

FOR THE TABLE

SOURDOUGH	8
whipped butter, sea salt	
A NOBLE MEAT & CHEESE BOARD	24
3 cheeses, 3 artisan charcuterie / cured meats, house-made condiments, house mustard, seasonal pickles, crackers, crostini	

SMALL PREPARATIONS

TRUFFLE POLENTA FRIES	14
lemon-parmigiano dressing, thyme	
CACIO E PEPE RAVIOLETTI	15
goat cheese, truffle	
ARANCINI	15
crispy fried risotto croquette, mozzarella, arugula, smoked tomato coulis	
FLASH-FRIED CALAMARI	15
saffron aioli	
GRILLED CHICKEN WINGS	12
korean bbq glaze, crushed peanuts*, za'atar, celery salad	
GLAZED PORK RIBS	16
duck sauce, kimchi, sesame	
TUNA CRUDO+	16
jicama, black garlic-molasses-wasabi aioli, tobiko roe, toasted macadamia nuts*, wonton chips	
CAST IRON SKILLET CRAB FONDUE	16
jumbo lump crab, béchamel, leeks, old bay, pizza triangles	
HIGHLAND ORCHARDS HEIRLOOM PEARS & FOIE GRAS	16
red wine poached pears, duck liver torchon, cranberry glaze, endive, brioche croutons	
BEEF TARTARE PUTTANESCA+	18
chopped beef tenderloin, capers, parmigiano-reggiano, caesar dressing, grilled sourdough	
SPANISH ROCK OCTOPUS	20
ibérico ham, gigante beans, celery root, calabrian chili vinaigrette	

PICKLED BEET JAR	goat cheese, pistachio*, baby arugula, honey vinaigrette	14
GRILLED BABY ROMAINE	7-minute <i>new hampshire</i> red hen egg, shaved croutons, parmigiano-reggiano, garlic-caesar dressing, parsley	14
WEDGE SALAD	baby gem lettuce, crispy bacon, shaved red onion, apple, blue cheese, pepitas, bacon vinaigrette	16

HEARTH-BAKED PIZZAS (10-inch)

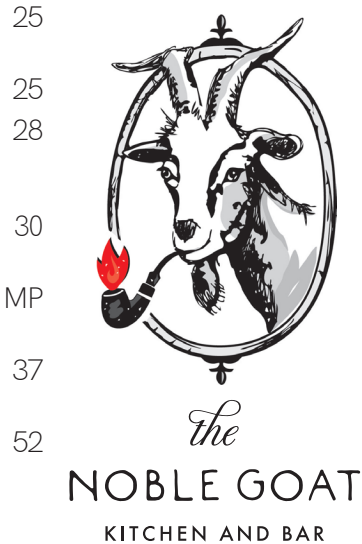
WAGYU CHEESEBURGER	22	CHEESE	tomato sauce, mozzarella	15
cooper sharp cheese, chile aioli, lettuce, tomato, bread & butter pickles, fries, seeded bun		MARGHERITA	tomato sauce, fresh mozzarella, basil pesto*	15
ADD-ONS	2	ROASTED GARLIC	broccoli rabe, ricotta, ricotta salata	16
bacon, caramelized onion, blue cheese, mushrooms		MUSHROOM TRUFFLE	mixed mushrooms, leek, truffle béchamel, mozzarella, fresh herbs	18
		SPICY CALABRIAN CHILE & SOPPRESSATA	tomato sauce, mozzarella, fresh thyme	18
		PROSCIUTTO & PEAR	smoked mozzarella, pistachio*, honey	20
		NOBLE ITALIAN SAUSAGE	house-made sausage, cellared tomato, olive, caramelized onion, pinenut*, fresh mozzarella	20
		LAMB & DATE SAUSAGE	caramelized onion, greek spices, mozzarella, crumbled feta, lemon oil	20
		<i>ADD: pepperoni, sausage, soppressata, olive, bacon, mushroom</i>		2

FRESH-MADE PASTAS

MEADOW SET FARM LAMB RAGU	torchio, rosemary, sage, idiazabal cheesy crumbs	23
POTATO GNOCCHI	pine nut* pesto, basil, cellared cherry tomatoes, parmigiano-reggiano	24
CARBONARA	gemelli, speck ham, confit egg yolk, locatelli cheese. fresh ground black pepper	24
SHRIMP SCAMPI	bucatini, texas gold shrimp, white wine brodo, garlic, lemon, parsley, parmigiano-reggiano	26

LARGE PREPARATIONS

EGGPLANT PARMESAN	crispy fried eggplant, ricotta, tomato sauce, mozzarella, fresh basil, oregano, olive, pine nut*	25
CHICKEN MILANESE	chicken breast, rosti potato, escarole, almonds*, lemon, parmigiano-reggiano	25
SEARED SCALLOPS	pan-seared scallops, curried butternut squash, black trumpet mushroom confit, toasted walnut bread* "sausage", crispy parsnips	28
GRILLED KOREAN BBQ SALMON	crispy vegetable wontons, bean sprouts, pickled sweet peppers, cilantro	30
TODAY'S FISH	seasonally inspired	MP
STEAK FRITES+	7oz bistro steak, house Italian dressing, sauteed exotic mushrooms, fries, lemon aioli	37
FOURTEEN OUNCE GRILLED CREEKSTONE RIBEYE+	slapped potatoes, baked broccoli-comte mornay casserole with breadcrumbs, our housemade A-1	52



DINNER

*Contains nuts. +Consuming raw or undercooked meat, poultry, seafood or shellfish may increase risk of foodborne illness.
\$5 split plate fee. 20% gratuity added to parties of 5 or more.

WINES BY THE GLASS

pinot grigio: ca'di ponti, IT
sauvignon blanc: ranga ranga, NZ
vino verde: broadbent, PT
chardonnay: lapis luna, CA

grenache-syrah rosé: albert bichot c'est la vie, FR

pinot noir: mcmanis, CA
cabernet sauvignon: fowles farm to table, AU
malbec: finca sopenia altosur, AR
cabernet sauvignon blend: paşaeli, TR
grenache: la ferme du mont mademoiselle rouge, côtes du rhône, FR
tempranillo: finca torremilanos, ES

BOTTLES

sauvignon blanc: jax y3 2023, CA
chenin blanc: lieu dit 2023, CA
riesling: zeltinger schlossberg spätlese 2022
chardonnay: *daniel* et julien barraud saint-véran en crèches 2022, FR
garganega: soave classico contrada salvarenza vecchie vigne
chardonnay: rhys, santa cruz mountains 2021, CA
chardonnay: frantz chagnoleau *les raspilleres* 2022, FR
albariño: rías baixas pepe luis 2022

malbec: *valle de uco - terrior* altos los hormigas mendoza 2024, AR
mencia: raúl perez *castro candaz* finca el curvado 2020, ES
pinot noir: *bloodroot*, coastal california 2023, CA
cabernet sauvignon: *broadbent* auctioneer 2022, CA
cabernet sauvignon: chappellet *mountain cuvée* 2023, CA
syrah: piedrasassi, arroyo grande valley 2021, CA
nerello: mascalese terre nere etna rosso *anniversario* 2022, IT
grenache: clos du mont-olivét châteauneuf-du-pape 2022, FR
tempranillo: la rioja alta *viña arana* gran reserva 2016, ES
merlot: clos rené pomerol 2020, FR
pinot noir: dumol *wester reach* 2023, CA
corvina: le salette amarone della valpocella classico 2018, IT
syrah: coursodon saint-joseph *la senonne* 2022, FR
cabernet sauvignon: ad ripa *china blue* 2021, CA
sangiovese: gianni brunelli brunello di montalcino 2020, IT
cabernet sauvignon: hanzell vineyards *estate* 2020, CA

WHITE

10
12
12
12

ROSÉ

12

RED

12
14
15
15
16
16



BUBBLES

chardonnay: st. kilda brut cuvée, AU 12
glass
veuve cliquot, champagne, FR 120
bottle

NOBLE FASHIONEDS

STATION OLD FASHIONED

bourbon, brown sugar cordial,
chocolate bitters, luxardo cherry

CUBAN OLD FASHIONED

rum, banana, jamaican bitters, orange
peel, cherry

WHITE

55
60
75
80
85
90
90
90

RED

60
70
70
80
86
90
100
110
120
120
144
156
170
170
210
230

MOCKTAILS 12

GARDEN PARTY

seedlip garden 108 n/a
spirit, cucumber, lime, sugar

SURF'S UP

pineapple, coconut,
lime, mint

MOCKTINI

seedlip spice 94 n/a
spirit, blood orange, rosemary,
yuzu

COCKTAILS NOBLE GOAT ORIGINALS

15

SMOKESHOW

jalapeño-infused blanco tequila, cointreau, smoked thai pepper, lime, black lava salt rim

TAKE MY MONEY

tequila, passion fruit, vanilla, egg white, citrus

DRUNK MONKEY

mezcal, banana, campari, pineapple

SWEATER WEATHER

bourbon, pear, fall spices, nutmeg

SERIOUS MOONLIGHT

bulleit rye, cherry heering, vanilla, yuzu, cherry bitters, egg white

THE IRISHMAN

jameson, luxardo maraschino liqueur, dolin sweet vermouth, pomegranate

PURPLE RAIN

empress gin, ramazotti, st. germain, lemon

PARADISE CITY

bluecoat gin, velvet falernum, pear, grapefruit, cinnamon, almond bitters*

START YOUR ENGINES

vodka, fresh espresso, borghetti coffee liqueur, licor 43

EMPLOYEES ONLY

vodka, cointreau, aperol, rosemary, sparkling grapefruit

ONE NIGHT IN BANGKOK

navy rum, white rum, banane de brasil, pineapple, coconut, lime, salt

SHAKEN NOT STIRRED 18

woodford reserve double oak bourbon, espresso, licor 43, brown sugar, chocolate bitters

STANDARDS

15

PAPER PLANE

bourbon, amaro, aperol, lemon

MANHATTAN

bourbon, dolin sweet vermouth, angostura bitters, luxardo cherry

CUCUMBER GIMLET

vodka, lime, muddled cucumber

OUR FAVORITE CLASSICS

18

CADILLAC MARGARITA

don julio blanco, grand marnier, agave, lime, salt rim

SAZERAC

bulleit rye, absinthe, sugar, peychaud's bitters, lemon twist

LAST WORD

gin, chartreuse, marachino liquor, lime