



BREAKFAST

7:00am - 1:00pm

Dutch cast iron pancake, strawberries, blueberries, strawberry jam, maple syrup \$14

served with breakfast potatoes and fresh fruit

Bacon egg and cheese sandwich, over medium egg, cheddar cheese, house made brioche bun, calabrian aioli \$14

Avocado and vineyard tomato sandwich, soft scramble egg, cheddar cheese, pesto \$14

Steak and egg sandwich, soft scramble egg, chimichurri, red onion, dressed arugula \$17

Wild boar chorizo burrito, homemade wild boar chorizo, cheddar, scrambled egg, potatoes \$15

Everything noble bagel, smoked salmon, whipped cream cheese, capers, red onion \$16

Wild mushroom omelette, cremini & oyster, gruyère \$15

Quiche, cheddar, broccolini, french pastry \$11

2 egg breakfast, potatoes, bacon, fruit, noble country loaf, mixed berry jam \$14

sides: noble toast & jam \$4, avocado \$3, bacon \$4, house made pastries \$4-\$6

STARTER

lunch served from 10:30am - 3pm

Noble country loaf, whipped truffle butter \$6

Za'atar man'ouche, gruyere, artichoke, kalamata olives, manchego, micro arugula \$15
the cheesy one

W&W spicy meat-a-balls, house grind, italian polenta, pomodoro, fried basil \$16

Tomatillo & calabrian chili shrimp cocktail, roasted garlic, chive aioli \$18

Caviar bump* \$10

make it: bad and boujee - toast of bubbles \$8, street cred - shot of mezcal \$10, wall street cred - bottle of veuve rose and the entire tin \$300

SALAD

add: chicken 6 - steak 14 - salmon 12 - shrimp 14

Strawberry & whipped honey ricotta, spring lettuces, melon, candied pistachio, tarragon vinaigrette \$16

Knife & fork wedge, niman ranch pork belly, balsamic cherry tomatoes, parsley, blue cheese vinaigrette \$15

Avocado caesar, shaved parmesan, frico, romaine, herb croutons \$14

Grilled chicken chopped salad, mixed greens, manchego, dates, sonoran wheat berries, dried fruit, apple, smoked almond, citrus vinaigrette \$15

SANDWICHES

served with choice of french fries or simple salad

Turkey bacon club, shaved turkey, niman ranch bacon, romaine, pesto, provolone, pullman brioche \$15

Fried chicken sandwich, apple cabbage slaw, dill pickle, house made brioche bun \$18

Double smashburger, tillamook cheddar, caramelized onion, house pickles, wren sauce, house made brioche bun \$18

Meatball sub, horseradish ricotta, provolone, pomodoro, arugula, house made hoagie \$19

ENTRÉES

Fried cauliflower, pipian mole, parmesan, pickled cabbage, candied pepitas \$16

Mac & cheese, rigatoni, gruyere, sharp white cheddar, parmesan, breadcrumbs \$16

Wild boar bolognese, creste di gallo, durham ranch wild boar, san marzano tomato, parmigiano reggiano, fried basil \$22

Faroe island salmon, truffle beurre blanc, couscous, haricots verts, dehydrated cherry tomato, lemon* \$24

Steak frites, filet, wilted arugula, shallot, veal demi, chimichurri, french fries* \$25

