

nobie's

supper menu



awe shucks (24/half doz)

au natural**
je ne sais quoi**
all fired up**



spread 'em, dip 'em, etc

texas tartare**

23
tenderloin steak, smoked jalapeño, parsley,
capers, deviled egg, toast

don't worry, brie happy (v)

17
brie, local honey, smoked grapes, toast

dilly bread (v)

13
pull apart milk bread, garlic, everything butter
+ add smoked trout roe \$6

fon'duja

24
fontina, 'nduja, potato,
fennel, toast

grilled artichoke (v)

22
garlic caper aioli, mint gremolada

when i dip you dip we dip

16
smoked fish, local veggies,
house potato chips & butter crackers

pop 'em

5
crispy chickpeas (v)

buffalo wild chickpeas

6
marinated olives (v)

citrus, garlic, chili flake

8
pizza deez nuts

pepperoni, scamorza,
almond, cashew

18
clam chowder croquettes
potato, clams, bacon, old bay aioli

15
beer battered sweet tots (v)
harissa spice, goat cheese



plates

16 bibb salad (v)
dijon, shallots, texas fines herbs

run the gems

24
gem lettuce, gem crème fraîche, beet &
blackberry compote, pecans, country ham

the carrotly kid (v)

17
grilled carrots, coconut curry, peanut
sesame crunch, herb salad

aubergeanie in a bottle (v)

21
farro, marinated eggplant, fig crunch,
swiss chard, pomegranate

charlie & the pasta factory

26
cavatelli, confit pork, rapini, pickled jimmy
nardellos, roasted tomato butter

nonno's pasta

23
tagliatelle, bolognese, parmesan

octopus prime

33
octopus, smoked potato, calabrian chili aioli,
brava sauce, charred onion, citrus vinaigrette

parsnipin' on four fours

48
cabbage wrapped halibut, parsnip puree,
veggie demi-glace, compressed apple

come quail away

34
german potato salad stuffed quail, bacon
vinaigrette salad, egg, mustard aioli

will i lamb

32
braised lamb shoulder, saffron polenta,
chrysanthemum, fennel, gremolada



◇ HOV LANE

72 winner winner chicken dinner
apple & parsley salad, truffle jus

99 fish don't kill my vibe
red snapper, hand pulled noodles, bok choy
5 spice broth, ginger scallion sauce



just a glass the whole bottle

sparkling

Albet i Noya, Penedès, Brut Reserva 15/60

Monzio Compagnoni, Franciacorta, Rosé 15/60

white/rosé

Driopi, Greece Agiorgitiko, Rosé 14/56

Kobal, Slovenia 'Sipon' Furmint 13/52

Colterenzio Schreckbichl, Alto Adige, Pinot Grigio 13/52

Beaumont, Western Cape, Chenin Blanc 14/56

Weingut Diem, Austria 'D'Ora' Grüner Orange 14/56

red

Brulium, Petaluma Gap, Pinot Noir 22/88

Pullus, Slovenia, Blaufränkisch, Gamay, Zweigelt 1L 12/48

Bava, Langhe, Nebbiolo 16/64

Matsu, Toro 'El Picaro' Tempranillo 14/60

Château Chapelle D'Aliénor, Bordeaux Supérieur 15/60

rosé e'ry day

Château Pradeaux, Bandol, Mourvèdre/Cinsault 75

Frank Cornelissen, Mt Etna 'Susucaru' Rosato 69

Arnot Roberts, North Coast, Touriga Nacional 70

Bruno Giacometto, Canavese, Nebbiolo 82

sherry & vermouth & underberg

Lillet 10

Valdespino Manzanilla En Rama 9

Hidalgo Gobernador Oloroso 8

Raina, Umbria 'Numero Uno' Vermouth 11

Bruno Marino, Spain, Vermouth 11

Underberg 4

beer

Montuck Cold Snack [lager] 16oz 5

Bavik Super Pils [pilsner] 11.2oz 6

Hitachino Nest [saison] 12oz 12

Lone Pint Yellow Rose [ipa] 12oz 7

Southern Star Buried Hatchet [stout] 12oz 6

Tripel Karmeliet [tripel] 11.2oz 12

Rodenbach Grand Cru [sour ale] 11.2oz 9

Schneider Weisse non-alcoholic Weissbier [na] 16.9oz 9

cider & sake

Shacksbury Classic [Dry Cider] 12oz 6

Cyril Zangs Cidre Brut [Dry Cider] 60

Cyril Zangs This Side Up [Dry Cider] 66

Fukucho Moon on Water Junmai Ginjo [Namazake] 80

sparkling

64 Podere Il Saliceto, Emilia-Romagna 'Albone' Lambrusco

124 Robinot, Loire 'L'Opéra des Vins Les Années Folles' '19 & '21

180 Jean Vesselle, Champagne 'Oeil de Perdrix' Pinot Noir Rosé

100 Cantina Della Volta, Lambrusco di Sorbara 'Metodo Classico' Rosé

110 Peter Lauer, Saar, Riesling Sekt '18

68 Suriol, Cava 'Blanc Collita' Brut Nature

70 Lambert de Seyssel, Savoie, Molette/Altesse

100 Bermejo, Canary Islands 'Brut Nature' Malvasia Volcanica

100 Ktima Tselepos, Greece 'Amalia Brut' Moschofilero

156 Alexandre Bonnet, Champagne, Blanc de Noir

160 Diebolt-Vallois, Champagne 'Tradition' Extra Brut

160 J. Lassalle, Champagne 'Brut Preference' Pinot Meunier Blend

200 Champagne Éric Tillet, Vallée de la Marne 'Exclusiv 'T' Meunier

170 Champagne Bernard Remy, Côte des Blancs 'Grand Cru' Chardonnay

300 Billecart Salmon, Mesnil-sur Oger 'Cinq' Pinot Noir '15

74 Kobal, Slovenia 'Bajta' Welschriesling/Chardonnay Pet-Nat

92 Domaine Plageoles, Gaillac 'Mauzac Nature' Mauzac

white/orange

32 Colterenzio, Alto Adige 'Pfefferer' Golden Muscat '20

60 Julian Haart, Mosel '1,000L' Riesling

72 Domaine Ostertag, Alsace 'les jardins' Riesling

180 Keller, Rheinhessen 'Westhofen Kirshspiel' Riesling Kabinett

78 Grange Tiphaine, Montluis-sur-Loire 'Clef du Sol' Chenin Blanc

72 Maxime Magnon, VDF 'L'Estrade' Grenache Blanc/Bourboulenc

105 Quintodecimo, Campania 'Via del Campo' Falanghina

90 Mandirola 1913, Colli Tortonesi 'Tantèi' Timorasso

120 Michel Briday, Rully 1er Cru 'Gresigny' Chardonnay '21

100 Whitcraft, Santa Maria Valley 'Tinaquaic' Chardonnay

66 Bodegas Cota 45, Jerez 'Ube Paganilla' Palomino '21

55 Vignobles Pueyo, Saint-Émilion 'Achillea' Sauvignon Blanc

72 Ficomontanino, Toscana 'Zacinta Revi' Sauvignon Blanc/Sangiovese

60 Ampeleia, Toscana, Trebbiano/Malvasia/Ansonica Orange

66 Alfredo Maestro, Castilla y León 'Lovamor' Albillo Mayor Orange

79 Bikicki, Serbia 'Uncensored' Traminer Orange

69 Philippe Viret, Rhône 'Horus' Orange

red

60 La Senda, Bierzo 'Vindemiatrix' Mencia/Palomino/Doña Blanca

92 Jean Paul & Charly Thévenet, Morgon 'Vieilles Vignes' Gamay

70 Tablas Creek, Paso Robles 'The Overachiever' Grenache

75 G.B. Burlotto, Piedmont, Verduno Pelaverga

57 Paul Achs, Burgenland, St. Laurent

95 Domaine de la Tournelle, Jura 'L'uva' Ploussard

75 Famille Savary, Bourgogne 'Epineuil' Pinot Noir

95 Maxime Magnon, Corbières 'Rozeta' Carignan/Grenache/Cinsault

60 Lavecchia Posta, Piemonte, Ciliegiole

55 Luigi Giordano, Langhe 'Valle dei Salici' Freisa

55 Nicolas Grosbois, Chinon 'la cuisine de ma mère' Cab Franc

150 Els Jelipins, Font Rubí, Sumoll

75 Schreckbichle Colterenzio, Alto Adige 'Mantsch' Lagrein

64 Lionel Fauray, Rhone 'Les Haute Ribaudes' Syrah

180 Jean-Louis Chave, Saint-Joseph, Syrah

65 Domaine du Terme, Vacqueyras, Grenache/Syrah

75 Alfredo Maestro, Castilla y León 'Castrillo de Duero, Tinto Fino

65 Clos de Trias, Rhone, GSCC

78 Botanica, Stellenbosch 'Arboretum' Bordeaux Blend

78 Vini Franchetti, Mt. Etna 'Passorosso' Nerello Mascalese

150 Cascina delle Rosa, Barbaresco 'Rio Sordo' Nebbiolo

95 Cantina Massara, Barolo, Nebbiolo '19

140 Ca' Brusà, Barolo 'Riserva' Nebbiolo '12

120 Château Le Puy, Emilien, Merlot Blend '20

75 Urlari, Tuscany 'Pervale' Super Tuscan Blend

95 Tres Sabores, Calistoga, Petite Sirah





whiskey

Evan Williams BIB 6/9/12
 Old Grand Dad BIB 6/9/12
 Elijah Craig 8/12/16
 Weller Special Reserve 8/12/16
 Larceny 7/11/14
 Eagle Rare 10yr 9/13/18
 Henry McKenna 10yr Single Barrel 12/18/24
 Smooth Ambler Single Barrel Old Scout 12/18/24
 Willet Bourbon 14/21/28
 Wild Turkey Single Barrel 15/22/30
 Weller Antique 107 Single Barrel Select 16/24/32
 Blanton's 16/24/32
 Bookers 'Mighty Fine Batch' 22/33/44
 Rittenhouse Rye 6/9/12
 Knob Creek Rye 7/11/14
 Michter's Rye 12/18/24
 Whistlepig PiggyBack Rye 6yr 10/15/20
 Angel's Envy Rye 18/27/36
 Dickel X Leopold Bros 3 Chamber 22/33/44
 Jameson Black Barrel 7/11/14
 Compass Box The Story of the Spaniard 14/21/28
 Macallan 12 yr 18/27/36
 The Balvenie Caribbean Cask 14 yr 18/27/36
 Laphroaig 10yr 14/21/28
 Suntory Toki 8/12/16
 Nikka Coffey Malt Whisky 16/24/32
 Hibiki Harmony 18/27/36
 Yamazaki 12yr 35/53/70

neutral grain

Ford's London Dry 5/8/10
 Hayman's Old Tom 5/8/10
 Gin Mare 7/11/14
 Suntory Roku 7/11/14
 Hendrick's 7/11/14
 The Botanist 8/12/16
 Monkey 47 13/20/26
 Bols Genever 6/9/12
 Haku Vodka 6/9/12
 Chopin Potato Vodka 6/9/12
 Grey Goose 7/11/14



agave

Ocho Plata 9/14/18
 Siete Leguas Siete Décadas Blanco 25/38/50
 Siete Leguas Siete Reposado 11/17/22
 Ocho Reposado 11/17/22
 Siete Leguas Añejo 12/18/24
 Fortaleza Añejo 21/11/42
 Del Maguey Vida 7/10/14
 Mezcal Vago Elote 10/15/20
 Gusto Historico Emanuel Ramos Tobala 24/36/48
 Gusto Historico Emanuel Ramos Mezcal 24/36/48
 Gusto Historico Victor Ramos Coyote/Madre/Bicuishe 24/36/48
 Rey Campero Madre Cuishe 18/27/36
 Mezcal Derrumbes Durango 15/23/30



rum

Chairmens Reserve Spiced 5/8/10
 Foursquare Probitas 6/9/12
 Smith and Cross Jamaican 6/9/12
 Stolen Overproof 6/9/12
 Zacapa Edición Negra 13/20/26
 Leblon Cachaça 6/9/12
 Neisson Rhum Agricole Blanc 6/9/12
 Paranubes 6/9/12
 Hampden Estate 8yr 14/21/28
 Uruapan Charanda Blanco 5/8/10

bitter things

Amaro Nonino 10/15/20
 Aperol 5/8/10
 Bigallet China-China 8/12/16
 Punt E Mes 6/9/12
 Campari 6/9/12
 Montenegro 6/9/12
 Gran Classico 8/12/16
 Averna 6/9/12
 Cynar 5/8/10
 Fernet Branca 7/11/14
 Fernet R. Jelinek 4/6/8
 Ramazzotti 5/8/10
 Pasubio 5/8/10
 Underberg 4



other...

Pierre Ferrand Ambré 10/15/20
 Philbert Sauterne Barrel Finish Cognac 12/18/24
 Kammer Obsteler Apple/Pear Brandy 8/12/16
 Green Chartreuse 12/18/24
 Yellow Chartreuse 12/18/24
 Jade 1901 Absinthe 12/18/24

daily libations

cosmic sour 2.0 ** 17
 lemon vodka, earl grey brandy,
 strawberry, bitters, lime, egg, curaçao

pear & whatnot 15
 pear/apple/apricot brandy, jurançon,
 honey vanilla chamomile tea, acids

umbrian american 15
 raina numero uno vermouth,
 campari, soda

classics

cognac old fashioned 20
 pierre ferrand ambre, demarera,
 orange bitters, angostura

espresso martini 15
 vodka, mr. black, chocolate,
 cold brew

paloma 15
 tequila or mezcal, grapefruit,
 lemon, lime

many of our dishes contain ingredients that are not listed; please advise your server of allergies
 consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness