

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.

HUMMUS / \$14 (V, GF OPTION)

House made hummus served with veggies, warm pita bread and cucumber 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)

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 / \$28

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

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!

SIDES

BRUSSELS SPROUTS SLAW / \$3

CUCUMBER SALAD / \$4

FRIES / \$4

SWEET POTATO FRIES / \$4

EXTRA DRESSING / \$1.50

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 / \$16 (GF OPTION)

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

ROASTED PORK SANDWICH / \$16 (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 local hoagie roll.

GRILLED LOCAL VEGGIE SANDWICH / \$15 (GF OPTION)

Roasted local veggies tossed in balsamic vinaigrette and topped with herbed goat cheese and sprouts.

FLAT BREAD / \$14

Chef's whim. Changes daily.

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

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 fruits, confections, and desserts. Chef's whim. Changes daily.

*We craft our food like our cider.  
Innovative and inspired by fresh, local,  
quality ingredients.*

“TRUE TO THE CORE”

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

## DRAFT CIDER

- STANDARD BEARER / \$6
- VILLAGE TART / \$6
- GOLDEN ARROW / \$6
- SPICE MERCHANT / \$6
- PINEAPPLE / \$6
- APPLE PIE / \$6
- BLACK CURRANT SESSION MEAD / \$7
- CLEMENTINE SESSION MEAD / \$7
- SMALL BATCH CIDER / \$7
- SEASONAL CIDER / \$7
- SPRITZERS / \$6
- GROWLER FILLS / 32oz or 64oz (PRICE VARIES)

## LOCAL BREWS

- HIGHLAND GAELIC ALE / \$6
- HIGHLAND OATMEAL PORTER / \$6
- HIGHLAND AVL IPA / \$6
- HI-WIRE LAGER / \$6
- HI-WIRE HAZY & JUICY & HOPPY IPA / \$7
- WICKED WEED WATERMELON DRAGONFRUIT SOUR / \$6
- LAZY HIKER MARGARITA GOSE / \$6
- GUIDON KOLSCH / \$7

## NON ALCOHOLIC

- COKE / \$2
- DIET COKE / \$2
- SPRITE / \$2
- TEA / \$2
- APPLE JUICE / \$2
- JUICE BOX / \$1
- WAYNESVILLE SODA JERKS / \$5
  - Strawberry Rhubarb
  - Raspberry Cream
  - Apple Rosemary
- SHANTI ELIXIRS / \$5
  - Lemon Lavender
  - Blueberry Basil
  - Tulsi Rose

## LOCAL PARTNERS

HICKORY NUT GAP

LUSTY MONK

JOYCE FARMS

SPICEWALLA

SANDY BEE MINE

MOUNTAIN FOODS

SHANTI ELIXIRS

HIGHLAND BREWING

WICKED WEED

HI-WIRE BREWING

LAZY HIKER

WNC FARMERS

WAYNESVILLE SODA JERKS

ANNIE'S BAKERY

## LIKE US ON FACEBOOK AND INSTAGRAM!

NOBLE DOWNTOWN  
49 RANKIN AVE  
ASHEVILLE, NC 28801  
828-412-5064

NOBLE CIDERY  
365 NEW LEICESTER HWY  
ASHEVILLE, NC 28806  
828-575-9622

NOBLE BREVARD, NC  
COMING SOON!

## 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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