



**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** 21

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**