



## LUNCH MENU

### FIRSTS

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<b>SOUP OF THE DAY</b> seasonal accompaniment	6
<b>LETTUCE &amp; VEGETABLE CHOPPED SALAD</b> blue cheese, sunflower seeds, honey vinaigrette add \$4 for chicken breast	7
<b>NEW YORK DUCK BREAST HAM</b> celery, rhubarb, white asparagus, Juniper Grove Farm, OR “Redmondo”	10
<b>CHICKPEA FRIES</b> preserved tomato	6
<b>CARAMELIZED CAULIFLOWER</b> arugula, bacon, apple, cheddar, mustard dressing	8

### SECONDS

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<b>NOBLE BURGER BURGER OR VEGGIE BURGER</b> challah, beets, Lancaster cheddar, special sauce, potato fries add bacon patty for \$1	12
<b>CHICKEN SALAD CROISSANT</b> fennel, apple, grape, salt & vinegar chips	11
<b>PULLED PORK BARBEQUE</b> texas toast, pickle relish, mustard slaw	10
<b>FRIED CATFISH POOR BOY</b> smoked chili mayo, potato fries	11
<b>GRILLED MARINATED BEEF SKIRT</b> sweet onion grits, black bean sauce, cilantro, fried egg	14
<b>SLOW-BAKED ATLANTIC ARCTIC CHAR</b> spicy red pepper hollandaise, pickled escarole, crispy potato	15
<b>PAN ROASTED CHICKEN BREAST</b> country ham butter, potato puree, green bean salad	12

### SWEETS

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<b>Warm Cookies of The Day</b>	5
<b>Birch Beer Float</b>	6
<b>Brownie Sundae</b>	6

\*Join Us For Happy Hour Monday-Friday, 5:00-7:00pm  
\*Noble Is Available For Private Parties & Corporate Events

\*\*Please set your cell phone to off or vibrate while dining with us.

2025 Sansom Street  
Philadelphia, Pennsylvania 19103  
215.568.7000

Visit us on the web - [www.noblecookery.com](http://www.noblecookery.com)

# NOBLE

AN AMERICAN COOKERY

## FIRST

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<b>NEW YORK MOULARD DUCK BREAST HAM</b> 11 grapefruit, celery, rhubarb, Juniper Grove Farm, OR "Redmondo"	<b>CURED ARCTIC CHAR</b> 11 tangerine, radish, parsley, beet
<b>FREE-FORM CRABCAKE</b> 13 zucchini-jalapeno emulsion, arugula, & shoestring potato	<b>EAST COAST SEA SCALLOP GRATIN</b> 12 cauliflower
<b>CARAMELIZED CAULIFLOWER SALAD</b> 9 arugula, pear, pecan, cheddar, mustard dressing	<b>SEARED CHICKEN LIVERS</b> 10 wide noodle, marsala, horseradish
<b>ROASTED BLUEFOOT &amp; KABOCHA SALAD</b> 11 baby romaine, pumpkin vinaigrette, local goat cheese	<b>GRILLED CINNAMON LAMB SKEWERS</b> 12 brussel sprout, black bean, anchovy

## SECOND

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<b>SLOW-COOKED ICELANDIC ARCTIC CHAR</b> 24 tarragon mustard crust, kohlrabi soup, apple relish	<b>KANSAS CITY BBQ BRAISED PORK SHOULDER</b> 22 crimson lentil, onions pickled & fried
<b>PAN-ROASTED FREE-RANGE CHICKEN BREAST</b> 24 chanterelle & confit hash, cardamom	<b>SAUTEED EAST COAST SKATE WING</b> 23 parsnip puree, maitake vinaigrette
<b>CITRUS-DUSTED ATLANTIC YELLOWFIN TUNA</b> 26 roasted thumbelina carrot, citrus, endive, coriander	<b>PAN-ROASTED SOUTH TEXAS ANTELOPE LEG</b> 28 sage & bacon stuffing, fried chard, cranberry mole
<b>GRILLED HERB-MARINATED BEEF SKIRT</b> 25 local cheddar potato puree, roasted garlic & broccolini	<b>GRILLED AUSTRALIAN GOLDSTRIPE AMBERJACK</b> 25 parsley, soy, brown butter, yam

## SIDES

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<b>POTATO PUREE</b> 6
<b>BBQ CRIMSON LENTILS</b> 7
<b>MIXED GREENS</b> 5
<b>PAN-ROASTED MUSHROOMS</b> 7
<b>ROASTED VEGETABLES</b> 7

\*Consuming raw or undercooked meats, poultry or seafood may increase your risk of a food borne illness.

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# BRUNCH MENU

## FIRSTS

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<b>CARAMELIZED CAULIFLOWER SALAD</b> arugula, bacon, apple, cheddar, mustard dressing add poached egg for \$1	7
<b>RICOTTA CREPES</b> grapefruit, lavender, thyme, walnut	8
<b>FREE-FORM CRAB CAKE</b> zucchini & jalapeno emulsion	11
<b>CHICKPEA FRIES</b> preserved tomato	6
<b>SILVER DOLLAR "OVERNIGHT" PANCAKES</b> chocolate chips & local maple syrup	7

## SECONDS

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<b>SCRAPPLE BREAKFAST</b> two eggs, hash browns, apple butter, mustard muffin	10
<b>LANCASTER CHEDDAR OMELET</b> braised apples & onions, sauteed spinach, mustard muffin	11
<b>BANANA &amp; BACON FRENCH TOAST</b> peanut butter egg glaze, caramel maple syrup	11
<b>CHICKEN-FRIED CHICKEN &amp; EGGS BENEDICT</b> english muffin, country ham, ranch hollandaise	13
<b>GRILLED MARINATED BEEF SKIRT</b> sweet onion grits, black bean sauce, dry jack, fried egg	14
<b>SLOW-BAKED ATLANTIC ARCTIC CHAR</b> spicy red pepper hollandaise, pickled escarole, crispy potato	15
<b>NOBLE BURGER BURGER OR VEGGIE BURGER</b> challah, special sauce, beets, cheddar, hash browns add bacon patty or fried egg for \$1	12

## SIDES

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<b>Mustard Corn Muffin</b>	2
<b>English Muffin</b>	3
<b>Croissant</b>	3
<b>Hash Brown &amp; Beet Catsup</b>	3
<b>Housemade Scrapple</b>	4
<b>Local Honey &amp; Black Pepper Bacon</b>	4
<b>Two Eggs, As You Like</b>	3
<b>Mixed Greens</b>	5

OPENING FOR LUNCH ON OCT. 5TH

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