

2024 MENU
CHEF JIM NOBLE

◆ *Freshly Made for You* ◆
SIT AND STAY A WHILE OR TAKE TO GO

SELECTION OF WINE
BY ERIC SOLOMON

BREAKFAST

Plated and brought to your table

SEASONAL QUICHE	5.50
BREAKFAST GALETTE	4.50
YOGURT PARFAIT	7.50
Copain granola	
BACON, EGG, GRUYÈRE BISCUIT	6.00
FRENCH TOAST CASSEROLE	6.00

CAFÉ

Available hot or iced

DRIP	3.50	CAPPUCCINO	
		8 OZ	4.25
ESPRESSO	3.00	12 OZ	4.75
		SYRUP	+0.75
DOUBLE ESPRESSO	3.50		
AMERICANO	4.00	ICED LATTE	
		16 OZ	4.75
CAFÉ AU LAIT		HOT TEA	3.25
8 OZ	4.00		
12 OZ	4.75	FLAVORS	
		Vanilla, Lavender, Mocha, Caramel	
LATTÉ		MILK	
8 OZ	4.25	Whole, 2%, Skim, Oat, Almond,	
12 OZ	4.75	Coconut	
SYRUP	+0.75		

~ *Boulangerie-Pâtisserie Française* ~

SALADS

MESCLUN LOCAL MIXED LETTUCES 13.00
Seasonal farm vegetables, champagne vinaigrette

FARRO SALAD 15.00
Arugula, seasonal fruit, chevre, pickled onion,
white balsamic vinaigrette

QUINOA SALAD 16.00
Kale, cucumber, tomato, sundried raisin, feta,
lemon tahini vinaigrette

Add a scoop of Noble's Chicken Salad +7

SANDWICHES

Served with local greens salad

CUBAN SANDWICH 15.00
Cheshire pork, dijonnaise, pickles, gruyere cheese on a baguette

TURKEY PANINI 15.00
Gouda, pepper jam, bacon, seeded loaf

NOBLE'S CHICKEN SALAD SANDWICH 15.00
Local greens, tomato, Duke's, Copain loaf

PIMENTO GRILLED CHEESE SANDWICH 12.00

VIN

Available by the glass or bottle



*See how you can make your
own cheese & charcuterie
board on the other side*

VIN BLANC

Herencia "Altes" Garnatxa Blanca, Catalonia '21 11.00 / 44.00
Novellum Chardonnay, Vin de Pays '21 12.00 / 48.00
Maison Louis Latour "Duet" Chardonnay '20 15.00 / 60.00

VIN ROSÉ

Domaine Lafage "Miraflores," Cotes du Roussillon '20 14.00 / 56.00

VIN ROUGE

Domaine Lafage "La Retro," Cotes Catalanes '20 14.00 / 56.00
Domaine de la Janassee "Reserva," Cotes du Rhone '20 15.00 / 60.00

~ RETAIL ~

◆ MENU DE DÉTAIL ◆

~ MENU ~

PROVISIONS

Soups, sauces, spreads and staples

NOBLE'S TOMATO BISQUE	MARINATED OLIVES
SEASONAL SOUPS	SALAD DRESSING Caesar, roquefort, champagne vinaigrette, buttermilk ranch
NOBLE'S TOMATO SAUCE	
CHICKEN SALAD	
PIMENTO CHEESE	

FOR ONE OR A SMALL CROWD

SCOTTISH SALMON	AU GRATIN POTATOES
GRILLED STEAK	PASTA SALAD
COLLARD GREENS	SEASONAL VEGETABLES

NOBLE SMOKE BARBECUE

HALF CHICKEN All Natural	PORK BUTT Cheshire Pork
SMOKED CHICKEN WINGS All Natural	SMOKED TURKEY BREAST
RIBS Cheshire Pork	SAUCES (16 OZ) Lexington Sauce 19

BOULANGERIE

SIGNATURE COPAIN LOAF
PAIN AU LEVAIN
COPAIN RYE
SEEDED COPAIN
BAGUETTE
PAIN AU LAIT
CIABATTA
BRIOCHE
COPAIN BUNS (8 PK.)

Charcuterie & Cheese Board

COPAIN'S SELECTION ON TWO
MEATS AND TWO CHEESES

ENJOY IN-STORE OR TO-GO

*Pair with a bottle of wine to
make the perfect hostess gift,
date night or picnic*

Viennoiserie & Pâtisserie

BOULANGERIE SUCRÉE *sweet bakery*

Brioche Donut	Macarons
Granola	Sugar Cookies
Hiker's Bar	Seasonal
Cinnamon Roll	Cobbler, Galette, Muffin, Scone, Breakfast Bread, Verrines
Sticky Bun	Cookies
Brownies	(frozen dough and fresh baked)
Tarts	Cakes and Pies
Oatmeal Cream Pie	
Biscotti	

BOULANGERIE SALÉE *savory bakery*

Galette	Biscuits
Scone	Quiche

VIENNOISERIE *pastry*

Specialty Pastry	Fruit Danish
Palmier	Croissants

IN THE FREEZER

Take and bake, pre-made meals and sweets

CHICKEN AND RICE CASSEROLE	BOLOGNESE SAUCE
EGGPLANT PARMIGIANA	CHICKEN BONE BROTH
BEEF AND PORK MEATBALLS	HOUSE MADE GELATO
FRESH HOUSE MADE PASTA	FROZEN COOKIE DOUGH PACK
LASAGNA BOLOGNESE	FRESH PASTA AND BOLOGNESE PACK
SHORT RIB RAGU	