

NOBLE RESTAURANT

EST. 2004 **WHAT WE EAT MATTERS**

www.eatnoble.com

616-530-8750

GRIDDLE

STUFFED FRENCH TOAST m

housemade bread, vanilla cream cheese filling, blueberries, strawberries, vanilla glaze, powdered sugar 10

FRENCH TOAST m

housemade bread dipped in vanilla & cinnamon batter, powdered sugar 7

BANANA BREAD FRENCH TOAST m

housemade banana bread, sliced bananas, roasted pecans, powdered sugar 10

BUTTERMILK PANCAKES m

scratch-made buttermilk pancakes 6.5
add blueberries, pecans, or chocolate chips 1.5

ALMOND LAYER CAKE v d

vegan pancakes, vegan vanilla cream filling, blueberries, strawberries, granola, vegan vanilla glaze, coconut whipped cream 11

BROWN BUTTER WAFFLE g m

brown butter belgian waffle, powdered sugar 7
add fresh strawberries 1
add whipped cream .75

ELVIS WAFFLE g m

belgian waffle topped with nitrate-free bacon, creamy peanut butter, bananas and powdered sugar 10

housemade syrups

- traditional pancake v g d
- cinnamon butter g
- organic maple - 1 v g d s

add a side of meat 3.5 • two eggs 2.5



house specialty



vegan



gluten free



dairy free



can be modified



soy free

VEGAN



VEGAN GRIDDLE ITEMS v d

- every griddle item can be ordered vegan
- small up-charges may apply on some items
- earth balance and coconut whipped cream available

VEGAN BREAKFAST BURRITO v d m

cauliflower chorizo, tumeric scrambled tofu, hashbrowns, avocado, tomato, black beans, salsa, vegan sour cream, fresh-made tortilla, served with fruit 12

GARDENER'S HASH BROWNS v g d

broccoli, onion, green pepper, mushroom, kale, tomato, hash browns, vegan sour cream, vegan basil pesto, served with a a standard side 11
(add tumeric scrambled tofu 2.5)



NOBLE NOSH v g d s

sweet potato, broccoli, onion, kale, black beans, hummus, capers, fresh basil, balsamic reduction, served with a standard side 9
(add two eggs 2.5, add feta 1, tumeric scrambled tofu 2.5)

NOBLE OMELETS

served with one standard side



BACON AND GOAT CHEESE g m

pesto, bacon, goat cheese, grilled tomato, heritage greens, white wine vinaigrette 11

GARDEN g m

kale, mushroom, green pepper, broccoli, onion, tomato, heritage greens, feta, balsamic glaze 10

HOUSE g m

ham, sausage, green pepper, onion, mushroom, cheddar, heritage greens, chive, white wine vinaigrette 11

AVOCADO AND CAULIFLOWER g m

cauliflower chorizo, avocado, feta, roasted tomato chutney, heritage greens, balsamic vinaigrette 12

BYO TRADITIONAL OMELETTE g m OR VEGAN SCRAMBLE v g d

includes cheese 7

cheddar • colby • swiss • feta • goat cheese
cream cheese • vegan american cheese

sausage 1.5	onion .75	mushroom .75
ham 1.5	green pepper .75	broccoli .75
bacon 1.5	black beans .75	jalapeños .75
chicken 1.5	kale .75	tomato .75
turkey bacon 1.5	redskins .75	basil .5
	pineapple .75	chives .5
	cauliflower	cilantro .5
	chorizo 1	avocado 2

hollandaise 1.5
sausage gravy 1.5
sour cream 1

basil pesto 1.5
salsa 1

TRADITIONAL

BREAKFAST BOWL g

housemade sausage, nitrate-free ham, onion, green pepper, house potatoes, scrambled eggs, housemade sausage gravy, served with toast 10

BREAKFAST PLATTER g d

two eggs, choice of meat, choice of potatoes, 9.25

TRADITIONAL EGGS BENEDICT m

nitrate-free ham, english muffin, poached eggs, hollandaise sauce served with house potatoes 10

BISCUIT & GRAVY m

housemade biscuit topped with housemade sausage gravy, two eggs and house potatoes 9
(two biscuits +2 / gluten free biscuit +2.5)

FAVORITES



MITTEN BREAKFAST PIZZA

housemade biscuit crust, nitrate-free ham, housemade sausage, onion, green pepper, scrambled eggs, hollandaise sauce, tomato, oregano, fresh basil, feta, cheddar 12

BREAKFAST BURRITO m

fresh-made tortilla, scrambled eggs, cauliflower chorizo, ham, bacon, house potatoes, cheddar, salsa, chipotle hollandaise, avocado, tomato, cilantro 11

AVOCADO TOAST m

whole wheat toast, avocado mash, fried eggs, feta, tomato, roasted pecans, cilantro 11

WAFFLE BREAKFAST SANDWICH g m

uncured bacon, fried egg, colby, mixed greens, chive-cream cheese, served with house potatoes 10

FARMER'S HASH BROWNS g

housemade sausage, nitrate-free ham, hash browns, onion, green pepper, mushroom, sour cream and cheddar with two eggs, served with toast 11

Noble is a locally owned and operated eatery and is part of the 4gr8food family of restaurants. We are committed to serving our guests clean food wherever possible. For us, this means purchasing high quality ingredients, responsibly sourced, making most items from scratch and avoiding unnecessary additives. We also strive to be a welcoming destination for those who are health conscious, or concerned with allergies or other intolerances.

At Noble, we want to be sure everybody can enjoy a meal together regardless of their eating needs and preferences. Whether you choose to indulge or refrain, we serve food you can trust. Because what we eat matters. Thank you for allowing us to serve you.

-The Team at Noble

BAKERY

SWEET 3.5

- banana bread **v d**
- cinnamon roll **v**
- coffee cake **g**

SAVORY 2.5

- housemade biscuit
- housemade gf biscuit +1 **v g d**

BREAKFAST SIDES

STANDARD 2.5

- toast:
- housemade white **v d**
 - organic wheat **v d**
 - organic white **d**
 - gf toast +1 **g**
 - organic raisin
 - marble rye
 - english muffin

house seasoned redskins **g s**

- hash browns **v g s**

buttermilk pancake **m**

- mixed fresh fruit **v g s**

french toast **m**

- banana

two eggs **g d**

- sausage gravy **g**
- hollandaise sauce **g**

PREMIUM 3.5

- uncured bacon **g d s**
- nitrate-free ham **g d s**
- turkey bacon **g d**
- sausage patties **g d**
- organic steel cut oatmeal **v d**
- housemade granola **v g s**
- organic yogurt **g**
- strawberries

LUNCH SIDES

starting at 2.5 • all housemade

- hand-cut fries **v g s**
- coleslaw **g**
- fresh veggie cup (ranch **g d** or hummus **v g s**)
- sweet potato chips **v g s**
- onion tanglers **v g s**
- applesauce **g s**
- chili **g d**

- side salad **m**
- tomato, red onion, carrot, cheddar, croutons 3.5

- texan chili bowl **g**
- with onion, sour cream, jalapeños, cheddar 6

HAND HELDS

served with hand-cut fries

CHICKEN & WAFFLE SANDWICH **g m**

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

CHICKEN SALAD WRAP **d m**

all natural chicken, dijon mayo, fresh dill, toasted pecans, grapes, lettuce, tomato, fresh-made tortilla 11

CLUB WRAP **m**

antibiotic-free chicken, uncured bacon, red onion, lettuce, tomato, cheddar, choice of dressing, fresh-made tortilla 12

BURGERS

antibiotic free midwest beef served with hand-cut fries

VEGAN OLIVE BURGER

nutcase burger, cashew american cheese, vegan olive mayo, lettuce, tomato, vegan bun 12

VEGAN BURGER **v d m**

nutcase burger, heritage greens, roasted tomato chutney, vegan aioli, fresh cilantro, organic vegan bun 12

PATTY MELT **m**

fresh ground beef, grilled onions, swiss, housemade pickles, tomato, onion tanglers, 1000 island dressing, grilled rye 11

OLIVE BURGER **d m**

fresh ground beef, vegan olive mayo, lettuce, tomato, organic vegan bun 10

BYO CLASSIC BURGER **m**

fresh ground beef, organic bun 8.5

BURGER TOPPINGS

standard: ketchup • mustard • pickle • onion
deluxe: lettuce • tomato • mayo

- | | | |
|---------------|---------------|-------------------|
| cheddar 1 | bacon 2 | fried egg 1.25 |
| colby 1 | mushrooms .75 | onion tanglers 1 |
| swiss 1 | jalapeños .75 | grilled onion .75 |
| feta 1 | pineapple .75 | hummus 1 |
| goat cheese 1 | | |

house specialty

- v** vegan
- g** gluten free
- d** dairy free
- m** can be modified
- s** soy free

SALADS

served with banana bread **v d**
organic roll **v d**
all dressings are housemade **g**

CHOP SALAD **m**

grilled antibiotic-free chicken, uncured bacon, lettuce, tomato, red onion, carrots, hardboiled egg, cheddar, croutons 11

CHICKEN SALAD **g m**

chicken salad, bacon, heritage greens, avocado, tomato, extra virgin olive oil, lemon juice 11

APPLE & WALNUT SALAD **m**

mixed greens, apple, candied walnuts, red onion, dried cranberries, goat cheese, white wine vinaigrette 9
(add antibiotic-free grilled chicken 3)

BASKETS

CHICKEN STRIPS **g d**

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

WILD-CAUGHT COD **g d**

lightly battered, housemade tartar, hand-cut fries, housemade coleslaw 12

SMALL BITES

TWO EGG OMELET **g m**

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

LITE GRIDDLE **m**

one pancake or french toast, one egg, half order of meat 6

LITE PLATTER **m**

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

EGGS & SIDE **g d m**

two eggs and a standard side 4.5

TWO BY THREE **m**

two pancakes or french toast, two eggs, half order of meat 8

Disclaimer: We offer a great deal of flexibility within our menu to offer items that are, or can be made gluten free, dairy free, soy free or vegan. We go to great lengths to prevent or limit cross contamination by using different cutting boards, utensils, equipment and workstation to allow us to honor these and other special needs. However, we use a common kitchen that is not free of these ingredients. Cross contamination could occur and the restaurant is unable to guarantee that any item can be completely free of allergens. Guests are encouraged to consider this information in light of their individual requirements and needs.