



NOBLE

- KITCHEN + BAR -

BRUNSWICK, MAINE

DINNER MENU

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

First

FINGERLING + FRISÉE SALAD 10 gf + vg

Haricots Verts | Confit Garlic | Niçoise Olives
Parisian Vinaigrette

SHAVED VEGETABLE SALAD 10 gf + vg

Chilled Quinoa | Dandelion Greens | Citrus
Miso-Ginger Vinaigrette

PANZANELLA + BURRATA 15 v

House Focaccia | Baby Spinach | Shaved Fennel
Roma Tomato

BLISTERED SHISHITOS 13 gf + v

Togarashi | Spicy Mayonnaise | Cilantro | Thai Basil

CRISPY BRUSSELS SPROUTS 12 gf

Maple-Bacon Gastrique | Pickled Onions

CHARCUTERIE BOARD 21

Rotating Selection of Pioneer Valley Smoked Meats
Chutney | Beet Pickled Egg | House Pickles
Grilled Focaccia

MAPLE-MISO PORK BELLY 17 gf

Shaved Brussels Sprouts | Jicama | Steamed Buns
Spicy Mayonnaise

GAZPACHO 11 gf + vg

Heirloom Tomato Salad | Cilantro | Chili Oil

Second

PAN-ROASTED STATLER CHICKEN 33

Pommes Purée | Baby Carrots
Bacon Braised Tuscan Kale

MARINATED FLANK STEAK 35 gf

Crispy Fingerlings | Fresno Chimichurri | Asparagus
Cippolini

MUSHROOM GALETTE 26 v

Roasted Potatoes | French Mustard Vinaigrette
Parmigiano-Reggiano | Micro Salad

SEARED DIVER SCALLOPS 43 gf

Sweet Potato Purée | Blistered Shishitos | Scallion
Confit Pork Belly

SESAME GLAZED TRUE NORTH SALMON 33 gf

Red Quinoa | Root Vegetables | Ginger
Scallion | Orange

NOBLE BURGER 18

Pioneer Valley Bacon | Aged Cheddar
House Pickles | Lettuce | Tomato | Hand-Cut Fries
Brioche | Confit Garlic Aioli

VIETNAMESE SAUSAGE SANDWICH 17

Bánh Mì Slaw | Cilantro | Jalapeño | Spicy Mayonnaise
Brioche | Hand-Cut Fries

EXECUTIVE CHEF JEREMY LAMOUREUX • **SOUS CHEF MEGHAN FAIRMAN**