

First

BREAD + BUTTER

Oatmeal Molasses Bread | Apple Butter | Maine Sea Salt Butter | Pumpkin Butter **VEGETARIAN**
7

LITTLE LEAF GREENS

Candied Walnut | Dried Cranberry | Carrot | Pumpkin Vinaigrette **VEGAN + GLUTEN FREE**
12

ROOT VEGETABLE + FARRO SALAD

Kale | Pickled Shallot | Roasted Radish | Parsnip | Miso Tangerine Vinaigrette **VEGAN**
13

TEMPURA ENOKI MUSHROOM

Purple Potato Purée | Lotus Root | Roasted Chili Garlic Oil **VEGETARIAN**
16

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 **VEGAN + GLUTEN FREE**
9

Second

CHOUCROUTE GARNIE

Smoked Pork Loin | Game Sausage | Sweet + Sour Cabbage | Red Potatoes **GLUTEN FREE**
40

LEEK WRAPPED COD LOIN

Orzo | Sweet Corn | Parmigiano-Reggiano | Tarragon | Lima Bean
39

PAN-SEARED SCALLOPS*

Squash | Farro | Crispy Kale | Red Pepper Relish | Lemon Foam
44

CIDER-BRINED CORNISH GAME HEN

Apple-Cipollini-Herbed Stuffing | Parsnip Purée | Broccoli | 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 AGE RIB EYE*

Roasted Fingerling Hash | Root Vegetable | Foie Gras Demi-glace **GLUTEN FREE**
SINGLE 72 DOUBLE 110

DRY AGE 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

Pauline's Bloomers, Brunswick, ME

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

3.00 Split Plate Fee.

