

SOUPS & SALADS

GREEN GAZPACHO \$11

Cucumber – spinach – bell pepper – apple – yogurt – walnut chutney

TOMATO SOUP \$9

Plum tomato – aromatics – chevre grilled cheese crouton

SUMMER GARDEN SALAD \$14

Lemon shallot vinaigrette – cucumber – tomato – carrot – pickled onion **HALF \$8**

Caesar SALAD

Romaine hearts – brioche croutons – parmigiana – pickled onion – white anchovy **\$15**



CITRUS SALAD \$16

Mixed lettuces – grapefruit – orange – almond – avocado – chevre

Quinoa SALAD

Chipotle lime – micro-greens – black garlic molasses – vinaigrette – grilled avocado onion – pepper – edamame – tomato – chevre **\$16**



Apple, Cheese CHIVE SALAD

Granny smith apple – manchego – chive **FULL-\$15 HALF-\$9**

SALAD TOPPERS

Chicken	\$10
Salmon	\$12
Steak	\$12
Shrimp	\$10

kids MENU

KIDS MAC & CHEESE

KIDS BURGER

GRILLED CHEESE

“10 and under please”

All substitutions subject to charge. A 20% Service fee will be added to parties of 8 or more

These menu items may contain raw or undercooked ingredients. We serve the freshest products possible, however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



DINNER

APPETIZERS & STARTERS

CHARCUTERIE

assorted meats and cheeses with grilled bread and accompaniment

Choose 2 | **\$16**

Choose 3 | **\$23**

Choose 4 | **\$30**

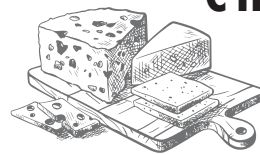
Choose 5 | **\$35**

MEATS

Prosciutto
Emilia
Bresaola



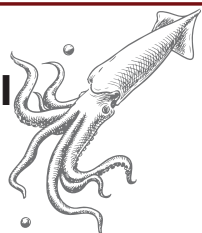
CHEESE



Manchego
Cambazola
Burrata
Boucheron

Crispy CALAMARI

Buttermilk – herbs and spices – Italian peppers – sweet chili dipping sauce **\$17**



BURRATA \$17

fennel – orange – beets – pistacios – arugula

Brussels SPROUTS

Beet hummus – pickled onion – agave – lime – sriracha – almonds **\$16**



STEAK TARTARE \$17

Filet mignon – shallot – cornichon diable sauce – quail egg – micro green – lemon – parsley – crostini

THAI MUSSELS \$17

Coconut milk – scallion – ginger – lemongrass – cilantro – grilled ciabatta

Baked Goat CHEESE DIP

Roasted mushrooms – caramelized onion walnut pesto – arugula – truffle – crostini **\$16**



ENTREES

Black Smith BURGER

Brioche bun – A1 aioli – cheddar – pepper jack – crispy buttermilk onions – LTPO – fries

\$19 avocado/bacon 3\$



QUINOA BURGER \$19

Beets – garbanzo beans – onion lemon – tomato – fries – giardiniera

BOULLABAISSE \$30

shrimp – mussels – calamari – salmon – fennel – tomato – aromatics – Uni butter – crostini

Shrimp & GRITS

Cheddar – scallion – blackened shrimp – spinach – Cajun cream – crispy onion **\$29**



BRICK CHICKEN \$28

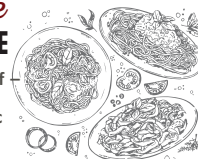
Yogurt – cucumber – tomato – mint scallion rice cakes – Korean chili flake

FILET MIGNON \$48

Prime 6oz Center cut – truffle smashed potatoes – garlic seared greens – cabernet syrup – mushroom – cambazola

Bolognese PAPPARDELLE

plum tomato – beef pork – aromatics – parmigiana – garlic bread **\$24**



STEAK FRITES \$29

flatiron steak – truffle fries – arugula – shallot chive butter

SALMON \$29

nopi carrots – fingerling potatoes – whole grain mustard emulsion – fennel apple arugula slaw

Our classically trained Chef is focused on ties to community, using organic and locally-sourced ingredients, emphasizing mirrored seasonality and bringing vibrant flavors to the plate and palate.



WWW.GOATONTHEROCKS.COM
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Please ask a member of staff for allergen information. Allergen menu available upon request