

first

BREAD + BUTTER 7

oatmeal-molasses bread | whipped butter | maine sea salt

SIMPLE GREENS 12

sherry vinaigrette | radicchio | radish | cucumber

CAESAR WEDGE SALAD 15

bacon | horseradish | parmesan

BEET + CITRUS SALAD 16

greens | shaved fennel | radicchio | cara-cara orange | ricotta salata | citrus vinaigrette

POTATO LEEK SOUP 16

smoked salt cod | crispy leek

BANG ISLAND MUSSELS 20

coconut curry | roasted garlic butter | naan

SALT + VINEGAR WINGS 16

carrot | celery

FRIED PORK BELLY 18

teriyaki | honey nut squash | jasmine rice | cilantro

BRUSSEL SPROUTS 15

pickled apple | spiced walnuts | pickled red onion | cider gastrique



LOCALS BURGER* 22

pineland farms beef | smoked cheddar | noble sauce | hand-cut fries

PAN SEARED SCALLOP* 42

pomegranate molasses | celery root | apple | frisee

CAULIFLOWER 26

roasted cauliflower | oyster mushroom | carrot | potato puree | black garlic

COD 38

orange glaze | grilled bok choy | mushroom fumet

TORTELLINI 28

herbed ricotta | pork | marinara | parmesan

BRAISED SHORT RIB 38

creamy polenta | mirepoix | jus

HALF CHICKEN 32

braised cippolini onion | potato puree | chicken jus

STEAK FRITES* 36

red wine demi-glace | hand-cut fries | crisped green beans

NOBLE



kitchen + bar



creative.
modern.
local.
noble.



@noblekitchenbar