

First

NATIVE SQUASH SALAD 11 gf + v

Chicory | Pear | Cranberry | Maple Bourbon Vinaigrette

PUMPKIN BISQUE 9 gf + vg

Toasted Pumpkin Seeds | Sage | Rosemary | Coconut Crème

HADDOCK + CORN CHOWDER 11

Applewood Bacon | Thyme | Chives | Herbed Crostini

CRISPY BRUSSELS SPROUTS 8 gf + vg

Sweet and Sour | Sesame | Cilantro

ROASTED BEETS 10 gf + v

Bleu Cheese | Chive Buttermilk Dressing | Radish | Pepitas

SPICE ROASTED CARROTS 9 gf + vg

Hummus | Coconut Yogurt | Parsley | Charred Lemon

CHAR SIU PORK BELLY 14 gf

Warm Rice Noodle Salad | Scallion | Cashew Crumble

À la Carte 6

POMMES PURÉE

PARMESAN DUSTED FRITES

SAUTÉED BROCOLINI

ROASTED RADISH + KALE

Second

GRIMAUD DUCK 34 gf

Parsnip | Broccolini | Chinese Five Spice | Plum Sweet and Sour

BŒUF BOURGUIGNON 26

Pommes Purée | Brussels Sprouts | Carrots | Crispy Onions

GRILLED LOCAL PORK CHOP 24 gf

Apple Butter | Butternut Squash | Baby Kale | Roasted Radish

PAN-SEARED HADDOCK 26

Miso Broth | Seared Mushrooms | Root Vegetables | Banh Pho

STATLER CHICKEN 28

Sweet Potato Bread Pudding | Native Beets | Maple Herb Butter

STEAK FRITES 36 gf

Hand-cut Parmesan Dusted Frites | Wild Mushroom Demi-glace
Cippolini Aioli

NOBLE BURGER 18

Brioche | Gruyere | Applewood Bacon | House Pickles | Lettuce | Tomato
Hand-cut Fries | Cippolini Aioli

EXECUTIVE CHEF JEREMY LAMOUREUX

Bread Service with Second

2.00 Split Plate Fee

The consumption of raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.