

# Goat Tree Bakery

## LUNCH + DINNER (11:00am-9:00pm)

### COOKIES | 4

CHOCOLATE CHIP

OATMEAL

PEANUT BUTTER + CARAMEL

SPICED DATE + DULCE DE LECHE

### PIE SLICES | 6

APPLE + RHUBARB

BLACKBERRY YUZU

PEAR + GOAT CHEESE

### TARTS + CAKES

KALAMANSI LEMON TART | 6

UPSIDE-DOWN PINEAPPLE | 5.5

GOAT CHEESECAKE | 5.5

CHOCOLATE | 5.5

### HAND PIES | 9

SMOKED PORK

egg, olive, cheddar, spinach

GRASSFED BEEF

hearts of palm, garlic, turmeric

MUSHROOM + CHEESE

### CUPCAKES | 5

GUAVA + LIME

RAINBOW

HAZELNUT + SPICED BROWNIE

COOKIE DOUGH CUPCAKE

### GOAT TREE FAVORITES

KETTLE CORN CAKE POP | 2.5

CHOCOLATE BROWNIE | 5

GRANOLA BAR | 2.5



goats on trees?  
more than just rocks,  
goats climb trees

In Southwest Morocco, goats grow on trees. Perched upon the branches of Argania trees, they absentmindedly munch on fruits and leaves. These playful climbers are inspiration for our distinctly different take on good food with a Moroccan twist.

a playfully  
unique perspective  
on good food

**Lunch + Dinner**

LUNCH + DINNER (11:00AM-9:00PM)

## Communal + Personal

### PICKLED VEGETABLES | 4

vadouvan curry or spicy harissa

### OLIVES + CHEESE | 6

preserved lemon-olive oil cured, ras el hanout

### HUMMUS | 6

green olive

### SALMON RILLETTE | 11

everything crumble, smoked roe, cucumber, rye chips

### GOAT FRIES | 5

9-spice blend, charred onion dip

### TOMATO SOUP | 7

chickpeas, grilled sourdough

### AVOCADO TOAST | 10

hard-boiled egg, goat cheese, radish, mint, country wheat

### MUSHROOM TOAST | 10

burrata, olive, bottarga, sourdough

### HOUSE CROQUETTES (3 each)

CARROT-FALAFEL dill yogurt | 6

CRAB + BACON smoked romesco | 7

CHEESE smoked tomato vinaigrette | 6

### LAMB MEATBALLS | 7 (2 each)

smoked mushroom, onion, pine nut, charred tomato

## Sandwiches

ADD: CHIPS | 2 FRIES | 4 SIDE CASE SALAD | 5

### PB & J | 8

sunflower seed butter, marmalade, country wheat  
(with pork belly 11)

### BLT + E | 14

open faced, pork belly, frisee, smoked tomato, 1 egg  
focaccia

### TUNA CONSERVA | 15

olive oil cured, tomato, cucumber, sprouts, caper-egg aioli  
sourdough rye

### ROASTED TURKEY | 14

manchego, speck ham, smoked romesco, chicory, focaccia

### HAM + CHEESE | 14

smoked + cured ham, goat cheese, watercress, date-mustard  
baguette

### LAMB MEATBALL | 15

gruyere, mushroom, onion, pine nut, charred tomato, ciabatta

### FRIED FISH SANDWICH | 15

gruyere, pickled jalapeno, kohlrabi slaw, za'atar aioli  
ciabatta

### VEGGIE BURGER | 13

aged cheddar, b&b pickles, arugula, grilled onion, mustard  
aioli, house bun

### CHEESEBURGER | 15

aged cheddar, spicy harissa pickles, lettuce, grilled onion  
house bun (with pork belly 18)

## Salads

ADD: GRILLED SALMON | 10 TOFU | 7  
CHICKEN BREAST | 8 SKIRT STEAK | 11

### LITTLE GEM | 10

tomato, cucumber, radish, flatbread, mint, sumac  
scallion-buttermilk dressing

### WILD ARUGULA | 11

roasted carrot, freekeh, fresh cheese, blueberry  
hazelnut, sherry vinaigrette

### HEIRLOOM CHICORY | 11

sprouted lentil, cucumber, olive, hard-boiled egg, feta  
coriander dressing

### BABY SPINACH + KALE | 10

quinoa, delicata squash, almond, pear, cumin + orange  
vinaigrette

## Entrees

DIY entrée (2 case salads + protein)

SUSTAINABLE SALMON | 20 TOFU | 17

CHICKEN BREAST | 19 SKIRT STEAK | 21

### HOPE RANCH MUSSELS | 16

mushroom, cilantro salsa verde, IPA, flatbread

### FRIED ½ CHICKEN | 20

harissa bbq, everything honey, + 2 case salads

### BRAISED SHORT RIB | 24

brussels sprouts, shelling beans, horseradish, pickled onion

### RIGATONI PASTA | 20

lamb + tomato sugo, manchego, shishito pepper

### CHEDDAR GNOCCHI | 19

1 soft egg, mushroom, cauliflower, kale, sumac