

## SHAREABLES

- (V) VEGETARIAN
- (VG) VEGAN
- (GF) GLUTEN FREE

### SOFT PRETZEL BITES / \$6 SMALL / \$12 LARGE (V)

Salted hot pretzels served with our cider cheese sauce and lusty monk mustard.

### BRUSSELS SPROUTS / \$10 (V, GF)

Crispy sprouts drizzled with a cider reduction and served with a side of green goddess dressing.

### FALAFEL / \$9 (APP) / \$12 (SANDWICH) (VG, V, GF OPTION)

House made falafel served with warm garlic na'an, tzatziki sauce, and a roasted pepper and olive salad.

### PULLED PORK NACHOS / \$12 (V, GF, VG OPTION)

Cider cheese, black beans, pico de gallo, sour cream, avocado.

### POPCORN CHICKEN / \$13 (GF)

Hand breaded chicken served with your choice of two homemade dipping sauces. (Ranch, Blue Cheese, Buffalo, Honey Mustard, BBQ)

### BAKED BRIE / \$18 (V)

Brie and seasonal fruit compote wrapped in a puff pastry. Baked until golden brown and served with apples, spiced nuts, and crackers.

### CHARCUTERIE BOARD / \$14 (SMALL) / \$28 (LARGE)

Handcrafted and locally sourced meats, cheeses, sauces, pickled veggies, crackers, breads and fruits. Changes daily.

### FRIED PICKLES / \$7 (V, GF)

Pickle chips served with ranch and pepper-paprika aioli.

### POUTINE / \$10

House made fries, Wisconsin cheese curds, caramelized onion gravy.

## GREENS

### NOBLE SALAD / \$5 SMALL / \$12 LARGE (GF, V OPTION)

Arugula, crispy prosciutto and goat cheese served with caramel apple vinaigrette.

### CAESAR SALAD / \$5 SMALL / \$12 LARGE (V, GF OPTION)

Romaine lettuce, roasted corn, croutons and parmesan cheese.

### ADD GRILLED OR FRIED CHICKEN TO ANY SALAD FOR \$4!

## HANDHELDS

Served with french fries unless specified. Substitutions available.

### CHICKEN SANDWICH / \$14 (GF OPTION)

Served grilled or fried.

Buffalo Style: Celery salad and blue cheese.

Classic Style: Bacon, honey mustard and house pickles.

### NOBLE GRILLED CHEESE / \$13 (V, GF OPTION)

Local sourdough bread loaded with gruyere and white cheddar cheese. Served with brussels sprouts slaw.

### SMASH BURGER / \$15 (GF OPTION)

Two local beef patties smothered in white cheddar and red onion marmalade. Topped with lettuce, tomato and bistro sauce.

### ROASTED PORK SANDWICH / \$15 (GF OPTION)

Pork loin marinated in dijon mustard and cider topped with smoked provolone, fennel and apple compote. Drizzled with horseradish crema and served on a an Amorosa roll.

### TEMPEH BANH MI / \$13 (V, GF, VG OPTION)

Sesame-soy marinated tempeh, pickled carrots and onions, cucumbers, radish, kimchi, ginger aioli.

### FLAT BREAD / \$14

Chef's whim. Changes daily.

- SUB BRUSSEL SLAW +\$1.00
- SUB SWEET POTATO FRIES +\$1.00
- SUB SIDE SALAD +\$2.00
- SUB GLUTEN FREE BUN +\$2.00

## SIDES

### BRUSSELS SPROUTS SLAW / \$3

### FRIES / \$4

### SWEET POTATO FRIES / \$4

### EXTRA DRESSING / \$1.50

## DESSERT

### CIDER DONUTS / \$5 SMALL / \$9 LARGE

House made cider donut holes served with a bourbon hard cider sauce.

### DESSERT BOARD / \$16

Assorted scratch made confections, and desserts. Chef's whim. Changes daily.

*We craft our food like our cider. Innovative and inspired by fresh, local, quality ingredients. Thank you for choosing Noble Cider and making us the BEST CIDER IN WNC!*

**“TRUE TO THE CORE”**

## LIGHTER FARE

- (V) VEGETARIAN
- (VG) VEGAN
- (GF) GLUTEN FREE

### POTATO PANCAKES / \$12 (GF)

Smoked salmon, sour cream, fried capers, red onion, chives.

### AVOCADO TOAST / \$14 (V, GF OPTION)

Annie's toasted sourdough bread, house made tomato jam, avocado smash, arugula, burrata, cider pearls.

### QUICHE OF THE DAY / \$12

Served with a Noble salad. Ask your cider guide for details.

### NOBLE SALAD / \$5 SMALL / \$12 LARGE (GF, V OPTION)

Arugula, crispy prosciutto and goat cheese served with caramel apple vinaigrette.

### CAESAR SALAD / \$5 SMALL / \$12 LARGE (V, GF OPTION)

Romaine lettuce, roasted corn, croutons and parmesan cheese.

### ADD GRILLED OR FRIED CHICKEN TO ANY SALAD FOR \$4!

## SIDES

### FRESH FRUIT / \$5

Melon, pineapple, berries.

### HOUSE MADE BISCUIT / \$3

Butter, house jam.

### BACON / \$3

2 Slices.

### GRITS / \$2

Local heirloom grits.

### FRIES / \$4

House made.

### POTATO PANCAKE / \$2

Crispy shredded potato.

## BEVERAGES

### DRIP COFFEE / \$4

### FRESHLY PRESSED JUICES / \$4

### CIDER MIMOSA FLIGHT / \$11

### CIDER MIMOSA / \$6

*Ask your cider guide about our daily juice selection!*

## ENTREES

### HUEVOS RANCHEROS / \$15 (V, GF OPTION)

Warm corn tortillas, house made pico de gallo, seasoned black beans, two eggs over easy, sour cream, avocado

### NOBLE FRENCH TOAST / \$13 (GF OPTION)

Annie's challah bread, cider batter dipped, house made fruit compote, whipped cream.

### SMASH BURGER / \$16 (GF OPTION)

Two HNG beef patties smothered in white cheddar and red onion marmalade. Topped with lettuce, tomato and bistro sauce.

### BISCUITS AND GRAVY / \$13

Two fluffy biscuits smothered in sausage gravy. Served with fresh fruit.

### VEGAN BREAKFAST BOWL / \$14 (V, VG, GF OPTION)

Sweet potato and apple hash, herbed barley, roasted seasonal vegetables, spinach, Smiling Hara marinated tempeh, cashew cheese crumbles, avocado, cider vinaigrette.

### SOUTHERN STYLE EGGS BENEDICT / \$16

House made biscuits, pulled pork, poached eggs, pimento cheese hollandaise. Served with fresh fruit.

### "THE" SANDWICH / \$12 (GF OPTION)

Annie's sourdough bread, goat cheese, white cheddar, fried green tomatoes, bacon jam, arugula, over easy egg, bistro sauce. Served with fresh fruit.

### VEGGIE OMELETTE / \$15 (V, GF OPTION)

Roasted seasonal vegetables, white cheddar cheese, fresh herbs. Served with a house made biscuit.

### CHICKEN AND WAFFLE / \$14

Crispy fried chicken breast, pearl sugar waffle, collard greens, house fruit syrup, whipped cream.

### CIDER GLAZED SAUSAGE / \$14 (GF OPTION)

Two cider glazed pork sausages, creamy heirloom grits, piperade.

### NOBLE GRILLED CHEESE / \$13 (GF OPTION)

Annie's sourdough bread, white cheddar, gruyere cheese. Served with brussels sprouts slaw.

### STEAK AND EGGS / \$20

Marinated and grilled flank steak, cooked to medium, eggs cocotte.(Baked in leeks, garlic, and cream)

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*Thank you for choosing Noble Cider and making us the BEST CIDER IN WNC! We appreciate your business!*