

goat. sheep. cow. , north
homemade prepped meal for two* - \$36

with reheat instructions

*limited quantities available

tuesday, march 17

irish boiled dinner

corned beef and cabbage with baby potatoes, carrots, green beans,
and local rutabaga

wednesday, march 18

chicken pot pie & winter greens salad

our classic house-made pot pie recipe, topped with puff pastry and
ready to bake at home; served with a side salad of winter greens
with grapefruit, pickled raisins, pecorino, and a preserved lemon
vinaigrette

thursday, march 19

chicken marbella with beet & arugula salad

bone-in springer mountain chicken with olives, prunes, and capers;
served with a side salad of arugula with beets, walnuts, goat
cheese, and a sherry walnut oil vinaigrette

friday, march 20

mojo pork shoulder, mac & cheese with garlicky greens

slow-roasted niman ranch pork in a garlic & citrus marinade, served
with our baked mac & cheese and garlicky greens

saturday, march 21

meatballs & sauce, garlic bread, and gcc salad

beef & pork meatballs and house-made sauce, served with garlic
butter baguette and a side gsc salad (contains walnuts)

full menu available 11-5pm

retail 11-6pm

santé

bubbles

glera, coste petrai, prosecco brut, italy nv	9/32
cava, german gilabert, brut nature res., spa nv	10/36
lambrusco, fiorini, lambrusco di modena, italy '18	11/40
gamay, dom. serol, turbullent, loire, fra '17	15/56

white

sauv blanc, p'tit berthier, sancerre, france '18	11/40
pinot grigio, forchir, friuli, italy '18	10/36
grüner veltliner, setzer, weinviertel, aus '18	11/44
grenache blanc/claïrette, père & fils, rhône, fra '18	10/36
chenin blanc, gautier, vouvray, france '17	9/32
chard, lucien lardy, beaujolais-villages, france '18	10/36

rosé

grenache/carignan/mourvèdre, lorenza, cali '18	12/44
cinsault/grenache/syrah, routas, varois en prov. fr. '18	11/40
pineau d'aunis, courtault-tardieux, loire, fra. '18	11/40
pinot noir, p'tit berthier, sancerre, france '18	11/40
nielluccio/grenache, santa giulietta, vin de corse, fr '18	12/44

red

gamay/côt/pinot noir, mary taylor, valençay, fr '17	12/44
corvina/rondinella, le fraghe, veneto, italy '18	11/40
garnacha/syrah, jiménez-landi, d.o. méntrida, spa '18	12/44
merlot/cab, vrai caillou, bordeaux supérieur, fra '16	11/40
tempranillo, dom. heredia, rioja, spain '16	10/36
cabernet sauvignon, wyatt, sonoma, ca '18	12/44

or enjoy any wine from retail,
\$10 corkage fee

beer

kölsch, gaffel, cologne, germany	6
pilsener, munkle, charleston	5
ipa, green door, freehouse, charleston	5
stout, nights like these, birds-fly-south, g-ville, sc (16oz)	7
radler, stiegl, salzburg, austria (16oz)	7
pear cider, doc's, pine island, ny	6

no substitutions

20% gratuity will be added for parties of six or more
& no more than six separate checks

consuming raw or undercooked eggs may increase your risk of
foodborne illness

bon appétit

soup, salad, etc.

side salad	6
radish, tomatoes, house vinaigrette	
soup du jour	6
french onion soup	12
gruyère, garlic crouton, thyme	
gsc salad	7/12
balsamic vinaigrette, point Reyes blue, candied walnut, sour cherry, green apple	
insalata di carpaccio	15
bresaola, greens, aged gouda, pistachio pesto	
salade niçoise	16
tuna conserva, tomatoes, 6min. egg, haricot verts, potatoes en vinaigrette, niçoise olives, mustard vinaigrette	
beet & arugula salad	12
red wine poached apple, creamy goat cheese, toasted walnuts, sherry-walnut vinaigrette	
daily quiche & side salad	12
spinach-artichoke tarte & side salad	12
leeks, asiago, parmesan	
chicken pot pie	15
assorted mushrooms, mirepoix, fall squash, herbs, crispy puff pastry	
baked mac & cheese	11
radiatori, buttered breadcrumb	
small raclette	16
seasonal roasted vegetables, potatoes, charcuterie, cornichons, baguette	

salad add ons

curried chicken salad - 5	turkey - 5
6min egg - 2	avocado - 2
	chips - 2

sandwiches

gsc daily (lunch only, limited quantity)	10
monger's grilled cheese	10
scharfe maxx, ashbrook, charred onion, roasted potato, mustard butter, pain levain (add bacon 3)	
le hot dog	10
thumann's beef & pork frank, relish, béchamel, lusty monk mustard, gruyère	
italian	12
prosciutto cotto, soppressata, provolone, tomato, pickled shallot, frisée, garlic aioli	
croque forestier	13
jambon de paris, raclette, emmentaler, brioche, roasted mushrooms	
reuben	15
house corned beef & sauerkraut, emmentaler, russian dressing, light rye	
curried chicken salad	13
avocado, local lettuce, brioche bun	

boards* & snacks

(*dine in only)

	sm/lrg
cheese	20/28
cheese & charcuterie	28/36
add 5.4oz chicken liver mousse - 10	
extra baguette - 1	
chicken liver mousse	10
spiced prunes & toast points	
assorted pickled vegetables	5
marinated olives	5
"crack" cheese & warm bread	10
add crudités - 4	
pimento cheese	7
celery & crackers	
deviled eggs	7
(4) frisée & lardons	
spiced nuts	4

sweets

cookies	4
ice cream & amaretti (2 scoops)	6
vanilla, chocolate, seasonal flavor	
affogato	7
shot of espresso over choice of ice cream	

coffee & tea

espresso	3
americano	3
cappuccino	4
latte	4.50
drip coffee	3
hot tea (cup/pot)	3/5
iced tea	2

soda & water

coke, diet coke, or sprite (8 oz)	2
cannonborough soda (12 oz)	3
aqua panna or san pellegrino	2
san pellegrino flavored sparkling	2



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goatsheepcow.com

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cheese counter 11a-6p

kitchen 11a-8p - boards all day till 9p