

**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
Rotisserie salmon hash, natural bacon, peppers, poached eggs	14
House-made granola, yogurt, seasonal fruits	10
NOtaBLE breakfast of rotisserie chicken, aged cheese, duck prosciutto, speck ham, mustard	18

**Main Menu**

	<b>Taster</b>	<b>Main</b>
Smoky chicken broth, pasta, leeks & vegetables	9	14
Today’s NOtaBLE soup	8	13
Wood fire-grilled bread, garlic confit	5	9
Add: Black olive, sundried tomato & basil tapenade		
or	4	
Cucumber & yogurt “tzatziki”		
Artisan greens salad, house pickled vegetables, Provencale dressing	9	
Broxburn butter lettuce “chopped salad”, avocado, blue cheese, roasted sweet corn, hard boiled egg & artisan tomato	12	18
Add: Double Smoked Bacon	3	
Rotisserie chicken “Greek salad”, goat feta	12	18
Teriyaki glazed salmon belly, Japanese pickled vegetables	11	17
Fiocchi noodles, natural cured bacon, Cambozola cheese & English peas	12	18
Pappardelle noodles, local lamb Bolognese, Asiago cheese	13	19

**Sandwiches**

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

Shrimp salad clubhouse, double smoked bacon, artisan tomato & butter lettuce	17
Rock crab cake sandwich, togarashi mayo, mango & cucumber sunomono	16

**Hardwood Rotisserie and Grill**

NOtaBLE aromatic-rubbed natural “quarter” chicken	19
Rotisserie vegetable “pizza”, Fairwind’s Farm goat cheese	17
Monthly burger inspiration, Natural lamb, Moroccan spices goat cheddar, house-made olive tapenade bun	17
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