

Brunch

Starter

NATIVE SQUASH SALAD 11 gf + v
Chicory | Pear | Cranberry
Maple Bourbon Vinaigrette

ROASTED BEETS 10 gf + v
Bleu Cheese | Chive Buttermilk Dressing
Radish | Pepitas

HADDOCK + CORN CHOWDER 11
Applewood Bacon | Thyme | Chives
Herbed Crostini

PUMPKIN BISQUE 9 gf + vg
Toasted Pumpkin Seeds | Sage | Rosemary
Coconut Crème

YOGURT PARFAIT 9
Grandy Oats Granola | Compote | Seasonal Fruit
Clover Honey

Additional

HOME FRIES
HAND-CUT FRIES
APPLEWOOD BACON
EGG ANY STYLE
TOAST | ENGLISH MUFFIN

Main

CLASSIC BENEDICT 12
Smoked Ham | Poached Eggs | English Muffin
House-made Hollandaise | Home Fries

DUCK CONFIT BENEDICT 15
Poached Eggs | House-made Hollandaise
English Muffin | Home Fries | Fines Herbes

FRENCH TOAST 14 v
Blueberry + Mascarpone Filling | Caramelized Sugar
Maine Maple Syrup

PORK BELLY HASH 15
Sweet Potato | Sunny Eggs | Napa Cabbage Slaw
Sesame | Sambal

FRITTATA 14 gf + v
Native Mushroom | Butternut Squash | Ricotta Salata
Baby Kale

CHICKEN MOLE TOSTADA 13 gf
Corn Salsa | Pickled Onion | Black Beans | Chilies
Cilantro

NOBLE BURGER 18
Brioche | Gruyere | Applewood Bacon | Pickles
Fried Egg | Lettuce | Tomato | Hand-cut Fries
Cippolini Aioli

EXECUTIVE CHEF JEREMY LAMOUREUX
SOUS CHEF MEGHAN FAIRMAN

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Classic Cocktails

MIMOSA 12

Orange Juice | Triple Sec | Bubbly

CHAM CHAM 12

Chambord | Bubbly

BELINI 12

Peach Schnapps | Peach Nectar | Bubbly

KIR ROYALE 12

Crème de Cassis | Bubbly

NOBLE MARY 12

Stoli Vodka | House-made Bloody Mary Mix

NOBLE

- KITCHEN + BAR -

Coffee + Tea

COFFEE | TEA 4

ESPRESSO 5

CAPPUCCINO | LATTÉ 6

Non-Alcoholic Beverages include Standard Coca-Cola Products, Arnold Palmer, Shirley Temple, Roy Rogers, Root Beer, Ginger Beer, Fresh Lemonade, Fresh Limeade, Grapefruit Juice, Cranberry Juice.