

THE GOAT RITTENHOUSE

CCD RESTAURANT WEEK FALL 2022

\$40 per person

FIRST COURSE (choice of)

Pork Country Pâté – cilantro and fresno chilis

Blistered Shishito Peppers – shishito peppers, chipotle mayo, lemon zest

Vegan Beet Tartare – avocado, dijon, capers, pickled shallot, olive oil, lemon, herbs, crackers

SECOND COURSE (choice of)

Classic Caesar Salad – chopped romaine, croutons, parmesan cheese, shallots, herbs, caesar dressing

Classic Wedge Salad – iceberg lettuce, buttermilk blue cheese dressing, slab bacon, cherry tomatoes, herb garnish

THIRD COURSE (choice of, with a side)

The Burger – 4oz. beef patty, cooper sharp, burger sauce, shredded lettuce, pickled red onion, brioche bun

BLT Sandwich – thick-cut bacon, chipotle mayo, lettuce, tomato, toasted wheat or sourdough bread

Mac & Cheese – elbow pasta, béchamel, pepper jack cheese, cooper sharp, cabot sharp cheddar, herbs, cracker crumb

SIDES (choice of)

Shoestring Fries

Mixed Greens Salad

DESSERT (choice of)

Brownie a la Mode – vanilla ice cream

Hanks Soda Float – birch beer soda, vanilla ice cream, whipped cream

COCKTAILS

Roku Gin Bees Knees – Roku gin, fresh lemon juice, honey syrup, lemon bitters

Toki Cranberry Crush – cranberry juice, chambord, simple syrup, fresh mint