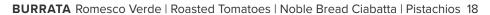
APPETIZERS



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 af 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

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

LETABLISHED 2013 / ANOTHER

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

We are glad to have you! Please let us know of any allergies.

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