

# NOBLE'S DINNER MENU

Tuesday, August 10, 2010

## APPETIZERS

LOCAL & REGIONAL CHEESE COURSE <i>(before or after dinner)</i>	12.00
TOMATO-BASIL BISQUE <i>Goat Lady Chevre Crostini</i>	6.50
CHILLED PEACH-PROSECCO SOUP <i>Spicy Pecans</i>	7.00
PAN SEARED CAROLINA SCALLOPS <i>Butter Bean and Corn Succotash, Tarragon Beurre Blanc, Beet Powder</i>	12.00
PAN-SEARED JUMBO LUMP CRAB CAKE <i>Caper Remoulade, BBQ Fingerling Potato Chips</i>	13.00
TASTING OF NOBLE'S CHARCUTERIE	12.00
FRIED CALAMARI <i>Marinara, Parmigiano, Lemon Wedges</i>	10.00
GNOCCHI WITH SHAVED AUSTRALIAN BLACK TRUFFLES <i>Micro Arugula</i>	28.00

## SALADS

BABY GREENS <i>Tomatoes, Cucumber, Shallot-Herb Vinaigrette</i>	6.50
BABY ROMAINE CAESAR <i>Parmesan Reggiano, Oven Roasted Tomato, Luque Olives, White Anchovy, Lemon Oil</i>	8.00
HEIRLOOM TOMATO SALAD <i>Iceberg Lettuce, Pickled Red Onions, Red Wine Vinaigrette, Bleu Cheese Dressing, Micro Basil</i>	9.00
SOUTH CAROLINA PEACH AND PANCETTA SALAD <i>Baby Arugula, House Ricotta, Peach-White Balsamic Dressing</i>	9.00

## WOOD OVEN PIZZAS

GRILLED CHICKEN AND WILD MUSHROOM <i>Spinach, Manchego, Pecorino Toscano</i>	11.00
NOBLE'S CANADIAN BACON <i>Pineapple Barbecue Sauce, Candied Fennel, Caramelized Onions, Roasted Garlic, Havarti</i>	11.00

## ENTREES

PAPPARDELLE WITH PORK SUGO	24.00
<i>Spring Onions, Green Peas, Shaved Manchego, Grilled Flatbread</i>	
GRILLED CAROLINA SHRIMP AND GRITS	29.00
<i>Anson Mills Antebellum Grits, House Bacon, Shrimp Butter Sauce</i>	
PAN SEARED NORTH CAROLINA TILEFISH	32.00
<i>Local White Acre Field Peas, Pink-eyed Peas, Haricot Verts, Cherry Tomatoes, Heirloom Tomato Concasse, Tomato Broth, Tega Hills Micro Cilantro</i>	
PAN-SEARED ANGUS BEEF FILET MIGNON	30.00
<i>Yukon Gold Puree, Wood Roasted and Sautéed Vegetables, Sauce Bordelaise</i>	
WOOD GRILLED VEAL TENDERLOIN	33.00
<i>Mushroom Ravioli, Wood Roasted and Sautéed Vegetables, Veal Jus</i>	
GRILLED SCOTTISH SALMON	29.00
<i>Grilled Barigoule Artichokes, Shaved Fennel, Spring Onions, Cherry Tomatoes, Fennel-Coriander Salt</i>	
WOOD GRILLED POULET ROUGE	26.00
<i>Ratatouille-stuffed Squash Blossom, Seared Polenta Cake, Baby Carrot Confit, Chicken Jus</i>	

## WOOD GRILLED STEAKS

14 OZ. PRIME RIBEYE	39.00
<i>Foie Gras Butter</i>	
14 OZ. PRIME NY STRIP	39.00
<i>Mushroom-Madeira Butter</i>	

## SIDES

POTATOES AU GRATIN	6.00	LOCAL BEAN CASSOULET	8.00
ANSON MILLS GRITS <i>with House Bacon</i>	6.00	CREAMED SPINACH	6.00
FRIED OKRA	6.00	BASIL-FRIED CORN	6.00
YUKON GOLD POTATO PUREE	5.00	RATATOUILLE	7.00
POMMES FRITES	5.00	POTATOES LYONNAISE	6.00
ROASTED ASPARAGUS <i>with Hollandaise</i>	10.00	LOCAL MUSHROOM RISOTTO	12.00
SAUTÉED LOCAL MUSHROOMS	14.00		

ADD ONE GRAM OF AUSTRALIAN TRUFFLES TO ANY DISH 9.00

*All of our artisanal, organic, naturally fermented breads are baked in house*