

Who We Are:

The Blue Goat is an urban Gastropub that combines the best elements of a local bar and an upscale restaurant. We are a nose to tail restaurant embracing the tradition of using all parts of the animal. Sourcing from local farms whenever possible, our mission is to serve a pristine product reflecting a rich European influence.

The Building:

Built in 1949, 5710 Grove Ave was originally a local grocery store. During restoration of the building we discovered the original terrazzo floors which have been meticulously restored. Following a green theme, Douglas Fir from the original double ceiling was used to create all of the tables and the bar front you see in front of you.

Our Farmers:

Jamerson Farms
Powhatan, VA

Autumn Olive Farms
Augusta Co, VA

Polyface Farm
Staunton, VA

Manakintowne Specialty Growers,
Powhatan, VA

Oak Hill Farms
Palmyra, VA

Dave and Dee's Mushroom's
Sedley, VA

Cross River Farms
Powhatan, VA

Our Butcher:

Nadolski's Butcher Shop
Goochland, VA

WINTER FARE

SMALL PLATES

NIBBLE \$5

House made mozzarella, fresh basil, balsamic & olive oil drizzle

Marinated olives

Cream of potato soup with pancetta cracklins and house made ricotta

Pork rinds with gray sea salt

Pommes frites with pork dust, sea salt and garlic aioli

GRAZE \$8

Manakintowne mixed field greens, local hydroponic tomatoes, macerated local apples, gorgonzola & candied pecans with pomegranate vinaigrette

Arugula tossed with cranberries, hydroponic tomatoes and house made ricotta in a ginger ale vanilla bean vinaigrette

Forest mushroom ragout with mascarpone polenta

Braised fennel & potato, shredded gruyere gratiné

Batter fried, julienne strips of Smithfield Farm pig ear, a sunny side up duck egg with crispy Swiss chard

FEED \$11

Jamerson Farm rabbit pate "country style", bruschetta and white truffle honey

Pomegranate and fig braised goat over mascarpone polenta

Greenmont Farms duck rillettes topped with caramelized secckle pears, kumquats and blueberries

House made ravioli stuffed with braised goat, ricotta and Swiss chard with sage brown butter and shaved Pecorino Romano

LIL GOATS \$8



Kids Bolognese ~ Goat Mac n Cheese ~ Lil' Cheese & Sausage Plate

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For Reservations please call: **804-288-8875**  
Find us on the Web: **www.bluegoatva.com**

### LARGE PLATES

#### FEAST

House cured charcuterie board and cheese selection, orange marmalade and black olive tapenade. See chalkboard for current cheese selection. \$17

Pork and venison bolognese with a braised farm raised airline chicken breast over house made ribbon pasta \$22

Braised pork cheeks over rosemary spaetzle and sautéed spinach \$22

Pancetta wrapped seared scallops over herb risotto & grilled asparagus \$23

Polyface Farm braised and seared pork belly tossed with pork and venison sausage over potato rosti, grilled rapini and a stout mustard demi \$25

Garlic and thyme roasted Rockfish fillet over a creamy lemon orzo pasta and fried arugula \$27

Grilled Red Angus grass fed 14oz N.Y. Strip over butter whipped potatoes, sauteed local spinach with a veal demi and white truffle drizzle \$32

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SWEET TREATS \$7

Chocolate Godiva Pate

Strawberry Muscato Sorbet

Caramel & Lava Salt Gelato

Cream Stout & Caramel Ice Cream Float
(For the big kids)

Caramelized Berries & Mascarpone

Pomegranate Sorbet

Root Beer Ice Cream Float

FENTIMAN'S Craft Pop: \$4

Ginger Beer ~ Curiosity Cola ~ Lemonade ~ Dandelion & Burdock

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SAINT-GERON SPARKLING H2O: \$6

COKE PRODUCTS: \$2

CAPPUCCINO & ESPRESSO: \$4

SARATOGA STILL H2O: \$4

HOT HERBAL TEA: \$3

FRESH GROUND COFFEE: \$3



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"Enjoy yourself. It's later than you think."