

2025 MENU
CHEF JIM NOBLE

◆ *Freshly Made for You* ◆

SELECTION OF WINE
BY ERIC SOLOMON

SIT AND STAY A WHILE OR TAKE TO GO

BREAKFAST

Plated and brought to your table

SEASONAL QUICHE	5.50
BREAKFAST GALETTE	4.50
YOGURT PARFAIT	7.50
<i>Copain granola</i>	
SAUSAGE, EGG, GRÛYERE BISCUIT	6.00
FRENCH TOAST CASSEROLE	6.00

CAFÉ

Available hot or iced

DRIP	3.75	CAPPUCCINO	
		8 OZ	4.50
ESPRESSO	3.50	12 OZ	5.00
		SYRUP	+0.75
DOUBLE ESPRESSO	4.00	CHAI TEA LATTE	
AMERICANO	4.25	8 OZ	4.00
		12 OZ	5.00
CAFÉ AU LAIT		HOT TEA	3.75
8 OZ	4.50	FLAVORS	
12 OZ	5.00	Lavender, Vanilla, Caramel,	
		Strawberry, Toffee, White Mocha,	
SYRUP	+0.75	Mocha	
ICED LATTE		MILK	
16 OZ	5.25	Whole, 2%, Skim, Oat, Almond,	
		Coconut	

SALADS

MESCLUN LOCAL MIXED LETTUCES	13.00
<i>Seasonal farm vegetables, champagne vinaigrette</i>	
FARRO SALAD	16.00
<i>Arugula, seasonal fruit, chevre, pickled onion, white balsamic vinaigrette</i>	
QUINOA SALAD	16.00
<i>Kale, cucumber, tomato, sundried raisin, feta, lemon tahini vinaigrette</i>	

Add a scoop of Noble's Chicken Salad +7

SANDWICHES

Served with local greens salad

TURKEY PANINI	16.50
<i>Gouda, pepper jam, bacon, seeded loaf</i>	
NOBLE'S CHICKEN SALAD SANDWICH	16.00
<i>Local greens, tomato, Duke's, Copain loaf</i>	
PIMENTO GRILLED CHEESE SANDWICH	12.00
JAMON BAGUETTE	14.00
<i>Brie, arugula, seasonal jam</i>	
CAPRESE	16.00
<i>Focaccia, burrata, tomato, arugula, pesto</i>	

~ *Boulangerie-Pâtisserie Française* ~

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PROVISIONS

Soups, sauces, spreads and staples

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|--------------------------|--|
| 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

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|-----------------------|---|
| SCOTTISH
SALMON | SEASONAL
VEGETABLES |
| COLLARD
GREENS | MAC & CHEESE |
| ROASTED
MEATBALLS | ROTISSERIE
HALF CHICKEN
All Natural |
| AU GRATIN
POTATOES | SMOKED
CHICKEN WINGS |
| PASTA SALAD | |

IN THE FREEZER

Take and bake, pre-made meals and sweets

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|----------------------------------|-----------------------------|
| CHICKEN
AND RICE
CASSEROLE | LASAGNA
BOLOGNESE |
| EGGPLANT
PARMIGIANA | BOLOGNESE
SAUCE |
| BEEF AND PORK
MEATBALLS | CHICKEN BONE
BROTH |
| FRESH HOUSE
MADE PASTA | FROZEN COOKIE
DOUGH PACK |

BOULANGERIE

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

Vin

Available by the glass or bottle

- 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 ROSE
- 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

Viennoiserie & Pâtisserie

BOULANGERIE SUCRÉE

sweet bakery

- Brioche Donut
Éclairs & Cream Puffs
Hand Pies
Cinnamon Roll
Sticky Bun
Brownies
Tarts
Oatmeal Cream Pie
Biscotti
Macarons
Sugar Cookies
Entremets
Seasonal

*Cobbler, Financier, Muffin, Scone,
Breakfast Bread, Verrines*

- Cookies
(frozen dough and fresh baked)
Cakes & Pies

BOULANGERIE SALÉE

savory bakery

- Galette
Scone
Biscuits
Quiche

VIENNOISERIE

pastry

- Specialty Pastry
Fruit Danish
Butter Croissant
Almond Croissant
Chocolate Croissant
Speck & Gruyere
Croissant