

NOtaBLE ~ The Restaurant welcomes you to enjoy our gourmet comfort menu.

Brunch

Two free-run eggs, natural bacon, hashbrowns & toast	12
Whole wheat pancakes, house-made warm fruit compote	10
“Eggs Benedict”, rosemary ham, brown butter Hollandaise, cheddar scone	17
Bacon, potato & cheese “pizza”, two fried eggs	15
House-made granola, yogurt, seasonal fruits	10

Main Menu

	Taster	Main
Today’s NOtaBLE soup	8	13
Wood fire-grilled bread, garlic confit	6	10
Add: Black olive, sundried tomato & basil tapenade		
or	4	
Cucumber & yogurt “tzatziki”		
Artisan greens salad, house pickled vegetables, Provençale dressing	9	
Rotisserie chicken “Greek salad”, goat feta	12	18
Teriyaki glazed salmon belly, Japanese pickled vegetables	11	17
Cavatappi noodles, local lamb Bolognese, Asiago cheese	13	19

Sandwiches

Served with house-cut fries, artisan greens or today’s NOtaBLE soup

Grilled sandwich of Tombo tuna confit, grilled peppers and Fruilano cheese sundried tomato and basil mayonnaise, black olive bread	14
Rock crab cake sandwich, togarashi mayo, cucumber pickle	17

Hardwood Rotisserie and Grill

NOtaBLE aromatic-rubbed natural “quarter” chicken	20
Rotisserie vegetable “pizza”, Fairwind’s Farm goat cheese	17
Monthly burger inspiration ~ house made bun	16
Wood-grilled Flatiron steak, local tomato salad, roasted potatoes, shallot butter	24

gour-met com-fort [goor-mey kuhm-fert] –adjective

1. *gour-met:* connoisseur, critic, epicure, food bon vivant, gastronome, gourmand
2. *com-fort:* come as you are, when you want, when you’re able, and often!

Our intention is to bring people together to share great food and connect with each other.
“It’s about community” - Chef Michael Noble

* an automatic 18% gratuity added for groups of 7 or more