## rFODD

## SHARABLES

Portions that can be shared with friends.

| Oyster Crackers ${ }^{p}$ <br> Seasoned with dill and ranch | \$3 |
| :---: | :---: |
| Nachos (small or large) $\vee$ <br> Cheese sauce and jalapeños on the side <br> Pulled Pork*: \$2 / \$4 <br> Brisket*: \$3 / \$5 | \$4/ \$7 |
| Soft Pretzel Rods (3) $\vee$ Beer cheese or honey mustard | \$9 |
| Fried Pickle Spears (6) $\vee$ Spicy ranch or raspberry sauce | \$7 |
| Grilled Pierogi \& Onions (8) $\vee^{p}$ <br> Add kielbasa: \$3 | \$7 |
| Falafel $\vee$ with tzatziki | \$7 |
| House-Made Chips (8) | \$6 |
| Mac \& Cheese ${ }^{\text {P }}$ | \$8 |
| French Fries (3) | \$6 |

## SIDES

Mac \& Cheese $\vee$ ..... \$3
House-Made Chips © ..... \$3
French Fries © ..... \$3
Coleslaw $\vee$ ..... \$3
Street Corn $\vee$ ..... \$3
Jalapeño Honey Cornbread $\vee$ ..... \$2
Brussels Sprouts ${ }^{\vee}$ * ..... \$4
Grilled Pierogi (4) $\downarrow$ * ..... \$4
with onions
Salad 숭 ..... \$4

## SMOKED PLATTERS

Served with 2 sides and honey cornbread or jalapeño honey cornbread.
Pulled Pork* ..... \$15
Chicken Drumsticks* (3) ..... \$14
Brisket* ..... \$20
Kielbasa* (2) ..... \$16
BBQ Jackfruit © ..... \$18
Sampler Platter - Pick 3 ..... \$20
HAND HELDSSandwich served with 1 side.Gluten free buns are available.
Pulled Pork* ..... \$12
Pork/Coleslaw/House BBQ
Brisket* ..... \$15Brisket/Onion Straws/Bama Sauce
Kielbasa* ..... \$12
Kielbasa/Sautéed Onion/Mustard BBQ Jackfruit v ..... \$12
Jackfruit/Mean Green SauceGrilled Cheese ${ }^{\bullet}$\$9Add Meat: \$3

## SALADS

Served on a bed of greens with cucumbers, carrots, red onion, cheese, and cherry
tomatoes.
Grilled Chicken* ..... \$14
French fries, Colby cheese Pulled Pork* ..... \$13
Tortilla chips, Colby cheese Brisket* ..... \$15
French fries
Falafel Greek ${ }^{\vee}$ ..... \$13Feta, olives \& greek dressingDressings: french, ranch, balsamic, Italian,blue cheese, greek, house vinaigrette

## IT'S ABOUT QUALITY

Noble Stein originated with a discussion of the values and ideals that we possess and believe are essential to producing quality products. The same can be said for our food operation. In addition to sourcing quality ingredients within our region, we have also made a concerted effort to develop several signature items for you to enjoy.

[^0]Lastly, due to the preparation needs and smoking times, menu items are while supplies last. We will always do our best to prepare enough food for all to enjoy.


[^0]:    Our low and slow meat smoking practices ensure you enjoy the aromas and tastes you are seeking. If your diet does not include meat, we have you covered with several vegetarian dishes. These options are prepared in a separate cooking space to prevent exposure to the meat products.

