

GRIDDLE

WAFFLE BENEDICT ^g

brown butter waffle, nitrate-free ham, poached eggs, hollandaise, paprika, fresh basil 12

STUFFED FRENCH TOAST ^m

housemade bread, vanilla cream cheese filling, blueberries, strawberries, vanilla glaze, powdered sugar 11

FRENCH TOAST ^{m s}

housemade bread dipped in vanilla & cinnamon batter, powdered sugar 8

BANANA BREAD FRENCH TOAST ^m

housemade banana bread, sliced bananas, roasted pecans, powdered sugar 11

BUTTERMILK PANCAKES ^m

scratch-made buttermilk pancakes 7
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 waffle, powdered sugar 7.5
add fresh strawberries 1
add whipped cream .75

ELVIS WAFFLE ^{g m}

brown butter waffle topped with nitrate-free bacon, creamy peanut butter, bananas and powdered sugar 10.5

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

BREAKFAST SIDES

STANDARD 2.5

toast:

housemade white ^{v d s} organic raisin
organic wheat ^{v d} marble rye
organic white ^d english muffin
gf toast +1 ^g

house seasoned redskins ^{g s}
hash browns ^{v g s}

buttermilk pancake ^m french toast ^m
mixed fresh fruit
banana

two eggs ^{g d}
sausage gravy ^g
hollandaise sauce ^g

PREMIUM 3.5

uncured bacon ^{g d s} yogurt parfait ^g
nitrate-free ham ^{g d s} housemade granola ^{v g s}
turkey bacon ^{g d} organic yogurt ^g
sausage patties ^{g d} strawberries

VEGAN

VEGAN GRIDDLE ITEMS ^{v d}

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

VEGAN BREAKFAST BURRITO ^{v d m}

cauliflower chorizo, turmeric scrambled tofu, hashbrowns, avocado, tomato, black beans, salsa, vegan sour cream, non-gmo tortilla, served with fruit 12
Sub GF tortilla 2

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 standard side 11.5
(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 9.5
(add two eggs 2.5, add feta 1, turmeric scrambled tofu 2.5)

NOBLE OMELETS

served with one standard side

BACON AND GOAT CHEESE ^{g m}

pesto, bacon, goat cheese, grilled tomato, topped with heritage greens, white wine vinaigrette 12

AVOCADO AND CAULIFLOWER ^{g m}

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

VEGGIE & HUMMUS ^{g d}

sweet potato, broccoli, onion, kale, black beans, hummus, capers, topped with heritage greens, fresh basil, balsamic reduction 12.5
(add feta 1)

CLASSIC GARDEN ^{g m}

kale, mushroom, green pepper, broccoli, onion, tomato, feta 10.5

CLASSIC HOUSE ^{g m}

ham, sausage, green pepper, onion, mushroom, cheddar, chive 11.5

BYO CLASSIC OMELET OR VEGAN SCRAMBLE ^{g m v g d}

includes cheese 7

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

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

house specialty
 vegan
 gluten friendly

dairy free
 can be modified
 soy free

TRADITIONAL

BREAKFAST BOWL ^g

housemade sausage, nitrate-free ham, onion, green pepper, house potatoes, scrambled eggs, housemade sausage gravy, served with toast 11

BREAKFAST PLATTER ^{g d}

two eggs, choice of meat, choice of potatoes, and a standard side 9.5

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 10
(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

non-gmo tortilla, scrambled eggs, cauliflower chorizo, ham, bacon, house potatoes, cheddar, salsa, chipotle hollandaise, avocado, tomato, cilantro 11.5
sub gf tortilla 2

AVOCADO TOAST ^m

whole wheat toast, avocado mash, fried eggs, feta, tomato, roasted pecans, cilantro 11.5

WAFFLE BREAKFAST SANDWICH ^{g m}

uncured bacon, fried egg, colby, mixed greens, chive-cream cheese, served with house potatoes 11

FARMER'S HASH BROWNS ^g

housemade sausage, nitrate-free ham, hash browns, onion, green pepper, mushroom, sour cream and cheddar served with two eggs, served with toast 11.5

BREAKFAST QUESADILLA ^m

non-gmo tortilla, scrambled eggs, colby, ham, bacon, grilled peppers, house salsa, sour cream, avocado 12
sub gf tortilla 2

HOUSEMADE BAKERY ITEMS

BANANA BREAD 3.5 ^v
fresh banana, flax egg, pure vanilla

CINNAMON ROLL 3.5 ^v
cinnamon, sugar, flax egg, icing

COFFEE CAKE 3.5 ^g
gluten-free flour, cinnamon & sugar crumble





BUTTERMILK BISCUIT 2.5
sweet cream butter, buttermilk

GF BISCUIT 2.5 ^{g v}
brown rice flour, vegan butter, raw sugar

NOBLE RESTAURANT



BURGERS

antibiotic free midwest beef
served with hand-cut fries

 **VEGAN OLIVE BURGER**   
nutcase (contains nuts) burger, vegan cheese sauce, vegan olive mayo, lettuce, tomato, vegan bun 12

VEGAN BURGER   
nutcase (contains nuts) burger, heritage greens, roasted tomato chutney, vegan aioli, fresh cilantro, organic vegan bun 12







PATTY MELT 
fresh ground beef, grilled onions, swiss, housemade pickles, tomato, onion tanglers, 1000 island dressing, grilled rye 12


OLIVE BURGER  
fresh ground beef, vegan olive mayo, lettuce, tomato, organic vegan bun 11



BYO CLASSIC BURGER 
fresh ground beef, organic bun 9

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

SALADS

served with banana bread  
organic roll  
or a gluten free biscuit 
all dressings are housemade 

CHOP SALAD 
grilled antibiotic-free chicken, uncured bacon, heritage greens, tomato, red onion, carrots, hardboiled egg, cheddar, croutons 11.5

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

APPLE & WALNUT SALAD 
heritage greens, apple, candied walnuts, red onion, dried cranberries, goat cheese, white wine vinaigrette 10
(add antibiotic-free grilled chicken 3)

Notice: consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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 encourage to consider this information in light of their individual requirements and needs.

ELIMINATE
Unnecessary
Additives

SOURCE
High
Quality
Ingredients


PREPARE
Scratch
Made
Items



HAND HELDS

served with hand-cut fries

 **CHICKEN & WAFFLE SANDWICH**  
antibiotic free chicken strips, uncured bacon, lettuce, coleslaw, maple aioli, housemade waffle 12

BLT QUESADILLA 
non-gmo tortilla, bacon, colby, mayo, topped with lettuce and tomato 12
sub gf tortilla 2

GREAT LAKES WHITEFISH SANDWICH 
lake superior whitefish, little rooster organic bun, lettuce, tomato, house tartar, lemon 12




CHICKEN SALAD WRAP  
all natural chicken, dijon mayo, fresh dill, toasted pecans, grapes, lettuce, tomato, non-gmo tortilla 11




CLUB WRAP 
antibiotic-free chicken, uncured bacon, red onion, lettuce, tomato, cheddar, choice of dressing, non-gmo tortilla 12

BASKETS

 **CHICKEN STRIPS**  
hand battered antibiotic-free chicken strips with choice of sauce, hand-cut fries, housemade coleslaw 12

WHITEFISH & CHIPS 
lake superior whitefish, gluten-free batter, hand-cut fries, house tartar, coleslaw 14


 house specialty
 vegan
 gluten friendly

 dairy free
 can be modified
 soy free

LUNCH SIDES

all housemade

STANDARD 2.5
hand-cut fries   
coleslaw 
fresh veggie cup (ranch   or hummus   
sweet potato chips   
applesauce  

PREMIUM 3.5
onion tanglers   
chili  
side salad 
tomato, red onion, carrot, cheddar, croutons
texan chili bowl 
with onion, sour cream, jalapeños, cheddar 6

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 everyone 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

WHAT WE EAT MATTERS

www.eatnoble.com
616-530-8750