

NOBLE

HOURS

Wednesday—Sunday: Noon—8pm

MEAT PLATTERS

Served with hand cut fries, a griddled corn muffin,
and Noble pickles

	1/2 lb / 1 lb
Pork Platter	\$17 / \$24
Pastrami Platter	\$24 / \$36
Brisket Platter	\$24 / \$36
Fried Chicken Platter	\$17 / \$24
Ribs	\$28 / \$46

SIDES

Hand Cut French Fries (V/GF)	\$7
Scrappy Fries (GF)	\$13
Pimento Mac n' Cheese (V)	\$7
Noble Pickles (V/GF)	\$5
Griddled Corn Muffin (V)	\$4
Baked Beans (GF)	\$7
Brisket Chili w/ Corn Muffin	\$9
Old School Coleslaw (V/GF)	\$5
Apple Citrus Slaw (V/GF)	\$5
Collard Greens (GF)	\$7
Fried Brussel Sprouts (V/GF)	\$8
Seasonal Salad (V/GF)	\$9

(V) = Vegetarian
(GF) = Gluten-free

ASK US ABOUT OUR SPECIALS!
LOCAL BEER, WINE
AND COCKTAILS



Drink menu
on back!

SANDWICHES

All sandwiches come with small side of pickles
(All sandwiches can be made into a (GF) salad)

Chopped Pork	\$14
Pork shoulder, yellow bbq sauce, citrus-apple slaw, scallions, on brioche, served w/ bread & butter pickle	
Pastrami Reuben	\$18
Smoked pastrami, house 1000 island, sauerkraut, swiss on rye	
Smoked Prime Brisket	\$18
Beef brisket, red bbq sauce, old-school slaw, fried onions, on brioche	
Smoked Meatloaf Cheeseburger	\$17
Smoked pork and beef meatloaf with cheddar cheese, bacon jam, bread, and butter pickles and truffle ketchup on a brichoe bun	
Smoked Turkey Sandwich	\$16
Smoked turkey with swiss, avocado, mixed greens, crispy onions, and chipotle mayo on sourdough bread	
Smoked Spaghetti Squash (V)	\$14
Pit-smoked spaghetti squash, red bbq sauce, tomato compote, pimento cheese, red cabbage, on brioche	
Buttermilk Fried Chicken	\$14
Buttermilk fried chicken w/ rotating sauces & slaws	
Tacos Del Dia	\$14
Rotating meats, salsa, sauces and toppings	

DESSERT

Rotating Southern Pie \$6 by the slice

Proudly Supporting Bumbleroot Farm
20% gratuity added to bill for parties of 6 or more

DRINK MENU

Full bar with a variety of spirits. Check the bar display for rotating drafts and cans!

SPECIALTY COCKTAILS

Maine Blueberry Lemonade \$12

House-made blueberry-infused vodka, lemonade, garnished with lemon

Maine Maple Old Fashioned \$14

Bourbon, orange bitters, Maine maple syrup, garnished with cherry

CG & T \$11

Cucumber-infused gin, tonic, garnished with lime

Strawberry Margarita \$12

House-made strawberry-infused tequila, triple sec, lime juice, simple syrup

Dark and Stormy \$11

Goslings Dark Rum and Maine Root Ginger Beer, garnished with lime

Rum Punch \$12

Light, dark, and coconut rum, orange and pineapple juice, grenadine, and splash of cranberry, garnished with a maraschino cherry

Pickle-tini \$13

Vodka, dash of dry vermouth, house sour pickle brine, olive brine, garnished with house-pickled veg

Pickle Back \$10

Jameson neat, shot of house sour pickle brine

WINE

\$7 Glass / \$25 Bottle

Pinot Grigio, Chardonnay, Pinot Noir,
Cabernet Sauvignon

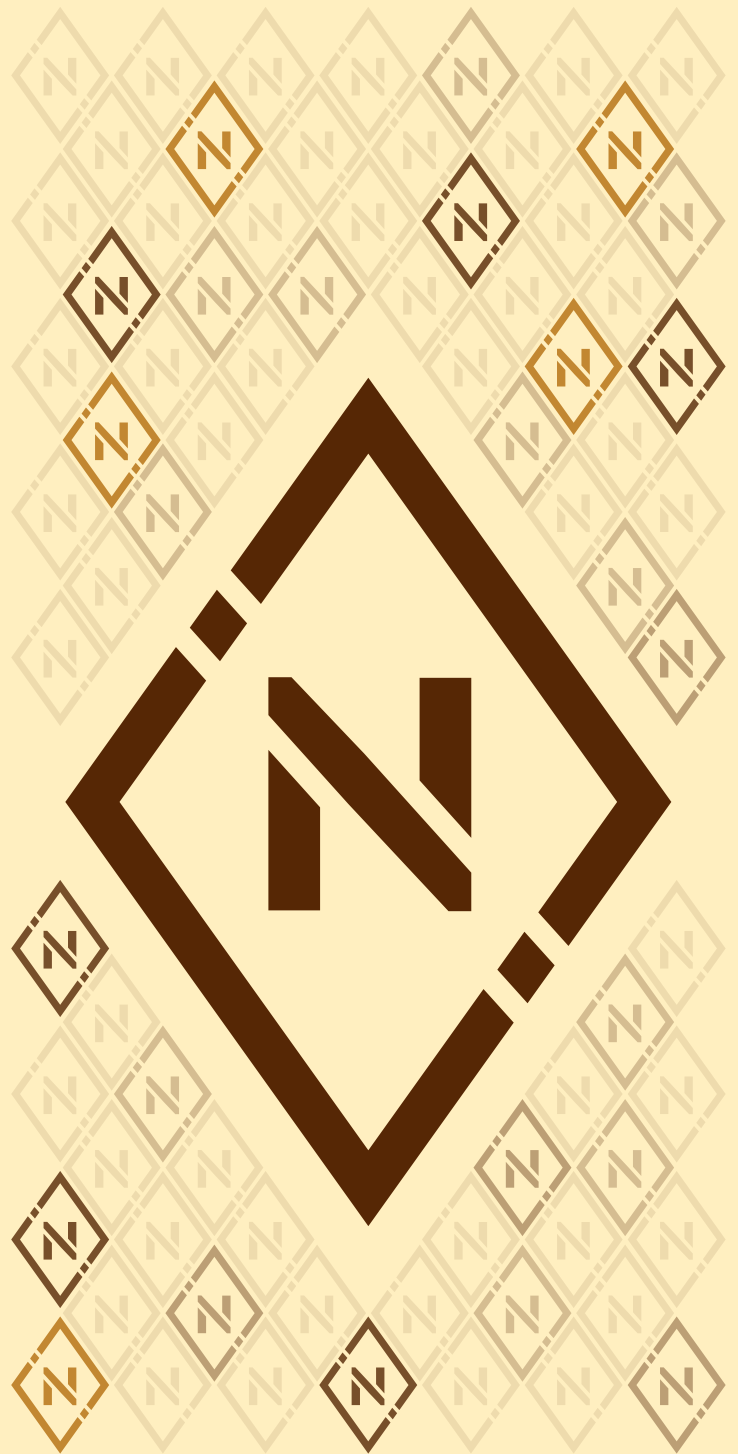
NON-ALCOHOLIC

Fountain Drinks \$3

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Unsweetened Iced Tea, Tonic, Seltzer Water

Maine Root Bottles \$3.5

Root Beer, Ginger Beer, Mandarin Orange Soda



NOBLE BARBECUE

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