

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



CHEESE

Truffle Pecorino
Manchego
Cambazola
Burrata
Boucheron



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

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

\$14



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 – spinach – tomato – 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

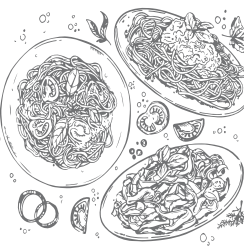
Brioche – 3 cheeses – garlic butter – tomato soup

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 – arugu- la salad– shallot chive butter -truffle fries

G.O.A.T.

BREAKFAST*

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

\$18

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.