SCONES AND BITES

SCONES BASKET - Assorted Scones made here with lemon zested cream – $12 (v)
BRANDIED CHICKEN PATÉ - with raspberry jam, pickled onion and toast points – $8
THE DATES - Portuguese chorizo stuffed dates wrapped in bacon, caramelized tomato-onion purée – $8 (gf)
THE FIGS - Gorgonzola and spiced walnut stuffed figs, honey-butter glaze – $7 (v, gf)

BRUNCH ENTRÉES

RATATOUILLE TOAST - luscious Mediterranean vegetables, olive oil atop Noble country toast, with sous vide eggs – $12 (v, vp)
CROQUE MONSIEUR OR MADAME – $15
Classic ham Noble brioche sandwich sauced with bubbly Gruyere bechemel and green salad for Monsieur
or with egg on top for Madame – $16
SLOPPY GIOVANNI – $18
Our “PEPOSO” peppered Chianti short rib beef and gravy topped with a sous vide poached egg on a Noble brioche bun with oven roasted fingerling potatoes

DUCK CASSOULET - white beans baked with roast pork and Schreiner’s sausage ragout, topped with our duck leg confit – $22
SUCCULENT BONELESS RIBS & EGGS OVER DUCK FAT FINGERLINGS - we add duck gravy for good measure – $22
SMOKED SALMON WELLINGTON - smoked salmon & spinach pesto baked in puff pastry, Bernaise sauce and spring greens – $18
QUICHE FLORENTINE OR LORRAINE - herbed spinach and chevre OR ham and gruyere quiche with greens and berries – $15 (v)
BRIOCHE FRENCH TOASTS - served with lemon zested whipped cream, Arizona date syrup and berries – $14 (v)

SALADS & SIDES

BITTER & BLUE - bitter greens, radicchio, fennel, gorgonzola, pecans, orange marmalade vinaigrette – $11 (v, vp, gf)
BLUSH & BASHFUL - spring greens, grapes confit, roasted tomato, pickled radish, shallot and chevre goat cheese – $10 (v, vp, gf)
SALADE NICOISE - tuna, olives, roasted tomato, egg, potato, green beans, olive oil-garlic-anchovy dressing – $15 (vp, gf)
ROASTED DUCK FAT FINGERLING POTATOES - no explanation necessary – $8 (vp)
SIDE OF BACON - no shame – $6

DESSERTS

Tiramisu | Bittersweet Chocolate Tarte | Peach Crostata | Honey Almond Cake (gf) – $8 ea

v = vegetarian | vp = vegan possible | gf = gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
COCKTAILS

THE MIMOSA - [ Prosecco, Orange Juice ] – $8
CHAMPAGNE COCKTAIL - [ French Champagne Feuillatte, Elderflower liqueur, berry ] – $12
BLOODY MARY - [ Tito’s vodka & Dad’s recipe, pickle skewer, chili-lime salt, bacon garnish ] – $10
THE BEE’S KNEES - [ Benham’s Gin, Honey, Lemon ] – $12
OLD PHOENIX ORANGE BLOSSOM - [ Corralejo Blanco Tequila, Sacred Bond Brandy, citrus and orange blossom essence ] – $12
A WHISKEY SMASH - [ Buffalo Trace Bourbon, Black Berry Compote, Lemon, Mint ] – $11
SPICY-SALTY DOG - [ Serrano syrup, Tito’s vodka, Grapefruit juice ] – $10

WINE by the GLASS

COUPE of PROSECCO – $3 | BRUT ROSE – $4 | LAMBRUSCO – $5

Pinot Grigio – Ca del Sarto, Friuli, Italy – $7
Riesling – Tatomer, Santa Barbara County, California – $10
Marsanne – Cave de Tain Crozes-Hermitage Blanc, Rhone, France – $10
Rosé – Maison Saleya, Provence, France – $8
Rosé Txakolina – Roca Altxerri, Txakoli, Spain – $6
Gamay – Domaine La Prebende, Beaujolais, France – $9
Malbec – Ben Marco, Valle de Uco, Mendoza, Argentina – $12
Monastrell-Tempranillo-Syrah – Bodegas Carchelo Selecto, Jumilla, Spain – $8
Big Red Blend (Cabernet-Merlot) – Gundlach Bundschu Mountain Cuvée, Sonoma, California – $11

BEER on TAP – $6

Peroni - Lager, Italy | Papago Orange Blossom - Wheat Ale, Phoenix | Dragoon - IPA, Tucson
Oskar Blues Dale’s - Hopped Pale Ale, Colorado | Guinness - Stout, Ireland | Huss Koffee - Kolsch, Phoenix

BEVERAGES

HOT: Coffee | Decaf Coffee | English Breakfast Tea | Green Tea with Pomegranate | Chamomile Tea – $4
COLD: Iced Ambrosia Tea | Coca Cola | Orange Fanta | Sprite | Perrier 11oz – $3
Bolle Still Water, 750ml, Italy | San Pellegrino Sparkling Water, 750ml, Italy – $6