

NOBLE RESTAURANT

Monday - Saturday 6am - 2:30pm
Sunday 8am - 2:30pm
www.eatnoble.com
616-530-8750

· WHAT WE EAT MATTERS ·

GRIDDLE

housemade syrups
traditional pancake ●●● or cinnamon butter ●
organic maple ★: small 1 · large 2
add a side of meat 2.75 · eggs 1.5

STUFFED FRENCH TOAST ●●●●
three slices of housemade bread, vanilla cream cheese filling, blueberries, strawberries, vanilla glaze, and powdered sugar 9

FRENCH TOAST ●●●●
three slices of housemade bread dipped in vanilla & cinnamon batter, grilled and sprinkled with powdered sugar 6.5

BANANA BREAD FRENCH TOAST ●●●
housemade banana bread, sliced bananas, in-house roasted pecans, and powdered sugar 8.5

BUTTERMILK PANCAKES ●●●
three made-from-scratch-in-small-batches buttermilk pancakes 6.5
(blueberries, pecans, or chocolate chips 1.5)

ALMOND LAYER CAKE ●●●
three vegan almond pancakes, vegan vanilla cream filling, blueberries, strawberries, granola, vegan vanilla glaze and coconut whipped cream 11

BROWN BUTTER WAFFLE ●●●●●
made-from-scratch vanilla and brown butter Belgian waffle with powdered sugar 6
add fresh strawberries 1 or whipped cream .75
(make it a churro +1)

ELVIS WAFFLE ●●●●●
made-from-scratch Belgian waffle topped with nitrate-free bacon, creamy peanut butter, sliced banana, and powdered sugar 9

VEGAN

VEGAN GRIDDLE ITEMS

- every griddle item can be ordered vegan
- almond pancakes are substituted for buttermilk
- small up-charges may apply on some items
- traditional syrup and organic maple are vegan
- earth balance and coconut whipped cream available

VEGAN BREAKFAST WRAP ●●●●●
bbq jackfruit, hash browns, tomato, green peppers, black beans, red onion, kale, vegan cheese sauce, inside a whole wheat tortilla with house potatoes 10

GARDENER'S HASH BROWNS ●●●●●
broccoli, onion, green pepper, mushrooms, kale, tomatoes, vegan sour cream, vegan basil pesto, and a standard side 10

NOBLE NOSH ★
sweet potato, broccoli, onion, kale, black beans, hummus, capers, fresh basil, balsamic reduction and a standard side 8.75 (add two eggs 1, add feta .5)

OMELETS

served with one standard side
top with sausage gravy or hollandaise sauce 1.5

CHORIZO ●●●●
housemade chorizo, redskin potatoes, black beans, housemade jalapeños, onion, cilantro, and salsa with vegan cheese sauce or cheddar 10.5

HOUSE ●●●●
nitrate-free ham, housemade sausage, green pepper, onion, mushroom, and cheddar 9.5

ALOHA ●●●●
nitrate-free ham, uncured bacon, pineapple, jalapeños, cream cheese, and cheddar 10

KALE & GOAT ●●●●
uncured bacon, sautéed kale, grilled onion, tomato, chives, and goat cheese 9.5

GARDEN ●●●●
kale, mushroom, green pepper, broccoli, onion, tomato, and feta 8.75

MEAT & POTATO ●●●●
uncured bacon, nitrate-free ham, housemade sausage, antibiotic-free chicken, redskin potatoes, chives, and cheddar 11.5

OMELET BAR ●●●●
one meat, three veggies, one cheese 9
(extra meat 1, veg .5, cheese .5, other 1)

sausage	onion	black beans	olives
chorizo	green pepper	kale	tomato
ham	mushroom	redskins	chives
bacon	broccoli	pineapple	cilantro
chicken	jalapeños		

cheddar · colby · swiss · feta · goat cheese
cream cheese · sour cream
vegan cheese sauce ● basil pesto ● salsa ●

TRADITIONAL

BREAKFAST BOWL ●
housemade sausage, nitrate-free ham, onion, green pepper, house potatoes, and scrambled eggs with housemade sausage gravy and a standard side 9.75

BREAKFAST PLATTER ●●●●
two eggs, choice of meat, choice of potatoes, and a standard side 9.25

TRADITIONAL EGGS BENEDICT
nitrate-free ham, english muffin, poached eggs, and hollandaise sauce with house potatoes 9.75

BISCUIT & GRAVY ●
housemade biscuit topped with housemade sausage gravy, two eggs, and house potatoes 8.5
(two biscuits +2)

ABOUT NOBLE

Originating from the UP way up in the Keeweenaw Peninsula, I, with my wife Kerin have owned Noble since 2004. We live in the Wyoming area with our son and are thankful to call West Michigan home.

Noble is committed to serving our guests clean food. Serving food without unnecessary additives, purchasing high quality ingredients, and making most items from scratch makes this possible.

FAVORITES

MITTEN BREAKFAST PIZZA
housemade biscuit crust, nitrate-free ham, housemade sausage, onion, green pepper, scrambled eggs, hollandaise sauce, diced tomato, oregano and fresh basil with feta and cheddar 12

SALMON BENEDICT
wild caught salmon filet, english muffin, poached eggs, hollandaise sauce, pickled asparagus, capers, and fresh dill with house potatoes 12.5

BREAKFAST WRAP ●
nitrate-free ham, sweet potato, kale, onion, scrambled eggs, feta, maple-mustard sauce, inside a whole wheat tortilla with house potatoes 9

WAFFLE BREAKFAST SANDWICH ●●●●
uncured bacon, fried egg, colby, mixed greens, and chive-cream cheese with house potatoes 10

FARMER'S HASH BROWNS ●
housemade sausage, nitrate-free ham, onion, green pepper, mushroom, sour cream, and cheddar, with two eggs and a standard side 10

SIDES

STANDARD 2.5
toast: housemade white ●● organic wheat ●●●
organic white ● marble rye · organic raisin
english muffin · housemade biscuit
gf toast+1 ●●● housemade gf biscuit +1 ●
house seasoned redskins ★ fresh hash browns ★
buttermilk pancake ●● french toast ●●●●
mixed fresh fruit ★ banana ★
two eggs ●●● sausage gravy ● hollandaise sauce

PREMIUM 3.5
banana bread ●● cinnamon roll coffee cake ●
uncured bacon ●● nitrate-free ham ●●
housemade sausage patties ●● turkey bacon ●●
organic steel cut oatmeal ●● housemade granola ★
organic yogurt ● strawberries ★

ALLERGY GUIDE

- vegan*
- gluten-free*
- dairy-free*
- can be modified to fit need specific need
- soy concerns? ask for our soy-free guide
- * our fryer is gluten, dairy, and soy-free but it is used for chicken, fish, and egg ingredients
- * our waffle iron is gluten-free but not dairy-free
- * some options may carry a small up-charge
- gluten-free & vegan
- gluten & dairy free
- ★ vegan · gluten & soy free

We also strive to be a welcoming destination for health conscious, allergy concerned guests. A large portion of our items are or can be gluten-free. We also have many dairy-free, soy-free, and vegan items.

Thank you for allowing us to serve you, we hope you had a wonderful experience today. You can contact us anytime at andrew@eatnoble.com.

- Andrew, Family & Noble Staff

BURGERS

antibiotic-free midwest beef
served with hand-cut fries

CLASSIC BURGER

two hand-pattied burgers with choice of cheese
and toppings on a locally made
organic bun 8.75 (add bacon 2)

PATTY MELT

two hand-pattied burgers with grilled onions,
swiss, housemade pickles, tomato, onion tangles,
and housemade thousand island dressing
on grilled rye 10

OLIVE BURGER

two hand-pattied burgers with housemade olive-chive
mayo, lettuce, and tomato on an organic bun 9.25

SALMON BURGER

wild-caught salmon patty, lettuce, tomato, and
basil-pesto aioli on an organic bun 10.5

NOBLE VEGAN BURGER

housemade sweet potato, quinoa and pecan burger,
greens, roasted tomato chutney, vegan aioli, and fresh
cilantro on a locally made organic vegan bun 10.5

BURGER TOPPINGS

Standard: ketchup · mustard · pickle · onion

Deluxe: lettuce · tomato · mayo

bacon 2	fried egg 1.25	cheddar .5
mushrooms 1	onion tangles 1	swiss .5
jalapeños .5	grilled onion .5	colby .5
pineapple .5	organic hummus .5	feta .5
		goat cheese .5

KIDS MENU

starting at 5 · add drink 1

BREAKFAST

choose one:

pancake	organic toast
french toast	gf french toast (.5)

choose two:

bacon strip	1/2 banana
turkey bacon strip	egg
sausage patty (+.5)	organic egg (+.25)
applesauce (+.5)	organic yogurt (+.5)
strawberries (+.5)	

CHICKEN STRIPS

two antibiotic-free chicken strips with
choice of sauce and one side

WILD-CAUGHT COD

hand breaded and served with housemade
tartar sauce and one side

PEANUT BUTTER & JELLY

housemade strawberry jam or all natural grape jelly
on organic wheat bread and one side

CHEESEBURGER

antibiotic-free burger patty with cheddar
on an organic bun and one side 6

● vegan*	● gluten-free & vegan
● gluten-free	● gluten & dairy free
● dairy-free	★ vegan · gluten & soy free
♣ can be modified to fit need specific needs see full allergy guide on front for more info	

HAND HELDS

served with hand-cut fries

CHICKEN & WAFFLE SANDWICH

antibiotic free chicken strips, uncured bacon, lettuce,
coleslaw, and maple aioli on a housemade waffle 11

CHICKEN SALAD WRAP

antibiotic-free chicken mixed with walnuts, raisins,
dried cherries, dried cranberries and curry with
lettuce and tomato on a whole wheat wrap 9

BBQ JACKFRUIT SLIDERS

bbq jackfruit, grilled pineapple, jalapeños, and onion
tangles on two organic vegan slider buns 9.75

CLUB WRAP

antibiotic-free chicken, uncured bacon, red onion,
lettuce, tomato, cheddar, and choice of dressing
on a whole wheat wrap 9.5

LUNCH

CHICKEN STRIPS

hand battered antibiotic-free chicken strips
served with choice of sauce, hand-cut
fries and housemade coleslaw 11

WILD-CAUGHT COD

lightly battered and served with
housemade tartar, hand-cut fries
and housemade coleslaw 11

HOUSEMADE MEATLOAF

topped with onion tangles and an
onion bbq sauce, served with redskin potatoes
and housemade coleslaw 10.5

LOADED FRENCH FRIES

hand-cut fries with bbq jackfruit, seared kale, red onion,
fresh chives and vegan cheese sauce or cheddar 9

SMALL BITES

TWO EGG OMELET

onion, green pepper, mushroom, tomato, cheddar
and one slice of toast 5 (no substitutions)
(build your own two egg veggie omelet, starting at 6)

LITE GRIDDLE

one pancake or french toast, one egg,
and a half order of meat 5.5

LITE PLATTER

one egg, half order of meat, half order of
potatoes, and one slice of toast 5.5

EGGS & SIDE

two eggs and a standard side 4

TWO BY THREE

two pancakes or french toast, two eggs
and a half order of meat 7.5

EGG SALAD SANDWICH

housemade egg salad with lettuce, tomato, and
mayo on organic bun with a lunch side 6.5

HALF SALAD

choice of antibiotic-free chicken or
nitrate-free ham, lettuce, tomato, red onion,
hard boiled egg, carrots, cheddar, and croutons 7

SALADS

served with banana bread ●● or organic roll ●●
or housemade gf biscuit +1

CHOP SALAD

grilled antibiotic-free chicken, uncured bacon,
lettuce, tomato, red onion, carrots, hardboiled
egg, cheddar, and croutons 10

DECONSTRUCTED BURGER

antibiotic-free burger, uncured bacon, lettuce,
tomato, red onion, pickles, cheddar, french fries,
and thousand island dressing 11

APPLE & WALNUT SALAD

mixed greens, diced apple, candied walnuts,
red onion, dried cranberries, goat cheese,
and white wine vinaigrette 9
(add antibiotic-free grilled chicken 2)

all dressings are housemade ●●●

ranch · thousand island · honey mustard
french · balsamic · white wine ●

SIDES

starting at 2.5 - all housemade

HAND-CUT FRIES

SWEET POTATO CHIPS

ONION TANGLEDERS

CHILI

SIDE SALAD

tomato, red onion, carrot,
cheddar, croutons 3.5

FRESH VEGGIE CUP

ranch ●● or hummus ★

COLESLAW

APPLESAUCE

TEXAN CHILI BOWL

with onion, sour cream,
jalapeños, cheddar
cheese 6

DRINKS

COFFEE Magnum organic regular or decaf 2.25
housemade flavored creamer available .5

HOTTEA regular, decaf, herbal, or organic 2

MILK organic white, housemade organic chocolate,
or almond 2.5/4

JUICE organic orange, organic apple, organic
cranberry, or not-from-concentrate tomato 2.5/4

LEMONADE organic housemade 3.5

ICED TEA fresh brewed 2

50/50 organic lemonade & iced tea 3.5

BRIX SODA Michigan-based craft soda made with
100% cane sugar - cola, diet cola, lemon-lime, root
beer, black cherry cream soda 2.5

Disclaimers: we use a common kitchen but go to great lengths to
prevent cross contamination. Items modified to be gluten free,
dairy free or vegan may have an additional charge. Ask your
server about menu items that are cooked to order. Consuming
under cooked meats, poultry, or eggs may increase your risk of
food borne illness.