

SNACKS + KIDS MENU

SOFT PRETZEL | 6

bavarian style soft pretzel served warm with butter and salt. choose from **goat cheese** or **stone ground mustard** for dippings

AVACADO TOAST | 7

grilled sourdough with avocado, salt + pepper, tomato, microgreens + balsamic reduction. **Add Bacon for \$1**

KIDDO SIZED GRILLED CHEESE | 6

Dave's White Bread grilled with mild havarti

KIDS TURKEY & CHEESE | 7

turkey, a little mayo and a mild havarti on Dave's White Bread. Not grilled. Add tomato/lettuce no charge

FRUIT CUP | 6

apple slices, a little banana and some grapes in a cup. Berries if in stock.

SNACK CUP | 8

some salami, a mild cheddar or whatever you think they will eat, with crackers and some dried fruit.



ADVENTURE PACKS

cured meats, cheeses, seasonal fruit, house made relishes, jams & spreads paired with sweet treats and assortment of crackers



JUST FOR ME | 15

Personal size snack pack.

ADVENTURE FOR 2 | 40

enough snacks for you and your bestie

ADVENTURE FOR MORE | 65

snacks for six people, or 4 people and your brother-in-law

BIG BOX/HOUSE PARTY | 90

Feeding about 8-10 here.

THE SNACKLEBOX | 145

Feed 12 people from a pretty sweet wooden box that expands to three tiers for easy presentation. Eat the food, keep the box.



THE GOAT & THE RADISH

MENU

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Contact the Goat:
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SAMMIES

Gluten Free: \$1.25

Side of Kettle Chips: \$1.50

Side House Salad: \$2.00

CHICKEN CHIPOTLE | 15

grilled chicken breast, avocado, jack cheese, greens, roasted red peppers & pepperoncinis and chipotle aioli on grilled ciabatta

B.L.A.T | 14

crispy bacon, fresh sliced tomato and avocado with mayo, black pepper, and greens on lightly grilled sourdough

THE NULL HERO | 16

hot capicola, salami, prosciutto, fresh mozzarella and tomato, roasted red peppers & pepperoncinis, greens, dressed with oil & vinegar on grilled ciabatta

DRAG IT THRU THE GARDEN | 15

fresh sliced mozzarella, cucumber, avocado, tomato, roasted red peppers & pepperoncinis, pickled carrots & radishes, greens, and a light drizzle of orange sesame sauce

AMY'S FAVORITE | 14

prosciutto and microgreens over a house made chili fig & cream cheese spread grilled sourdough

BIRD IS THE WORD | 15

roasted turkey breast, fresh tomato, greens, crispy bacon, with stone ground mustard + mayo. **Add Havarti \$1 Sub Mustard for Avacado \$2**

THAI CHICKEN | 15

grilled chicken breast marinated in sweet Thai chili, fresh red peppers, and greens on grilled ciabatta with a Thai peanut sauce dressing

BAHN MI | 15

chicken breast w/ pickled radishes and carrots, sliced cucumber, cilantro, and greens on grilled ciabatta w/ hoisin sauce

CREPES

Check with Cafe for Weekly Specials!

THE GOAT | 14

Beets, bacon and goat cheese with microgreens

NUTELLA + BANANA | 10

hazelnut + bananas, topped with whipped cream

SMOOTHIES

MANGO GREEN MACHINE | 8.50

mango, cucumber, spinach, almond milk, collagen power, & apples

SALAD BOWLS

Fresh Mixed Green from Chi's Farm, with dressing served on the side

APPLE & CHICKEN SALAD | 15

fresh local organic greens from area farms, sliced apple, candied nuts, goat cheese and grilled chicken breast w/ lemon balsamic dressing

THAI CHICKEN SALAD | 15

chicken breast tossed in Thai sweet chili sauce, over local salad blend, with crunchy noodles and diced veggies w/ orange sesame dressing

THE COBB | 15

tomato, blue cheese, turkey breast, avocado, crispy bacon bits and diced cucumber w/ lemon balsamic

BEET, BACON, GOAT CHEESE | 14

crispy bacon bits, pickled beets from Hopscotch Farm & crumbled goat cheese over local greens, topped w/ a lemon balsamic

BERRY BLAST | 7

frozen berries, banana, almond milk, & splash of mango juice for sweetness