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NO ta BLE

TODAY'S NOtaBLE SOUP	12
WOOD-FIRE GRILLED BREAD, GARLIC CONFIT house cultured butter +5 black olive, sun-dried tomato & basil tapenade +6	12
ARTISAN GREENS tomato, pickled red onion, house dressing	16
SEARED HOKKAIDO SCALLOPS 8 GRILLED ROMAINE LETTUCE NOtaBLE Caesar dressing, bacon, Reggiano without scallops 18	36
OLIVE & GOAT FETA FLATBREAD almond romesco, olive, fig gastrique, micro greens	17
GRILLED AHI TUNA NIÇOISE confit potato, egg, beans, tomatoes, anchovy, Provençale dressing	22
ROTISSERIE CHICKEN GREEK SALAD local goat Feta, local vegetables, pickled onions, marinated olives	23
MUSSELS & BREAD Thai red curry broth, cilantro, grilled focaccia	25
HOUSE COLD-SMOKED SALMON pickled red onions, fried capers, wasabi aioli, bagel crisps	18
GOCHUJANG CHICKEN WINGS sesame seeds, yuzu aioli	19
GRILLED ORGANIC SALMON beet risotto, fennel slaw, green beans, chive crème fraîche	43
CHICKEN ALFREDO PAPPARDELLE sun-dried tomato, spring peas	26
BLACK MUSHROOM & WILD RICE CONGEE vegetable spring roll, spiced cashews (v)	30
CONFIT DUCK LEG ramen carbonara, double smoked bacon, sesame	29
10oz FLAT IRON STEAK broccolini, roast potatoes, red wine jus	55
Served with house-cut fries. Sub artisan greens (\$3), truffle parmesan fries (\$4), or soup (\$4)	
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NOtable WOOD ROTISSERIE 1/4 CHICKEN

teriyaki glaze, togarashi mayo, sunomono pickles,

local broccolini, brown butter jus

caramelized onion bun

GRILLED AHI TUNA SANDWICH

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

Chef de Cuisine Rich Pilkington