

APPETIZERS & STARTERS

CHARCUTERIE

Assorted meats and cheeses with grilled bread and accoutrement

Choose 2 | \$16

Choose 3 | \$23

Choose 4 | \$30

Choose 5 | \$35

Choose 6 | \$39

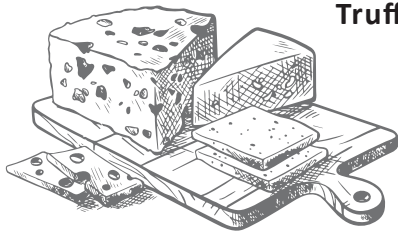
Choose 7 | \$43

MEATS

Prosciutto
Finocchiona
Bresaola



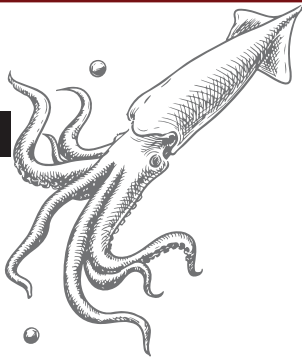
CHEESE



Truffle Pecorino
Manchego
Cambazola
Burrata
Boucheron

Crispy CALAMARI

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



BURRATA \$17

Grilled pear – walnut chutney – black garlic molasses – salsa verde – brioche – microgreens

Brussels SPROUTS

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



STEAK TARTARE* \$17

Prime filet mignon – shallot – cornichon - diable sauce – quail egg – micro green – lemon – parsley – crostini

FRENCH MUSSELS \$17

Crispy fingerling potatoes – garlic – white wine – lemon – butter – herbs

Baked Goat CHEESE DIP

Roasted mushrooms – caramelized onion walnut pesto - arugula – truffle – grilled ciabatta
\$16



DINNER

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

Manilla clams – thyme – bacon - aromatics – cream
\$12

TOMATO SOUP \$9

Plum tomato – aromatics - chevre grilled cheese crouton

AUTUMN FARM SALAD \$14

Vanilla fig vinaigrette – butternut squash – apples – candied walnuts
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 vinaigrette– microgreens – black garlic molasses – grilled avocado -onion – pepper – tomato edamame – chevre
\$16



Apple, Cheese CHIVE SALAD

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

SALAD TOPPERS

Chicken **\$9**

Salmon* **\$12**

Steak* **\$12**

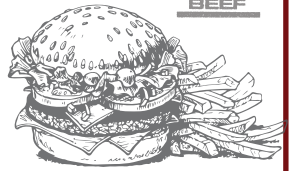
Blackened Shrimp. . **\$10**

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

ENTREES

Chevre Truffle BURGER*

cracked pepper chevre– truffle aioli– arugula – caramelized onion – roasted mushroom – brioche bun – fries
\$23



QUINOA BURGER \$21

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

CIOPPINO \$30

Crab – shrimp – mussels – salmon – fennel – tomato broth – garlic bread

Shrimp & GRITS

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



BRICK CHICKEN \$28

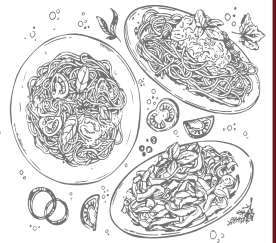
Yogurt – cucumber – tomato – mint – scallion rice cakes – Korean chili flake

FILET MIGNON* \$48

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

Bolognese PAPPARDELLE

Pasta made in-house – plum tomato sauce – beef – pork – garlic bread – aromatics – parmigiana
\$24



STEAK FRITES* \$29

Flatiron steak – truffle fries – arugula – shallot chive butter

VERLASSO SALMON* \$32

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
102 Market St,
Morrison, CO 80465

Please ask a member of staff for allergen information.

*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.