



FARM TO TABLE



FARM TO TABLE MISSION

There are farms and then there is Happy Goat. Happy Goat is what happens when you take equal parts wild fun, delicious food, and meaningful impact, blend them up, and add a touch of crazy to it.

All proceeds from the Happy Goat Farm to Table go to supporting our work as a nonprofit.



BREAKFAST

GOAT'S GRAZE

Sweetwater Farms Ham, Sausage or House Smoked Bacon - Organic Eggs - Homefries or Fresh Fruit - Toast

\$18

CHICKEN FRIED STEAK

\$25

Hand Cut + Breaded Grass Fed Steak - Pepper Sausage Gravy - Organic Eggs - Homefries or Fresh Fruit - Toast

FARM FRESH OMELETS

\$19

Organic Eggs - Sharp Cheddar - Homefries or Fresh Fruit - Toast

Choose Two: Sausage, Bacon, Ham, Farm Grown Chard, Tomatoes, Bell Peppers, Onions
Local Organic Mushrooms \$1
Add Avocado \$3
Add Chef's Fresh Salsa \$2

BILLY'S BURRITO

\$15

Homefries - Organic Eggs - Sharp Cheddar - Sweetwater Ham, Sausage, House Smoked Bacon, OR Chorizo - Chef's Salsa and Smoked Crema

CLASSY BENNY

\$18

Sweetwater Farms Ham - Poached Organic Eggs - Perfect Hollandaise - English Muffin - Homefries or Fresh Fruit

GREENHOUSE BENNY

\$17

Tomato and Farm Greens - Poached Organic Eggs - Perfect Hollandaise - English Muffin - Homefries or Fresh Fruit

BUTTERMILK PANCAKES

\$13

Buttermilk Pancakes - Honey Butter - Maple Syrup
Add Chocolate Chips \$2

HAPPY GOAT WAFFLE

\$13

Buttermilk Waffle - Honey Butter - Maple Syrup

CLASSIC FRENCH TOAST

\$15

Caramelized Thick Cut Baguette - Berry Compote - Whipped Cream - Maple Syrup

BISCUITS + GRAVY

\$13 FULL /
\$7 HALF

Pepper Sausage Gravy - Buttermilk Biscuit

 MAKE IT GF: SUB BREAD FOR GLUTEN FREE OPTION \$2

 MAKE IT VEGAN: SUB EGGS FOR TOFU SCRAMBLE, ADD AVOCADO

GRATUITY OF 18% ADDED TO PARTIES OF 8 PEOPLE OR MORE

FOR THE KIDS

AGE 12 AND UNDER

KIDDIE WAFFLE

\$10

Ham, Bacon or Sausage - Honey Butter - Maple Syrup

KIDDIE PANCAKE

\$10

Ham, Bacon or Sausage - Honey Butter - Maple Syrup

LITTLE GOAT'S GRAZE

\$12

Ham, Bacon or Sausage - Homefries - Organic Egg - Toast

BAGEL + CREAM CHEESE

\$10

Everything Bagel - Cream Cheese - Fruit

DRINKS

SODA

\$3

ICED TEA

\$4

FRESH JUICE

\$6

COFFEE

\$4

LEMONADE

\$4

STRAWBERRY LEMONADE

\$6

BUTTERFLY LEMONADE

\$6

Lavender Syrup - Butterfly Pea Extract

RASPBERRY ICED TEA

\$4

HOT TEA

\$3

MILK

\$3

CHOCOLATE MILK

\$4

FROM THE BARISTA

MOCHA

\$6.50

LATTE

\$6.50

HOT CHOCOLATE

\$4

CAPPUCCINO

\$6.50

CHAI LATTE

\$6.50

MATCHA LATTE

\$6.50

ALMOND ORANGE WHITE MOCHA

\$7

White Chocolate, Almond Orange Syrup

ICED BUTTERFLY LATTE

\$7

Butterfly Pea Flower Tea, Coconut Milk, Honey

SPICED ROSE CHAI

\$7

Rose Syrup, Chai Spices & Rose Petals

*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

SUPERFOOD BERRY BOWL \$14

Vanilla Bean Greek Yogurt - Locally Foraged Candy Caps - Superfood Granola - Fresh Berries

BIG BAD BAGEL SANDWICH \$18

Everything Bagel - Pimento Cheese - Folded Egg - House Smoked Bacon - Tomato - Microgreens - Homefries or Fresh Fruit

FARMHAND'S BRUNCH BURGER \$21

Fouch Farms Beef - House Smoked Bacon - Crispy Potato Chips - Organic Egg - Sharp Cheddar - Bloody Mary Ketchup - Homefries or Fresh Fruit

MOUNTAIN GOAT CHILAQUILES \$18

Tortilla Chips in Salsa Verde - Organic Egg - Mirco Cilantro Avocado - Cowboy Candy Jalapenos - Pickled Red Onion - Queso Fresco - Smoked Crema
Add Chorizo \$6

SUNNYSIDE TACOS \$18

Locally Made Corn Tortilla - Organic Eggs - Queso Fresco - Pickled Red Onion - Microgreens - Choice of Ham, House Smoked Bacon, Sausage, OR Chorizo - Homefries or Fresh Fruit

CLUCKED UP CHICKEN + WAFFLES \$21

Organic Fried Chicken - Buttermilk Waffle - Bourbon Syrup - 'Cowboy Candy' Jalapenos - Chili Threads - Microgreens

SUMMER CAPRESE TOAST \$15

Happy Goat Basil Pesto - Marinated Heirloom Tomatoes - Fresh Mozzarella - Balsamic Reduction - Microgreens - Pence Farms Sourdough

SUNRISE TOAST \$17

Cheesy Scrambled Eggs - Tomato and Avocado - Sunflower Seed Dukkha - Smoked Habanero Honey - Microgreens - Pence Farms Sourdough - Homefries or Fruit

 MAKE IT GF: SUB BREAD FOR GLUTEN FREE OPTION \$2
 MAKE IT VEGAN: SUB EGGS FOR TOFU SCRAMBLE, ADD AVOCADO

EXTRAS

TOAST OR BISCUIT	\$3
BAGEL + CREAM CHEESE	\$6
HOMEFRIES	\$5
HOUSE SMOKED BACON	\$6.50
SWEETWATER FARMS HAM	\$6.50
MAPLE SAGE SAUSAGE	\$6.50
FRESH FRUIT	\$5
AVOCADO	\$3
CHEF'S FRESH SALSA	\$2
OYSTER MUSHROOMS	\$4
2 ORGANIC EGGS	\$6
3 ORGANIC EGGS	\$7
TOFU SCRAMBLE	\$2
HOUSE POTATO CHIPS	\$6
SEASONED FRIES	\$6

CRAFTED COCKTAILS

THE USUAL	\$13
Organic Tomato Juice - Wheatley's Vodka - Cocktail Onion, Pickle + Olive - Celery + Carrot Stick - Lemon Wedge	
THE SMOKY MOUNTAIN	\$15
Organic Tomato Juice - Wheatley's Vodka - Cocktail Onion, Pickle + Olive - House Smoked Bacon - Cowboy Candy Jalapenos - Smoked Salt Rim - Lemon Wedge	
MARIPOSA MICHELADA	\$14
Organic Tomato Juice - Bootjack Pilsner - House Made Hot Sauce - Chili Lime Salt Rim - Spicy Chamoy Straw - Cowboy Candy Jalapeños - Lime + Lemon	
SUMMER MIMOSA	\$8
Strawberry Puree - Fresh Orange Juice - Sparkling Wine	
MIMOSA	\$7
Fresh Orange Juice - Sparkling Wine	

SALADS

Buttermilk Ranch - Bleu Cheese - Honey Balsamic
Add Chicken \$6

GREEN SALAD **\$13 FULL / \$7 HALF**

COBB SALAD **\$19**

Hard Boiled Egg - House Smoked Bacon - Organic
Chicken - Tomato - Cucumber - Avocado - Bleu
Cheese

ROASTED CORN CAPRESE **\$17**

Heirloom Tomatoes - Fire Roasted Corn - Fresh
Mozzarella - Happy Goat Basil Pesto - Pence
Sourdough Croutons - Honey Balsamic

FOR THE KIDS

Age 12 and under

CHEESEBURGER **\$14**

CHICKEN STRIPS **\$12**

GRILLED CHEESE **\$10**

ICE CREAM

SUNDAE **\$7**

Chocolate - Caramel - Seasonal Fruit

MILKSHAKE **\$8**

ICE CREAM FLOAT **\$6**

AFFOGATO **\$6**

KIDS SCOOP **\$4**

SANDWICHES & WRAPS

Starts at 11AM

Choice of Seasoned Fries, Salad, or Fruit - Substitute Garlic Fries, Sweet
Potato Fries, House Fried Potato Chips... \$1.50

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

Fouch Farms Beef - G.O.A.T. Sauce - Sharp Cheddar -
Farm Greens + Tomato - Red Onion - Dill Pickles

BRUSCHETTA BURGER **\$20**

Fouch Farm Beef - Marinated Heirloom Tomatoes -
Smoked Tomato Aioli - Provolone - Farm Greens - Balsamic
Reduction - Sesame Bun

MARIPOSA FIRE BURGER  **\$21**


Fouch Farms Beef - G.O.A.T. Sauce - Habanero Jack -
House Smoked Bacon - Cowboy Candy Jalapenos - Farm
Greens + Tomato - Sesame Bun

ELOTE CHICKEN WRAP **\$17**

Fire Roasted Corn - Organic Grilled Chicken - Avocado - Pickled
Red Onion - Cotija Cheese - Farm Greens - Tortilla Strips - Chili
Lime Dressing - Flour Tortilla

XXX BLT **\$17**

House Smoked Bacon - Farm Greens + Tomato - Housemade
Mayo - Pimento Cheese - Pence Farms Sourdough

THE NAUGHTY BIRD  **\$18**

Fried Organic Chicken - Smoked Habanero Honey - Dill Pickles -
Farm Greens + Tomato - Pickle Aioli - Sesame Bun

THE BIG FAKER (V) **\$18**

Black Bean Patty - Pickled Red Onion - Farm Greens + Tomato -
Avocado - Sesame Bun

TRAILHEAD TURKEY MELT **\$17**

Roasted Turkey - Provolone - Happy Goat Basil Pesto - Heirloom
Tomato - Farm Grown Chard - Toasted Sourdough

GRILLED GARDEN VEGGIE SANDO **\$18**

Grilled Farm Eggplant + Zucchini - Provolone - Smoked
Tomato Aioli - Happy Goat Basil Pesto - Farm Greens +
Tomato - Rosemary Focaccia

THE GOAT CLUB **\$20**

Roasted Turkey - House Smoked Bacon - Avocado - Farm
Greens + Tomato - Housemade Mayo - Toasted White Bread

 MAKE IT GF: SUB BREAD FOR GLUTEN FREE OPTION \$2

HAPPY GOAT

FARM TO TABLE

ALL-DAY BREAKFAST & LUNCH

OPEN THURSDAY - MONDAY
7:00AM - 3:00PM



visithappygoat.com
209-966-5038

