

First

BREAD + BUTTER

Oatmeal Molasses Bread | Apple Butter | Maine Sea Salt Butter | Pumpkin

Butter VEGETARIAN

7

ROOT VEGETABLE + FARRO SALAD

Kale | Pickled Shallot | Roasted Radish | Parsnip | Miso Tangerine Vinaigrette

VEGAN

13

LITTLE LEAF GREENS

Candied Walnut | Dried Cranberry | Carrot | Pumpkin Vinaigrette VEGAN +

GLUTEN FREE

12

WOOD EAR MUSHROOMS

Chorizo Butter | Stone-ground Grits GLUTEN FREE

18

CRISPY PORK BELLY CONFIT

Roasted Cashews | Maple Tamari Gastrique | Red Cabbage GLUTEN FREE

17

FRIED BRUSSELS SPROUTS

Chives | Pickled Red Onion | Papple Gastrique VEGAN + GLUTEN FREE

15

CHARCUTERIE + FROMAGE

Rotating Selection of Smoked Meats and Artisanal Cheeses | Accoutrements

23

LOBSTER + SHRIMP FRITTER

Sweet Corn Velouté | Preserved Lemon Aioli | Fresno

18

CURRY BUTTERNUT SQUASH BISQUE

Coconut Foam | Pepitas VEGETARIAN + GLUTEN FREE

9

Second

CHOUCROUTE GARNIE

Smoked Pork Loin | Game Sausage | Sweet + Sour Cabbage | Red Potatoes

GLUTEN FREE

40

LEEK WRAPPED COD LOIN

Orzo | Baby Kale | Parmigiano-Reggiano | Tarragon | Lima Bean

39

DRY AGED NEW YORK STRIP*

Roasted Fingerling Hash | Root Vegetable | Foie Gras Demi-glace GLUTEN

FREE

64

PAN-SEARED SCALLOPS*

Squash | Farro | Crispy Kale | Red Pepper Relish | Lemon Foam

42

CIDER-BRINED CORNISH GAME HEN

Apple-Onion-Herbed Stuffing | Parsnip Purée | Broccolini | Charred Pear

Chutney

36

DUCK CONFIT

Sweet Potato Caponata | Romanesco | Grilled Plum Reduction GLUTEN FREE

39

BRAISED LAMB RAGOÛT

Herbed Polenta | Horseradish Gremolata | Thumbelina Carrot | Red Wine

JUS GLUTEN FREE
40

VEGETABLE MOUSSAKA

Mashed Yukon Gold Potato | Eggplant | Tomato | Green Lentil | Cremini

VEGAN + GLUTEN FREE
28

DRY AGED BURGER*

Smoked Cheddar | Tomato Jam | Caramelized Cipollini | Hand Cut Fries |

Bacon Aioli
36

With Gratitude, Meghan Fairman, Executive Chef

ABOUT OUR DRY AGE PROGRAMME:

Dry Aging is the natural process of exposing primal cuts of meat to oxygen and humidity to encourage both environmental and internal enzymes to break down molecular chains of proteins. The result is an elevated and more complex flavoured meat with a tender texture.

SOURCING

Established in 2017, Pioneer Valley is situated in Boothbay Harbor, where their meat comes from sustainable and conscientious sources. Renowned Chefs and owners, JD and Meghan Fairman, then use their knowledge of classical, old-world techniques and modern flavour profiles to create hand-crafted, smoked, and cured products of superb quality. We are proud to showcase them here at Noble.

TEMPERATURE

Although all temperatures can be accommodated, it is recommended due to the nature of Dry Age Meat to serve these cuts at either RARE, MEDIUM RARE, or MEDIUM to maintain quality. To ensure your satisfaction please consider other beef options if a higher temperature is desired.

ACKNOWLEDGEMENTS:

Thank you to our purveyors, partners and suppliers, whose sustainable practices and attention to quality provide us ingredients with which we are proud to showcase.

Pioneer Valley Charcuterie Team, Boothbay Harbor, ME

Fuzzy Udder Creamery, Whitefield, ME

Foods in Season, Washougal, WA

Springs Works, Lisbon, ME

Maine Shellfish Company, Ellsworth, ME

