

APPETIZERS



- BURRATA** Romesco Verde | Roasted Tomatoes | Noble Bread Ciabatta | Pistachios 18
- ROASTED BRUSSELS SPROUTS** Sweet Corn Grits | Pecorino Romano | Truffle Oil *gf* 14
- SUPER YUMMY NUTS** Smoke & Spice | Peanuts | Cashews | Almonds | Pecans *gf* 8
- BERNIE'S MAC 'N CHEESE** Three Cheese Blend | Panko Crumbs | Tomato Relish 14
- SAUSAGE, PRETZEL & CHEESE** Schreiner's Smoked Hungarian Sausage | White Cheddar | Spicy Mustard 12
- NOBLE BREAD PLATE** Semolina Loaf | Cultured Butter | Chile Marinated Olives | Maldon Salt 11

NOT SO RAW BAR

- GRILLED WILD MEXICAN SHRIMP*** Piquillo Pepper Pesto | Wild Arugula | Lemon Oil | Charred Lemon *gf* 26
- YELLOWFIN TUNA CRUDO*** Calabrian Chile-Onion Relish | Capers | Chives | Lemon Oil | Smoked Sea Salt *gf* 24
- DEEP SEA RED CRAB CAKES** Argentine Crab | Roasted Corn Salad | Avocado Purée 32
- SHRIMP COCKTAIL** Wild Patagonian Red Shrimp | Cocktail Sauce | Remoulade | Fresh Dill *gf* 24

SALADS

TENDERLOIN STEAK SALAD*
Spring Greens | Bourbon Soaked Cherries |
Sweet Potato Chips | Blue Cheese Dressing *gf* 25

THE ORIGINAL CHOPPED SALAD
Smoked Salmon | Couscous | Arugula | Pepitas |
Asiago Cheese | Currants | Dried Super Sweet Corn |
Marinated Tomatoes | Buttermilk Herb Dressing 18

BABY ICEBERG WEDGE
Blue Cheese Dressing & Crumble |
Bacon | Tomato | Croutons | Garlic Chili Crunch 18

FIELD GREENS
Tomato | Figs | Candied Almonds | Manchego |
Sherry Vinaigrette *gf* 12

SALAD ADD ONS:

- Steak + \$12 Diced Chicken + \$6
- Shrimp + \$10 Roasted Salmon + \$12

SIDES \$8 Each

- Tater Tots
- Brussels Sprouts
- Mashed Yukon Gold Potatoes
- Roasted Corn Grits
- Charred Broccolini
- Seasonal Veg with Lemon Oil & Smoked Sea Salt
- Spicy Potato Casserole
- French Fries

** Items may be served raw or undercooked. Consuming raw or undercooked meats, eggs, poultry, seafood, or shellfish may increase risk of foodborne illness.*

gf - gluten free item (not a gluten free kitchen)

MAIN DISHES

CHIMICHURRI CHICKEN
Roasted Chicken Breast | Famous Spicy Potato Casserole |
Smoked Chile Chimichurri | Micro Greens *gf* 28

GRILLED FILET MIGNON*
Mashed Yukon Gold Potatoes | Cabernet Demi Glace |
Whole Grain Mustard Cream | Charred Broccolini *gf* 60

PAN SEARED SCALLOPS*
Sweet Corn Grits | Bacon Lardon |
Sautéed Pea Greens | Cola Gastrique *gf* 40

ROASTED VEGETABLES & ANCIENT GRAINS
Beech, Maitake & King Trumpet Mushrooms |
Roasted Vegetables | Hazelnut Vinaigrette |
Red Quinoa & Wild Rice Medley *gf* 26

THE RIBEYE*
Featured Daily MKT
limited availability

NORWEGIAN SALMON*
Mashed Yukon Gold Potatoes | Brussels Sprouts |
Saffron Beurre Blanc | Crispy Fried Capers *gf* 35

COFFEE RUBBED SHORT RIBS
Press Coffee Dry Rubbed Boneless Short Ribs |
Parsnip Purée | Charred Broccolini |
Cherry BBQ Sauce *gf* 39

GARRISON'S POKE BOWL*
Salmon Belly & Yellowfin Tuna | Red Crab Rice |
Spring Mix | Avocado | Persian Cucumber | Jalapeño |
Pickled Red Onion | Lemongrass-Ginger Mayo *gf* 27

THE COMMANDER HAMBURGER*
Certified Angus Beef Chuck & Brisket Blend | Lettuce |
Tomato | Onion | Sweet Pickle | Special Sauce |
Noble Bun | Choice of Fries or Salad 20

- Add Bacon + \$3
- Add Cheese + \$2