

# Noble

'Using the finest local and regional ingredients'

## APPETIZERS

<b>Chef's Soup of the Season</b> .....	12
<b>Churchill's Caesar Salad</b> .....	18
Romaine Lettuce, Blonde Frisée, Crispy Bacon, Shaved Parmesan, White Anchovies, House Made Dressing & Ancient Grain Croutons <b>(Add Shrimp or Chicken for \$6 each)</b>	
<b>Canadian Cobb Salad</b> .....	24
Iceberg lettuce, Fire Roasted Chicken, Avocado, Cherry Tomatoes, Peameal Bacon, Benedictine Blue Cheese, Scallions, Boiled Egg, Rouge Vinaigrette	
✓ <b>Potato, Leek &amp; Local Pear Velouté</b> .....	13
Chive Crème Fraîche & Salsify Crisps	
✓ <b>Roast Butternut Squash Salad</b> .....	17
Tender Arugula, Blythe Farms Gouda, Toasted Walnuts, Apple Cider Vinaigrette	
✓ <b>Warm St. Mary's Goat Cheese &amp; Artichoke Bake</b> .....	21
Roasted Red Peppers, Wine Pickled Onions & Crispy Corn Tortillas	

## ENTRÉES

<b>Pizza Carbonara</b> .....	23
Pancetta, Leeks, Portobello Mushrooms, Soft Poached Egg, Provolone & Parmesan Cheese	
<b>Seared Albacore Tuna &amp; Niçoise Pasta</b> .....	28
Corn Flour Pasta, Chilies, Niçoise Olives, Capers, Sun Dried Tomatoes & Basil Oil	
<b>Toasted Reuben Sandwich</b> .....	21
Shaved Pastrami, Gruyere Cheese, Sauerkraut, Russian Dressing with Fresh Cut Fries or Simple Greens	
<b>Churchill 8oz Charbroiled Prime Rib Burger</b> .....	19
Vine Ripened Tomato, Lettuce, Onion, Pickle served with Fresh Cut Fries or Simple Field Greens <b>(Add Bacon, Mushrooms or 3 Year Old Cheddar for \$2 each)</b>	
<b>Korean BBQ Turkey Burger</b> .....	21
Sesame Garlic Aioli, Kimchi, Sour Pickles, Mustard Greens served with Fresh Cut Fries or Simple Salad Greens <b>(Add Bacon, Mushrooms or 3 Year Old Cheddar for \$2 each)</b>	
<b>Atlantic Haddock &amp; Chips</b> .....	21
Oast House Beer Battered Premium Haddock with Lemon Caper Tartar Sauce & Fresh Cut Fries	
<b>Country House Terrine</b> .....	20
Ontario Pork & Veal Terrine, Local Preserves, Pickled Vegetables, Rustic Breads	
<b>Steak Frites</b> .....	32
Grilled Ontario Striploin, Fresh Cut Frites, Fleur de Marquis Butter & Garlic Mustard Aioli	

## FROMAGERIE ~ CHEESES

*Chef select unique artisan cheeses sourced from across Canada*  
**(2oz Portions Served with House Made Crostini, Local Honey & Dried Fruits)**

Niagara Gold ~ Upper Canada Cheese.....	16	Avonlea Clothbound Cheddar ~ P.E.I.....	16
Devils Rock Blue Cheese ~ ON.....	15	Double Cream Buffalo Brie ~ Ontario.....	15
Oka Classic ~ Quebec.....	14	Blythe's Goat Milk Gouda ~ Ontario.....	15
C'est Bon Soft Goats Milk ~ Quebec.....	12		

## NOBLE FAVOURITES

Simple Side Salad.....	7
Marinated Olives .....	7
Thick Cut Onion Rings.....	11
Sweet Potato Fries with Chipotle Mayo.....	9
Fresh Cut French Fries with Sea Salt .....	8