

Check, Please.

one hungry girl's opinion on food in Greenville, SC

TUESDAY, MAY 19, 2009

Anything But Lazy... Goat

Posted by Melbrooke at 8:45 AM

A couple times a year, my work life (and subsequently my whole life) becomes so incredibly hectic that normalcy becomes a dream. I just ended one of those weeks. My ad firm does the PR and marketing for the [BMW Charity Pro-Am](#). It is one of the most fun, and draining weeks of my life, filled with celebrities, parties and amazing food. The problem is, I don't have the time or the energy to enjoy it.

My friend/co-worker, Whitney, and I decided to take reprieve from the madness and go to a quiet dinner for two at Lazy Goat on Friday--chosen because it was located right across the street from the Peace Center Amphitheater, that was hosting our Friday night event for the tournament.

Lazy Goat (or the Goat) is on the second and third floors of a building that houses artist studios and a gelato shop (which also happens to be from the Goat). The inside is a open room, almost completely encased by glass with a beautiful view of the Reedy River. There are no bad views anywhere in the dining room. We were promptly seated and greeted by our server. I can't remember her name, but she was delightfully hippie.



Whitney swears by the Goat's mojitos, so of course she orders one and of course I tasted it. It was very, very good. I'm not one for mojitos because I think mint should be saved for gum and toothpaste, but this had heavy lime flavor. I loved it. I tried something a little different. It was called a Ripe-n-Ready. Apart for the almost inappropriate name, it was delicious! Pear vodka, pomegranate juice with a few splashes of lemon.

Lazy Goat serves Spanish-type tapas and smaller portioned meals. Whit and I quickly jump on the food. She chose the braised lamb, I chose the fried goat cheese and we agree that we need some veggie influence and order the hummus as well.

The braised lamb looks a little like stew beef, but tastes way better. It has more of an earthier flavor with Moroccan spices. It is served in a bowl with cucumber yogurt to tame the spice, fried plantain wedges for some sweetness and pita wedges for scooping.

The fried goat cheese is my absolute favorite item at the Goat. It sounds a little weird, but tastes so good. It is mild goat



TWITTER / MELBROOKE

MelBrooke: @FFSMartinez

Cheeeeeeeeeeeeeessssee...

=) - 05/20/2009

MelBrooke: @spikejones B to C

clients--more likely to be a conflict.

B to B is diff. and the parts that
make up a whole product could each
be rep. - 05/19/2009

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B to B is diff. and the parts that
make up a whole product could each
be rep. - 05/19/2009

MelBrooke: RT @mylesgrimm:

Tweeting to hard?

<http://tweetingtoohard.com/>

People have no shame. [This cracks
me up. I could think of a few to
nominate.] - 05/19/2009

MelBrooke: Check out my mid-tourney

review... Lazy Goat for the

un-laziest ladies I know.

<http://bit.ly/8Ks4S> - 05/19/2009

BLOGROLL

Bargain Banana

Happy Birthday To Me and Lots of
Things FREE! - Yes, today is my
birthday and I want to tell you
about all the yummy goodies I
have been enjoying this week and
will continue to enjoy next week.
Many re...

8 minutes ago

[Perry Noble dot com](#)

16 Questions That Will Help Us
Make It In Ministry - Part Two - 2.
Am I Operating Under Authority
or Mine? Once again Matthew 10.1
the Bible says "He called His
twelve disciples to Him and gave
them authority." One of t...

1 hour ago

My MoonBean

God is SOOOO Good! - Oh...ps,
you should get a kleenex!

1 week ago

:)

Embracing Uncertainty...eek. -

Current Mood: Confident

Listening to: "Faithfully" by

Journey :) Sometimes in life it

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