



NOBLE

- KITCHEN + BAR -

BRUNSWICK, MAINE

DINNER MENU

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

First

BREAD + BUTTER 6

Oatmeal Molasses Bread | Normandy Butter | Herbs
Sea Salt | Flora

LITTLE LEAF GREENS 12 v + gf

Shaved Parmigiano-Reggiano | Cranberry
Walnut Gremolata | Pumpkin Vinaigrette

ROOT VEGETABLE SALAD 10 vg + gf

Arugula | Mustard Vinaigrette | Pepitas

ROASTED BEETS 15 v + gf

50-year Aged Sherry Vinegar | Basque Sheep Cheese
Fines Herbes | Citrus

WOOD EAR MUSHROOMS 16 gf

Parmigiano-Reggiano Stoneground Grits | Chorizo Butter

CRISPY BRUSSELS SPROUTS 15 v + gf

Burnt Orange Honey | Chives | Pickled Red Onion

PORK BELLY CONFIT 16 gf

Sesame Tamari Glaze | Kimchi

CHARCUTERIE + FROMAGE 22

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

CAULIFLOWER BISQUE 12 vg + gf

Fried Beet Greens | Carrot | Parsnip | White Beans

Second

CHOUCROUTE GARNIE 36 gf

Smoked Pork Chop | Game Sausage | Brined Baby Potatoes
Braised Red Cabbage | Garlic-Thyme Mustard

CIOPPINO 40

Daily Varieties of Fish + Shellfish | Fennel Radish Slaw
Aleppo Pepper | Smoked Tomato Broth | Grilled Bread

BLACK COD LOIN 42 gf

Vichyssoise | White Asparagus | Crispy Leeks
Golden Beet Relish

PORK TENDERLOIN 34 gf

Crispy "Jamon Dirigo" | Sweet Potato Hash | Lardons
Carrot Emulsion | Stone Fruit Chutney

BRAISED SHORT RIB 36 gf

Mashed Sweet Potato | Romanesco | Pickled Red Onion
Red Wine Reduction

BUTTER-POACHED CHICKEN ROULADE 32

Mushroom-Thyme Duxelles | Fried Bread Pudding
Gem Lettuce | Anchovy Aioli | Parmigiano-Reggiano Brodo

BRAISED FENNEL 29 vg + gf

Cannellini Purée | Cumin Roasted Carrots
Brussels Sprouts | Pickled Beet Stems | Fennel Pollen

EXECUTIVE CHEF MEGHAN FAIRMAN

SOUS CHEF SAMUEL ÁGREDA