

### **Small Plates/Soup**

- Black Eyed Pea Hummus, grilled flatbread 4
- Fried Shrimp Cocktail, cured lemon, spicy cocktail 11
- BBQ Duck Sliders, cheddar cheese, onions 7
- Pimento spread, wood fired bread snaps 4
- Basil Tomato Bisque, goat cheese, basil oil 3/5
- Chilled Cucumber Soup, pickled watermelon rind 3/5

### **Pizzas**

- Margherita pizza 6
- Mushroom, caramelized onion, arugula 7

### **Entrée Salads**

*(Add chicken 5 add salmon 6)*

- Organic Mixed Greens, tomatoes, carrots, fines herbs, sherry vinaigrette 5
- Romaine Hearts, black olives, white anchovies, caesar 5
- Crispy BBQ Chicken, local green beans, Vidalia onions, tomatoes 11
- BLT, mixed greens, house bacon, local tomatoes, blue cheese 8
- Grilled Scottish Salmon, arugula, frisee, cucumbers, roasted tomato vinaigrette 12
- Fried Oyster Salad, chopped egg, roasted peppers, bacon, balsamic vinaigrette 12

### **Sandwiches**

*(½ any sandwich, cup of soup, side salad)*

- Karen's grilled pimento cheese, white 8
  - Noble's Chicken Salad, sprouts, lettuce and tomato, multigrain 9
  - Turkey breast, cucumber, Jarlsberg, pesto mayo, wheat 9
  - Shrimp Roll, avocado, corn, basil, lemon, soft bun 8
  - Noble's Steak Burger and pommes frites 8
  - Eggplant, roasted peppers, frisee, fennel mayo, herbed focaccia 8
  - Croque Madame, black forest ham, jarlsberg mornay, fried egg 8
  - Local Heirloom BLT, house bacon and mayo, cheddar 9
- (Served with pommes frites or salad or you may sub any side below for \$2)*

### **Entrees**

- Steak Frites, house steak sauce 14
- Poulet Rouge Spit-Roasted Chicken, black eyed peas, polenta, herb jus 8/10/12

### **Lunch Sides**

- Tomato, cucumber salad 4
- Pan fried corn 4
- Margaux's succotash 4
- Pommes frites 4
- Vidalia onion rings 4
- Mac & cheese 4
- Buttered butter beans 4

Bread available upon request