

# The Girl And The Goat

## HIGHEST RATED DISHES:

1. Best of Three	★★★★★	5.0	9 ratings
2. Grilled Beef Short Ribs	★★★★★	5.0	5 ratings
3. Pinot Noir	★★★★★	5.0	3 ratings
4. Warm Marinated Olives	★★★★★	5.0	2 ratings
5. Wood Fired Lamb Ribs	★★★★★	5.0	6 ratings
6. Such a Fun-Gi	★★★★☆	4.8	5 ratings
7. Puttin' on the Spritz	★★★★☆	4.7	3 ratings
8. Goat Liver Mousse	★★★★☆	4.6	38 ratings
9. Duck Tartare	★★★★☆	4.6	13 ratings
10. Sparkling	★★★★☆	4.6	5 ratings
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## LOWEST RATED DISHES:

Chickpea Fritter Chaat	★★★★☆	4.0	2 ratings
Wood Fired Whole Branzino	★★★★☆	4.0	2 ratings
Seared Scallop	★★★★☆	4.0	1 ratings
Malbec	★★★★☆	4.0	1 ratings
Raw	★★★★☆	4.0	37 ratings
Bucatini	★★★★☆	4.0	26 ratings
Fried	★★★★☆	3.9	140 ratings
Grilled Chicken	★★★★☆	3.9	7 ratings
Steamed Mussels	★★★☆☆	3.3	3 ratings
Rose	★★★☆☆	3.0	2 ratings

## HIGHEST RATED DESCRIPTORS:

vegan (5.0 stars, 1 ratings)
tangy (4.8 stars, 5 ratings)
rich (4.7 stars, 10 ratings)
vegetarian (4.6 stars, 5 ratings)
unique (4.5 stars, 10 ratings)
creamy (4.4 stars, 7 ratings)
fresh (4.4 stars, 31 ratings)
sweet (4.4 stars, 24 ratings)
big (4.3 stars, 17 ratings)
large (4.3 stars, 7 ratings)
...

## LOWEST RATED DESCRIPTORS:

not tasty (4.0 stars, 1 ratings)
huge (3.9 stars, 12 ratings)
sour (3.9 stars, 8 ratings)
small (3.9 stars, 22 ratings)
dry (3.8 stars, 5 ratings)
salty (3.7 stars, 23 ratings)

heavy (3.5 stars, 8 ratings)

not unique (3.0 stars, 1 ratings)

healthy (2.0 stars, 1 ratings)

bland (2.0 stars, 1 ratings)

#### COMMENTS BY DISH:

##### Pan Fried Shishito Peppers

We started our meal with Focaccia bread accompanied with warm butter and apple maple glaze, Pan fried Shishito peppers with delicious, fluffy parmesan.

★★★★★ 5/5

Then came the pan-fried shishito peppers.

★★★★★ 5/5

The Pan Fried Shishito Peppers were top notch!

★★★★★ 5/5

SKIP:Pan Fried Shishito Peppers - parmesan, sesame, miso.

★★★★★ 5/5

Our favorites were the beet salad (fantastic), Goat empanadas (delicious), pork shank (succulent), sautéed green beans (a little salty), breads (especially the peter piper), wood fired lamb ribs, pan fried shishito peppers (yes, some were very hot!

★★★★★ 5/5

My faves were the crisp braised pork shank (ample portion), wood fired lamb ribs, shuna bay salmon (salmon salad w/ strawberries), pan fried shishito peppers, roasted beets (beet salad), and the raw oysters.

★★★★★ 5/5

I really don't think you would be disappointed4) Pan fried shishito peppers3/5.

★★★★★ 5/5

I also tried the pan fried shishito peppers and the grilled baby octopus and both were amazing.

★★★★★ 5/5

For the other plates, we did the hamachi crudo, pan-fried shishito peppers, braised beef tongue, and goat empanadas.

★★★★★ 5/5

First of all the bartender not only knew how to make our favorite drink but made it perfectly (so yourself a favor and try a Paperplane) we started off with the Pan fried shishito peppers (beautiful flavor) goat empanadas (yum), roasted cauliflower (lovely), the halibut (really delicious flavor combination), lamb ribs (insanely tender).

★★★★★ 5/5

Favorites at our table were the pan fried shishito peppers and the goat liver mousse.

★★★★★ 5/5

Chickpea Fritter (10/10): Great Mediterranean style dish with delicious toppings on top of the frittersPan fried shishito peppers (10/10): I never really imagined parmesan, sesame, and miso working well with shishito peppers, but it tasted great.

★★★★★ 5/5

pan fried shishito peppersparmesan.â€Â£ sesame.

★★★★☆ 4/5

V:-pan fried shishito peppers.

★★★★☆ 4/5

PAN-FRIED SHISHITO PEPPERS - \$11Parmesan, Sesame, Miso.They say only one out of a hundreds Shishito peppers is spicy, and when it's spicy, it's REALLY spicy!

★★★★☆ 4/5

I ended up settling for Pan Fried Shishito Peppers, Grilled baby octopus and goat empanadas.

★★★★☆ 4/5

Here's what we tried (I think - it was kind of a food coma blur/there were a couple dishes I personally didn't try): + warm marinated olives+ pan-fried shishito peppers (parmesan and spice make everything nice)+ roasted cauliflower (simple but delish)+ chickpea fritter (maybe my fave of the night?

★★★★☆ 4/5

Foodpan fried shishito peppers: parmesan.

★★★★☆ 4/5

Pan fried shishito peppers - These were just okay.

★★★☆☆ 3/5

I would suggest skipping out on the Pan Fried Shishito Peppers because they were pretty dry and unappealing as well as the Ham Frites which were pretty much McDonald's fries. (2.0/5.0 stars)

★★☆☆☆ 2/5

Fried pieces of shallots and duck, Æ black beans, tuna, and a ridiculous sauce that was sour, salty, umami, and a hint of sweet..ridiculous.....Fried shishito peppers in misogyny, really good but too spicy for me.

★★☆☆☆ 2/5

##### Goat Carpaccio

We tried roasted cauliflower, duck tongue, goat carpaccio, goat empanadas, scallops, and brussel sprouts. (5.0/5.0 stars)

The interior of the place was super classy and bright.- Goat Carpaccio: Super well made dish. (5.0/5.0 stars)

My boyfriend and I decided on the goat carpaccio and goat empanadas. (5.0/5.0 stars)

My "least favorite" dish of the night was the goat carpaccio but that itself was fantastic. (5.0/5.0 stars)

Goat carpaccio is the most delicious plate I've ever eaten. (5.0/5.0 stars)

Fried polenta, cheesy shishito peppers, goat carpaccio, empanadas, bone marrow, what will it be?! (5.0/5.0 stars)

Everything was delicious with two to-die-for standouts: the hamachi crudo and the goat carpaccio. (5.0/5.0 stars)

Came tossed with a white dressing, which I'm usually not a fan of, but this was light and not overwhelming and really complemented the flavors of the salad. Goat carpaccio (smoked trout roe, olive-maple vinaigrette) - Sharp acid / vinegar flavor that honestly made it impossible for me to tell that I was eating goat. (5.0/5.0 stars)

A total memorable experience here! Goat carpaccio - thought it would have strong gamey goat flavor but not the case at all. (5.0/5.0 stars)

Wasn't sure what goat carpaccio would be like but it was fantastic! (4.0/5.0 stars)

So you have to tell them because they pick what is served when and the individual dishes were all good, some amazing but the combos not so good: goat carpaccio was delicate and richly flavored and great but served with cheesy strong pepper dish. (4.0/5.0 stars)

I went for a few of the goat menu bites and loved the goat carpaccio and the goat empanadas. (4.0/5.0 stars)

I eventually chose: Goat Carpaccio with Trout Roe: A bit too citrus-y for my like but the goat was tender and didn't taste game-y. (4.0/5.0 stars)

Maybe my expectations were too high going in, but overall the food was ohhhhh-kayyyy and everything leaned on the overly salted side. I started with the goat carpaccio and was very underwhelmed. (3.0/5.0 stars)

I'd skip this dish unless you really love hamachi and/or pork belly. Goat Carpaccio: We though since we were here, why not try some goat. (3.0/5.0 stars)

Goat carpaccio & liver mousse were nothing extraordinary. (3.0/5.0 stars)

- Goat carpaccio I didn't try the dish, but my boyfriend said it was ok. (3.0/5.0 stars)

We settled on Goat carpaccio - the slices of goat were so thin it was flimsy, I was literally scraping it off the plate. (1.0/5.0 stars)

## Chickpea Fritter Chaat

We started with the chickpea fritter chaat - the chickpea fritters were really nicely fried while still being light. (4.0/5.0 stars)

They must have liked our reactions because they also gave us a chickpea fritter chaat on the house! (4.0/5.0 stars)

## Sticky Tasty Crunchy Toffee Yummy Cake

it works)+ bucatini (yum, and perfect for an entree to yourself)+ grilled butter chicken (very tasty and plenty to share)+ crisp braised pork shank (probably tied for fave with the fritters)+ goat empanadas+ yay for gjetost (good but not mind-blowing)+ caramel corn & malt balls (oddly my favorite of the four we tried despite being so simple)+ sticky tasty crunchy toffee yummy cake (quite good)+ a chocolate & chorizo dessert that's off the menu now, can't remember the name (I personally couldn't deal with the flavor combo)Very long story short, the best thing I can say is that I was fighting a migraine the whole time, an affliction that usually makes me super nauseated, but the food was so incredible I was able to make it through to the end until the chocolate/chorizo combo did me in. (5.0/5.0 stars)

Sticky tasty crunchy toffee yummy cake (sweet potato cake). (4.0/5.0 stars)

Dessert: Sticky tasty crunchy toffee- OMG ORDER THIS!! (4.0/5.0 stars)

(++) I preferred the STICKY TASTY CRUNCHY YUMMY TOFFEE CAKE (\$11) (it's not as much of a hodgepodge as it sounds). (4.0/5.0 stars)

## Such a Fun-Gi

Such a fun place with cool vibes! (5.0/5.0 stars)

Seeing Melissa, Eli, and Jasmine keep their cool in the pressures of crowded, insanely busy kitchen, but still finding the joy in what they do and taking hilarious jabs at each other made it such a fun experience. (5.0/5.0 stars)

It's such a fun experience. The price is right on for the quality of the ingredients. (5.0/5.0 stars)

Had such a fun night and would highly recommend Girl and the Goat to everyone! (5.0/5.0 stars)

I noticed there is a two seat option right in front of the kitchen which would be such a fun date night! (4.0/5.0 stars)

## Chocolate Pavlova Says-A-Me

If you love chocolate, the Chocolate Pavlova says-a-me is to die for! (5.0/5.0 stars)

If you still have room for dessert, the chocolate pavlova says-a-me is great. (4.0/5.0 stars)

I would probably need to try it again as this was a flavor I was not expecting)- Å-ä€ Chocolate pavlova says-a-me (I was not into this dessert at all because I do not like chocolate nor sesame mixed with sweets. (3.0/5.0 stars)

## Raw

Who would have EVER thunk that duck tongue and raw tuna would go so well together?? (5.0/5.0 stars)

We ate the raw oysters, scallops, shishitos, halibut (sublime), brocccoli, pork belly w strawberries, and this delicious goat cheese dessert w rhubarb. (5.0/5.0 stars)

Thinly sliced raw goat served with thin fried parsnips, vinaigrette, and frise. (5.0/5.0 stars)

The raw oyster with the chef vinaigrette was delicious and the pig face was plates so cute we didn't want to eat it (we did and tasted amazing!) (5.0/5.0 stars)

The duck tongue was so perfect and crispy...on a bed of raw tuna and bean salad that just complemented it so well. (5.0/5.0 stars)

Such is the skill and pure raw talent of stephanie Izzard and her team (5.0/5.0 stars)

Raw Oysters - 9/10 Fresh and tangy, loved it! (5.0/5.0 stars)

Raw Kumamoto- I love raw oysters. (5.0/5.0 stars)

Our dishes were the raw oyster, goat empanada, squash blossom crab Rangoon, calamari bruschetta, divers scallops, pork face with fried egg, grilled Walter's chicken, and goat belly with lobster. (5.0/5.0 stars)

My favorite dishes were the raw oyster, pork face, and the squash blossom. (5.0/5.0 stars)

Must tries: pig's face, pork shank, and the raw oystersThe Pig's Face was my personal favorite because of the hearty flavoring. (5.0/5.0 stars)

If you want to know how this dish is created, there's a slideshow ( \*\*\* WARNING - GRAPHIC RAW PIG FACE IMAGES \*\*\*  
chicago.seriousseats.com/â€sÄ,Ä¶) [Veggie] Chickpea Fritter (garam masala yogurt. (5.0/5.0 stars)

If you even sort of like fish, get the salmon it's raw and soooooooo good. (5.0/5.0 stars)

I'm more of a raw purist, but the smokey flavor and light garnish on it was incredible. (5.0/5.0 stars)

I started with raw kusshi oysters. (5.0/5.0 stars)

And of course G and G did not let me down! Huge shout out to Hannah at the bar for being absolutely awesome! Had the Raw Oysters, Crab and my all time favorite scallops!! (5.0/5.0 stars)

All the raw dishes were uniquely prepared and extremely flavorful. (5.0/5.0 stars)

The raw marcona almonds added an interesting textural play... (4.0/5.0 stars)

The raw duck meat was tossed with a bit of sesame oil and served with mushrooms, charred brussels sprout petals, a slightly spicy mayo, and some thin, crispy duck fat-fried lavash. (4.0/5.0 stars)

The duck tongue was a little salty but the raw tuna evened it out so well. (4.0/5.0 stars)

Raw oysters are always a good choice, if you're into that... (4.0/5.0 stars)

Raw oysters - super tasty - a little on the small side. (4.0/5.0 stars)

Pork bellies and raw duck, although somewhat of a delicacy - you definitely need a stomach for this place. (4.0/5.0 stars)

One of my friends absolutely hates raw meat, but says she enjoyed this! (4.0/5.0 stars)

My girlfriend thought the fried and raw oysters were equally good, but I definitely think the fried oysters tasted best. (4.0/5.0 stars)

It was good, but it felt like something I could make in my own kitchen.- Pork Belly: Surprisingly, raw fish and pork belly go well together. (4.0/5.0 stars)

In this case however, the little bits of sashimi were actually quite refreshing and enjoyable, without being overbearingly raw and making me feel like a carnivore. (4.0/5.0 stars)

Calamari Bruschetta- The calamari were cooked wonderfully in this dish- not too chewy but not raw. (4.0/5.0 stars)

Broiled is great anywhere, but ohh baby I like it raw! (4.0/5.0 stars)

The duck has a bit more bite to it compared to raw beef or fish but it's still not tough. (3.0/5.0 stars)

Now, I'm not a huge fan of oysters, especially raw but why not just try it in a different way? (3.0/5.0 stars)

It came with a few crazy thin shavings of bread, and the raw fish which was pretty bland. (2.0/5.0 stars)

I also think the fried egg is extraneous ... Maybe if they served this on a hot plate sisig style and put a raw egg on top I'd appreciate the addition of the egg. (2.0/5.0 stars)

While there is actually (raw?) (1.0/5.0 stars)

We continued to order these throughout our meal. First food item were Raw Oysters. (1.0/5.0 stars)

The first thing that bugged me was that the cold raw oysters didn't come out first. (1.0/5.0 stars)

One of my friends who is only a fan of raw oysters when they are covered with sauce and on a cracker did not even mind. (1.0/5.0 stars)

## Bucatini

you can taste the hollowness of the bucatini and also came with a slightly larger portion-pig face with over easy egg: a MUST TRY. (5.0/5.0 stars)

We then went on to the Bucatini. (5.0/5.0 stars)

I've tried shishito peppers, bucatini with mango and maytahi mushrooms and their sourdough bread. (5.0/5.0 stars)

I'll take ricotta on toast any way I can get it but this one was very special. Bucatini. (5.0/5.0 stars)

I really liked the broccoli and the vegan bucatini the best. (5.0/5.0 stars)

Green beans were put of this world - bucatini was amazing too. (5.0/5.0 stars)

All the dishes were spectacular, my favorite being the bucatini. (5.0/5.0 stars)

- Bucatini - One of the best pasta dishes I've enjoyed. (5.0/5.0 stars)

pasta was so delicate and freshly handmade and the broth was savory-chicken: well-cooked and tasty, less unique than some of the others but definitely a good chicken if that's your choice of meat-bucatini: also one of my favorites! (4.0/5.0 stars)

We tried the bucatini and pork shank from the meats section of the menu. (4.0/5.0 stars)

We chose the Bucatini and the Goat Satay as our first two dishes. (4.0/5.0 stars)

The bucatini was heavy but tasty and tasted even better with sprinkled red pepper flakes on top. (4.0/5.0 stars)

The bucatini noodles were delicious and filling. (4.0/5.0 stars)

The braised pork shoulder pair wonderfully with the bucatini. (4.0/5.0 stars)

Some of our fave dishes included the green beans, bucatini and the sweet potato cake/toffee dessert (can't remember exact name). (4.0/5.0 stars)

I definitely recommend trying this dish if you wanna try something different/slightly exotic yet tasty.-bucatini- yummy! (4.0/5.0 stars)

Everytime I slurp up the pasta I can hear it because of the air going through the bucatini. (4.0/5.0 stars)

Definitely go with the bucatini! (4.0/5.0 stars)

), the salmon (and I don't like salmon), halibut, duck tongue, beef tongue, bucatini, jasmine tea and rhubarb shortcake. (4.0/5.0 stars)

The sauce was a little too heavy for my taste but the crisp texture of the beans was a nice touch.-Bucatini - nothing too impressive about this pasta dish. (3.0/5.0 stars)

The chocolate cake was good, but like the bucatini, nothing great. (3.0/5.0 stars)

The bucatini was good, but nothing to rave about. (3.0/5.0 stars)

Not as much flavor as I would have wanted and I think would have benefited from a sauce more than a pico de gallo.-Sugo (3.5/5) - Basically a pork-based sauce smothering bucatini and baby carrots - Sort of a pork spaghetti. (3.0/5.0 stars)

It tasted somewhat like penne vodka, but it's bucatini. (3.0/5.0 stars)

As of my meal, it was delicious but bucatini flavors didn't work for me at all. (3.0/5.0 stars)

I asked for the bucatini to be made without the tomatoes. (1.0/5.0 stars)