



SERVED 5PM TO CLOSE

**WARM SOFT POACHED FREE-RANGE EGG AND FRISEE 15.00**  
*Frisee, Arugula, and Endive, Fried Fingerling Potatoes, Bacon Lardoons, Black Mustard Vinaigrette, and grated Fresh Umbrian Summer Truffle*

**TOMATO BASIL BISQUE 6.50**

**CRAB CAKE SLIDERS 13**  
*Romaine, Roma Tomato, and Hollandaise*

**NOBLE'S STEAK BURGER 12**  
*Charlotte's Best with Onions, Lettuce, Tomatoes on Wheat Bun*

**TASTING OF NOBLES CHARCUTERIE 12**  
*Served with Mostarda, Flatbread Crisps, and Pickled Root Vegetables*

**CHICKEN LIVER PÂTÉ 8**  
*Baguette, Black Mustard, and Pickled Mushrooms*

**FRIED POULET ROUGE (CHICKEN) WINGS 7**  
*Hot Sauce, Bleu Cheese Dressing, and Micro Cilantro*

**GRILLED FRESH PORTUGUESE SARDINES 15**  
*Panzanella Salad, Chilled Tomato Soup, Balsamic Pearls*



**COURVOISIER & CURRANT BREAD PUDDING 7**  
*Honey Gelato, Butterscotch Sauce*  
PLEASE ALLOW 20 MINUTES FOR PREPARATION

**MOLTEN CHOCOLATE CAKE 8**  
*Pistachio Gelato, Vanilla Bean Crème Anglaise, Pistachio Tuile*  
PLEASE ALLOW 15 MINUTES FOR PREPARATION

**APPLE TART TATIN 7**  
*Cinnamon Gelato, Caramel Sauce*

**BLONDIE SUNDAE 8**  
*Chocolate Cookies, Brown Sugar Walnut Gelato*

**COCONUT CAKE 8**  
*Crème Anglaise, Chantilly*

**LEMON CRÈME BRULEE 7**  
*Shortbread*

**CHEESES FROM LOCAL AND REGIONAL ARTISAN DAIRIES 12**  
*Please ask your server for Tonight's Selection*



NOBLE'S  
RESTAURANT



A JIM NOBLE RESTAURANT

BAR MENU