce. Side of fries, soup or salad.	15
Pan Seared Halibut	forbidden rice, spring vegetables, smoked paguillo pepper emulsion, micro greens	23
Wood-Fired Tacos	on cob oven corn tortillas with seasonal slaw, salsa, and house ricotta.	14
House Made Mozzarella Pizza	wood fired tomato sauce, garlic scapes, olive oil, saba vinegar	16
House Burger	Carlton Farms beef patty with Tillamook white cheddar, local greens, red onion, dijon mayo. Side of fries, soup or salad.	15
Wood-Fired Chinook Salmon	smoked onion puree, roasted bok choi, parsley and green garlic chopped pesto	23
Pan Seared Duck Breast	roasted carrots and snap peas, radish top puree, cherry demiglace	23

* The Health Department advises that consuming raw/under-cooked meats, sea-food, or eggs may increases risk of food-borne illness.