

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, GRÜYERE 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
CAFÉ AU LAIT		12 OZ .....	5.00
8 OZ .....	4.50	HOT TEA .....	3.75
12 OZ .....	5.00	FLAVORS	
LATTE		Lavender, Vanilla, Caramel,	
8 OZ .....	4.50	Strawberry, Toffee, White Mocha,	
12 OZ .....	5.00	Mocha	
SYRUP .....	+0.75	MILK	
ICED LATTE		Whole, 2%, Skim, Oat, Almond,	
16 OZ .....	5.25	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>	
<i>Add a scoop of Noble's Chicken Salad +7</i>	

**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*

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

## FOR ONE OR A SMALL CROWD

COLLARD GREENS	MAC & CHEESE
ROASTED MEATBALLS	ROTISSERIE CHICKEN All Natural
AU GRATIN POTATOES	SMOKED CHICKEN WINGS
PASTA SALAD	

## IN THE FREEZER

*Take and bake, pre-made meals and sweets*

CHICKEN AND RICE CASSEROLE	LASAGNA BOLOGNESE
EGGPLANT PARMIGIANA	BOLOGNESE SAUCE
BEEF AND PORK MEATBALLS	CHICKEN BONE BROTH

## 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