NOBLE
AN AMERICAN COOKERY

FIRST

AUTUMN VEGETABLE SOUP 7
chestnuts, chanterelles, oregano

MARKET OYSTERS 9
shiso, cucumber, tosa vinegar
***add fresh steelhead trout caviar** 6

GNOCCHI PARISIENNE 12/20
zucchini, house-cured pancetta, rooftop basil pesto

FRESH PAPPARDELLE PASTA 12
braised veal, preserved tomato, swiss chard

BIBB LETTUCE SALAD 11
fresh herbs, toasted hazelnuts, creamy hazelnut vinaigrette

GRILLED SPANISH OCTOPUS 14
zucchini & mint, serrano ham, padron pepper

BARNEGAT LIGHT SEA SCALLOPS 14
toasted farro risotto, uni, orange-saffron vinaigrette

MACHE LETTUCE SALAD 12
sunchoke, pear, local farm radishes, truffle dressing

SECOND

PAN-ROASTED FREE-RANGE CHICKEN 22
chestnut spaetzle, bacon, spinach

GRILLED SWORDFISH 26
caramelized shallots, pear, turnip, saffron

ROASTED MAINE COD & BOUCHOT MUSSELS 28
mussel jus w/ aged cider vinegar & creme fraiche

GRILLED HANGER STEAK 25
roasted shallots, spinach, serrano ham, trumpet royale mushrooms

ORGANIC SCOTTISH SALMON 25
carrot, chanterelles, apricot vinaigrette

ROASTED PEKING DUCK BREAST 26
caillette of foie gras, cabbage, honeycrisp apple

BRAISED BEEF CHEEK 28
okinawa sweet potato, bluefoot mushrooms, red wine miso

SIDES

FORK CRUSHED POTATOES 6

SAFFRON CHICKPEA STEW 6

BROCCOLI RABE 7
preserved tomato & garlic

FRICASSEE OF CORN, FAVAS & CHANTERELLES 7

WILTED SPINACH 7
garlic cream

Noble takes pride in serving seasonal & local ingredients including those grown in our rooftop garden.

Consuming raw or undercooked meats, poultry or seafood may increase risk of a food borne illness.

Gratuity added to parties of 6 or more

www.noblecookery.com

215 568 7000

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