

# NOtaBLE

THE RESTAURANT

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## DRINKS

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<b>MIMOSA</b>	8
orange or grapefruit	
<b>SHOWSTOPPER CAESAR 1.5oz</b>	11
Walter Caesar mix, showstopper hot sauce, house celery salt	
<b>LAS MENINAS 2oz</b>	13
La Guita Manzanilla sherry, Tanqueray No. Ten, chamomile, cucumber, lemon	

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## WEEKEND BRUNCH AVAILABLE UNTIL 2:00PM

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<b>OVER EASY FREE-RUN EGGS, ARTISAN BACON</b>	16
crispy house-made rösti, toast	
<b>EGGS BENNY, OUR MAPLE BACK BACON</b>	18
soft poached eggs, sourdough English muffin, brown butter hollandaise	
<b>NOtaBLE HUEVOS RANCHEROS, HOUSE-MADE CHORIZO</b>	18
sunny side eggs, black beans, pico de gallo, tortilla, guacamole	
<b>CARROT CAKE FRENCH TOAST</b>	18
Waltz goat cheese & vanilla bean icing, spiced maple syrup	
<b>SMOKED BRISKET HASH, OVER EASY EGGS</b>	19
jalapeño Jack cheese, salsa verde, spicy ranch, avocado	
<b>CHORIZO SHAKSHUKA</b>	18
poached free-run eggs, braised tomato, herbs, chili, Feta, grilled bread	
<b>AVOCADO ON TOAST</b>	18
soft poached eggs, multigrain bread, olive oil, Parmesan	
<b>ADD ONS Chorizo sausage 7   Maple back bacon 6   Hollandaise sauce 3   Two eggs 4</b>	

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## LUNCH MENU

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<b>WOOD-FIRE GRILLED BREAD, GARLIC CONFIT</b>	6/10
<b>ADD:</b> white bean "hummus"	3
black olive, sun-dried tomato & basil tapenade	4
house made ricotta with honey	6
<b>ROTISSERIE CHICKEN GREEK SALAD</b>	16/23
goat Feta, local vegetables, marinated olives	
<b>NIÇOISE SALAD</b>	16/23
house made tuna conserva, confit potato, anchovy, olives	
green beans, soft egg, herbs de provence	
<b>CHICKEN WINGS</b>	16
sambal ginger glaze, house pickles	
<b>MUSSELS &amp; FRITES, THAI COCONUT CURRY BROTH, CILANTRO</b>	21
<b>ADD:</b> crusty bread	3
<b>SEARED EAST COAST SCALLOPS (4oz)</b>	28
grilled romaine, double smoked bacon, caper dressing	
<b>BRANDT LAKE WAGYU SKIRT STEAK &amp; FRITES (7oz)</b>	28
shallot butter, arugula tomato salad	

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served with your choice of house-cut fries, today's NOtaBLE soup, or artisan greens(\$2):

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<b>LAMB MERGUEZ MEATBALL PANINI</b>	19
spicy tomato sauce, aged Cheddar, arugula, pickled red onion	
<b>NOtaBLE CHEESEBURGER</b>	22
white Cheddar, naturally raised beef, roast onion mayo, house bun	
<b>SEARED ALBACORE TUNA SANDWICH</b>	20
teriyaki, togarashi mayo, pickles, bonito flakes, sesame bun	
<b>WOOD-FIRE ROTISSERIE QUARTER CHICKEN</b>	25
brown butter jus	

Our intention is to bring people together to share great food and connect with each other. "It's about community"

\* Automatic 18% gratuity added for groups of 7 or more

NOTABLE BRUNCH