

APPETIZERS & STARTERS

Baked Goat CHEESE DIP

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



CHARCUTERIE

Assorted meats and cheeses with grilled
bread and accoutrement

Choose 2 | **\$16**

Choose 3 | **\$23**

Choose 4 | **\$30**

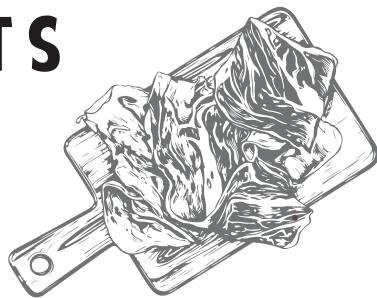
Choose 5 | **\$35**

Choose 6 | **\$39**

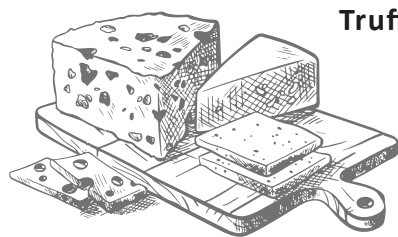
Choose 7 | **\$43**

MEATS

Prosciutto
Finocchiona
Bresaola
Guanciale



CHEESE



Truffle Pecorino
Manchego
Burrata
Point Reyes

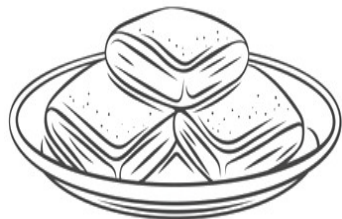
Crispy Calamari **\$16**

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

Fresh BEIGNETS

Traditional
NOLA beignets -
10x fine sugar-
nutella - fresh
berries

\$12



FRENCH TOAST **\$15**

Seasonal Fruit preserves – 10x fine sugar – fresh
berries

Brussels SPROUTS

Beet hummus – pickled
onion - agave – lime –
sriracha – almonds

\$15



*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 under-
cooked 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.



BRUNCH

SAT & SUN 11AM-3PM

SOUPS & SALADS

TOMATO SOUP **\$9**

Plum tomato – aromatics - chevre grilled
cheese crouton

SIMPLE SALAD **\$12**

Mixed lettuces – Tomato - Pickled Onion-
cucumber

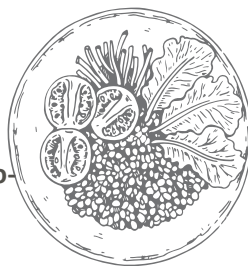
Caesar **\$14** SALAD

Romaine hearts – brioche
croutons – parmigiana –
pickled onion –
white anchovy **HALF \$8**



Quinoa SALAD

Chipotle lime vinaigrette–
microgreens – black garlic
molasses – grilled avocado-
onion – pepper – tomato
edamame – chevre **\$15**



Apple, Cheese CHIVE SALAD

Granny smith apple – manchego – chive

FULL-\$15 HALF-\$9

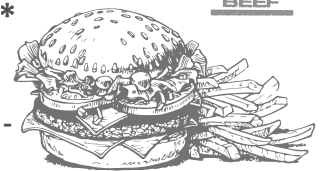
SIDES & TOPPERS

Bacon	\$4
Fresh Fruit	\$5
Garlic Seared Greens	\$4
Lyonnaise Potatoes	\$5
Chicken	\$9
Salmon*	\$12
Steak *	\$12
Cajun Shrimp	\$10
Toast/English Muffin	\$3

ENTREES

Black Smith BURGER*

Brioche bun –
cheddar – lettuce -
tomato - pickle -
onion – fries



\$19 Add Avocado \$3 Add Bacon \$3

QUINOA BURGER **\$17**

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

EGGS BENEDICT* **\$18**

Farm fresh eggs – English Muffins – River
Bear ham – black truffle – Hollandaise –
Lyonnaise potatoes – lemon dressed greens

Shrimp & GRITS

Cheddar – scallion –
blackened shrimp –
spinach – bacon –
Cajun cream –
crispy onion **\$19**

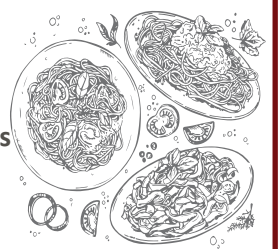


GRILLED CHEESE & TOMATO SOUP **\$15**

Brioche – 3 cheeses – garlic butter – tomato
soup

Omelet DU JOUR*

Farm fresh eggs – chefs
selection of meat –
cheese – vegetables –
Lyonnaise potatoes –
lemon dressed greens



\$18

STEAK & EGGS* **\$21**

Flatiron steak - two eggs any style - arugula
salad- truffle fries

G.O.A.T. BREAKFAST* **\$18**

Two farm eggs any style - River Bear
Slab Bacon - Lyonnaise potatoes -
lemon dressed greens

*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.*



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Please ask a member of staff for
allergen information.