

STARTERS

SAUSAGE & PRETZEL

Little Miss BBQ Smoked Sausage | White Cheddar | Spicy Mustard 12

BRUSSELS SPROUTS *gf*

Sweet Corn Grits | Pecorino Romano | Truffle Oil 12

SUPER YUMMY NUTS *gf*

Smoke & Spice | Peanuts | Cashews | Almonds | Pecans 8

BERNIE’S MAC ‘N CHEESE

Three Cheese Blend | Panko Crumbs | Tomato Relish 12

BURRATA

Pistachio Romesco Verde | Roasted Tomatoes | Toasted Ciabatta 17

CRAB CAKES

Roasted Corn Salad | Avocado Sauce 30

NOBLE BREAD PLATE

Cultured Butter | Chile Marinated Olives | Cyprus Salt 10

SALADS

THE ORIGINAL CHOPPED SALAD

Smoked Salmon | Couscous | Arugula | Pepitas | Asiago Cheese | Currants | Dried Super Sweet Corn | Marinated Tomatoes | Buttermilk Herb Dressing 16

STEAK SALAD\* *gf*

Marinated Tenderloin | Bourbon Soaked Cherries | Sweet Potato Chips | Blue Cheese Dressing 24

CUTINO MISO CAESAR SALAD\*

Baby Red Romaine | Bacon Fat Panko | Halloumi Cheese Croutons | Pecorino Romano 15

FIELD GREENS *gf*

Tomato | Figs | Candied Almonds | Manchego | Sherry Vinaigrette 10

Salad Add Ons:

Steak +\$12 Shrimp +\$7 ea. Chicken +\$5 Roasted Salmon +\$12

SANDWICHES

CHICKEN CLUB SANDWICH

Buttermilk Chicken Breast | Cherry Wood Smoked Bacon | Arugula | Tomato | Aioli | Noble Bun | Choice of Fries or Salad 18

THE COMMANDER BURGER\*

Certified Angus Beef Chuck & Brisket Blend | Lettuce | Tomato | Onion | Sweet Pickle | Special Sauce | Noble Bun | Choice of Fries or Salad 18

Add Bacon + \$3

Add Cheese + \$2

RAW BAR

Opens at 3pm

FRESH RAW OYSTERS\* *gf*

Varieties Change Daily MKT

SHRIMP COCKTAIL *gf*

Housemade Cocktail Sauce | Atomic Horseradish 24  
Additional Shrimp + \$7

YELLOWFIN TUNA CRUDO\* *gf*

Coriander Cured | Fish Sauce Vinaigrette | Pickled Red Onion | Cutino Ghost Hot Sauce 20

MAIN DISHES

PAN SEARED SCALLOPS\* *gf*

Sweet Corn Grits | Bacon Lardon | Sautéed Pea Greens | Cola Gastrique 40

CHIMICHURRI CHICKEN *gf*

Spicy Potato Casserole | Smoked Chile Chimichurri | Micro Greens 27

GRILLED FILET MIGNON\* *gf*

Mashed Yukon Gold Potatoes | Melted Bone Marrow Butter | Grilled Asparagus 58

FAROE ISLANDS SALMON\* *gf*

Mashed Potatoes | Brussels Sprouts | Saffron Beurre Blanc | Crispy Fried Capers 32

ROASTED MUSHROOMS & ACORN SQUASH *gf*

Beech, Maitake & King Trumpet | Hazelnut Vinaigrette | Roasted Vegetables | Red Quinoa & Wild Rice 26

GARRISON’S POKE BOWL\* *gf limited availability*

Salmon Belly & Yellowfin Tuna | Argentine Red Crab Rice | Spring Mix | Avocado | Persian Cucumber | Pickled Red Onion | Jalapeño | Cutino Mango Mayo 26

COFFEE RUBBED SHORT RIBS *gf*

Press Coffee Rub | Parsnip Purée | Roasted Broccoli | Cherry BBQ Sauce 39

SIDES

\$7 Each

FRENCH FRIES

MASHED POTATOES

GRILLED ASPARAGUS

SPICY POTATO CASSEROLE

TATER TOTS

BRUSSELS SPROUTS

ROASTED CORN GRITS

\* 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)*

Please let us know of any allergies.