

BRUNCH

FROM THE RAW BAR

Seafood Ceviche

Daily Preparation of Native Seafood
Lime | Cilantro | Toast

\$10 for one | \$20 to share

CLASSIC TWISTS

Farm Eggs Peperonata 14

Sweet and Spicy Peppers
Roasted Tomato | Fresh Herbs | Olive Oil

Cinnamon Roll French Toast 14

Honey Yogurt Crème | Maple Sausage
Home Fries

Potato Scallion "Benedict" 16

Crispy Potato | Poached Eggs
Shredded Ham | Creamy Sweet + Sour

Traditional Eggs Benedict 16

Smoked Ham | Poached Eggs
Hollandaise | English Muffin

Summer Radish Salad 11

Shaved Vegetables | Crispy Rice
Noodles | Ginger Sesame Dressing

Noble Classic 11

Eggs Any Style | Bacon or Sausage
Choice of Toast | Home Fries

Brunch Burger 16

Local Beef | Bacon | Gruyere
Fried Egg | Lettuce | Tomato

Caesar Salad 11

Crisp Romaine | Focaccia Croutons
Parmesan | Anchovy Dressing

Add Grilled Chicken 6 | Add Maine Lobster 9

SIDES

Toast 4

White, Wheat, Marble Rye

Bacon or Sausage 5

English Muffins 4

Spiced Home Fries 4

Eggs any Style 2 ea.

BEER, WINE + SPIRITS



SPARKLING BY THE GLASS

Chardonnay, JP Chenet Brut Blanc de Blanc
Languedoc, FR, 2017 \$10 | \$40

Glera & Pinot Noir, Ca Furlan Mariana
Brut Rose, Veneto, IT, NV \$10 | \$40

Glera, Tiamo, Prosecco, IT \$12

ROSE BY THE GLASS \$10 | \$40

Still:

GSM, Le Charmel, Loire, FR
Cinsault, Grenache, Syrah, Les Hauts
Plateaux, Provence, FR

Sparkling:

Glera & Pinot Noir, Ca Furlan
Mariana Brut Rose, Veneto, IT, NV

WHITE BY THE GLASS

Picpoul, Guilhem Durand
Picpoul de Pinet, FR, 2018 \$11 | \$44

Pinot Grigio, Dipinti,
Trentino-Alto Adige, IT 2018 \$10 | \$40

Sauvignon Blanc, Outer Sounds,
Marlborough, NZ, 2019 \$11 | \$44

Chardonnay, William Hill,
Central Coast, CA 2018 \$10 | \$40

Riesling, Gryphon Crest,
Mosel, DE 2016 \$9 | \$38

RED BY THE GLASS

Nero D'Avola, Poggio Anima
"Asmodeus", Sicily, IT 2017 \$10 | \$40

Pinot Noir, Underwood,
Willamette, OR 2019 \$11 | \$44

Tempranillo & Garnacha
Carlos Serres Reserva, Rioja, SP \$12 | \$48

Cabernet Sauvignon, Bread and Butter
Central Coast, CA 2018 \$11 | \$44

Syrah St Cosme
Cotes du Rhone, FR \$12 | \$48

HOUSE WINES

Proverb Wines
California \$8

Sauvignon Blanc, Chardonnay
Pinot Noir, Cabernet Sauvignon

BEERS

Drafts:

Flight Deck Brewing "Noble" Ale, 4.3%,
Brunswick, ME

Allagash White, 5%, Portland, ME
Boothbay Craft Brewery "Thirsty Botanist"
IPA, 7%, Boothbay, ME

Maine Beer Company "Lunch" IPA, 7%
Freeport, ME

Moderation Brewing Company
"Farmor" Saison, 3.1%, Brunswick, ME

Craft & Local Cans:

IPA, Flight Deck Wings 6.5%
Brunswick, ME

IPA, Goodfire Prime 6.5%,
Portland, ME

IPA, Fog Town Maine Coast 4.8%, Ellsworth,
ME

Festbier, Moderation Wicked Festy 5.3%,
Brunswick, ME

FPA, Moderation Farmor 3.9%, Brunswick,
ME

Bottles:

Bud Light

Miller Lite

Corona

Stella

Modelo Especial

White Claw Black Cherry

COCKTAIL SELECTIONS

\$12

More Than This

Vodka | Rosemary-Bay Laurel | Grapefruit

Socially Distant

Dry Gin | Poblano-Basil
Green Chartreuse | Lemon

Time Out

White Rum | Lime Juice | Bitters

Noble Spritzer

Dolin Blanc Vermouth | Orange | Bubbles

\$10

...Is Their Best Friend

Vodka | Cucumber-Mint | Lime | Grapefruit

Margs

Blanco Tequila | Lime | Strawberry-Basil

Patio Sangria

Dry Rose | Dark Fruit | Orange
Edible Flowers | Bubbles