



NOBLE

- KITCHEN + BAR -

BRUNSWICK, MAINE

DINNER MENU

Come and experience the wonderfully crafted artistry of our culinary team.

First

DELICATA + BURRATA 16 gf + v

Roasted Squash | Pepitas | Arugula | Radish
Maple Vinaigrette

FARRO VERDE SALAD 12 vg

Baby Kale | Honeycrisp Apple | Cranberry
Toasted Pecans

NATIVE MUSSELS 20

Roasted Garlic Butter | Herbs | Grilled Bread

CRISPY BRUSSELS SPROUTS 15

Duck Confit Glaze | Peanut Crunch
Chili | Scallion

PORK BELLY CONFIT 16

Ginger | Hoisin | Soy | Kimchi

CHARCUTERIE BOARD 21

Rotating Selection of Pioneer Valley Meats | Chutney
Artisanal Cheeses | House Pickles | Grilled Focaccia

CELERIAC APPLE SOUP 11 gf + vg

Thyme | Sage | Autumn Vegetable + Apple Slaw

Second

AGED DUCK BREAST 40 gf

Root Vegetable Variations | Cabbages
Bone Broth Jus

COQ AU VIN 30 gf

Fingerling Potatoes | Baby Carrots
Shaved Vegetables | Pickled Mushroom

ATLANTIC HALIBUT 42

Native Squash Mole | Sweet Corn | Grilled Broccolini

AGRODOLCE GLAZED PORCHETTA 36 gf

Apple Butter | Fennel | Sweet Potato
Pickled Cranberry

BISTRO FILET 40 gf

Hasselbeck Potatoes | Parsnip | Baby Cauliflower
Beef Stock Reduction

CIOPPINO 36

Local Fish + Shellfish | San Marzano Tomato Broth
Ciabatta

ROASTED ACORN SQUASH 28 gf + vg

Quinoa + Autumn Vegetables | Walnut Gremolata

EXECUTIVE CHEF MEGHAN FAIRMAN