

COLD SANDWICHES

ITALIAN SUBMARINE

Genoa salami, mortadella, hot capicola, provolone, lettuce, tomato, onion, vinaigrette, seasoning, Charley Sauce on a sub roll . . \$9
(Add homemade giardinera \$0.75)

CREW-SIZE ITALIAN SUB . . \$25

(30+ inch, serves 3-4 people, no advance notice necessary, and does not include a side.)

TUNA NIÇOISE

Solid white albacore tuna salad, olive tapenade, cucumber, pickled egg, tomato, microgreens on ciabatta . . \$10

DEVEILED EGG SALAD

Perfect egg salad tossed with Hungarian paprika and spices, lettuce, tomato on rustic white bread . . \$8

CBLT

Thick-cut house peppered candied bacon, lettuce, tomato, mayonnaise on multigrain bread . . \$9

THE KRAKEN

Joseph's homemade prime roast beef, muenster cheese and horseradish sauce, salt & pepper on French bread . . \$10
(Add lettuce, tomato and/or onion for no additional charge.)

LANDCLUBBER

Triple-decker oven-roasted turkey, house peppered candied bacon, avocado, lettuce, tomato, mayonnaise on sliced multigrain bread . . \$10

HOT sandwiches

THE IRVING

A classic Reuben sandwich generously piled high with Joseph's Finest Meats homemade corned beef, our Russian dressing, house-made kraut, baby Swiss on thick-cut marble rye . . \$13

CHARLEY-Q

Maplewood Charlatan American Pale Ale-braised pulled Amish chicken, French fried onions, Chef's competition winning BBQ sauce, pickles on an onion roll . . \$12

THE PATRICIA

Patty melt, all grown up. Two of Joseph's Finest Meats quarter pounders stacked and layered with aged white cheddar, homemade red onion jam on thick-cut marble rye . . \$11

SWASHBUCKLER

Joseph's homemade prime roast beef sliced thin and topped with our own mac & cheese sauce, mushrooms, green peppers and onions on French bread . . \$11
(Add homemade giardinera for 0.75.)

MRS. FROG

Our take on the Croque Madame, smoked boneless ham, Swiss cheese, mornay sauce, poached egg on rustic white bread . . \$11

THE HAVANA AFFAIR

Homemade mojo braised pork shoulder, smoked ham, pickle, Swiss cheese, Charley Sauce on pressed French bread. Served with a side of mojo for dipping . . \$11

VEGGIE & VEGAN SANDWICHES

THE AUSTIN (V/VG)

"Corned" tempeh, Russian dressing, house-made kraut, baby Swiss on thick-cut marble rye . . \$11

TLT (V/VG)

Spicy seasoned tempeh, lettuce, tomato, garlic mayo on sliced rustic white bread . . \$9

ROBERT PLANT (V/VG)

Lightly fried eggplant stacked with fresh tomatoes, provolone and Parmesan cheeses, olive tapenade and garlic mayo, topped with arugula on ciabatta . . \$11

THE WAYFARER (VG)

Microgreens, sprouts, chickpea salad (chickpeas, carrots, sunflower seeds, onion, celery), homemade vinaigrette on a toasted ciabatta . . \$9

GRILLED CHEESE (V)

Muenster and American stacked on rustic white bread or multigrain . . \$8
(Keep piling it on from build your own menu below, additional charges apply.)

GF Most sandwiches can be made gluten free for an extra \$1.

*free side & a pickle
WITH EVERY SANDWICH!*

Potato salad • cole slaw • potato chips
soup (\$2 extra) • mac & cheese (\$2 extra)

Build Your Own \$11

1.

CHOOSE A MAIN:

Turkey, ham, tuna, roast beef, salami, capicola, mortadella, egg salad, chickpea salad, (corned beef add \$2)

2.

CHOOSE A BREAD:

Rustic sliced white, sliced multigrain, thick-cut marble rye, French bread, onion kaiser, Ciabatta

3.

CHOOSE A CHEESE:

American, Swiss, provolone, cheddar, muenster, (fresh mozzarella add \$1)

4.

CHOOSE TOPPINGS:

Lettuce, tomato, mayo, mustard, pickle, Vinaigrette, Italian seasoning, Charley Sauce, vegan mayo, (sliced avocado add \$1)

SALADS

THE CAPTAIN

Mixed greens, microgreens, sprouts, cucumber, pickled egg, cherry tomatoes, olives, your choice of homemade dressings: house vinaigrette or thousand island.

\$9

Your choice of meat or tempeh for \$2.

THE CONQUISTADOR

A salute to the restaurants that came before us, ground beef, pulled chicken or tempeh made taco style, mixed greens, pico de gallo, avocado, shredded cheddar, house mojo dressing, in a homemade taco bowl.

\$12

SOUPS \$3/CUP
\$4.50/BOWL
\$10/32 OZ.

CHICKEN NOODLE

Amish chicken, carrots, onion, celery, fresh herbs and spices. Add matzo ball for \$2

**ASK ABOUT OUR CHEF'S
SPECIAL SOUP OF THE DAY!**

**CHARLEY
NOBLE**
SANDWICH SHOP

LITTLE SCALLYWAGS

TUNA SANDWICH

MAC & CHEESE

ITALIAN BOLOGNA

GRILLED CHEESE

BUILD YOUR OWN

All scallywags get a pickle
and a choice of:

BREAD: white or wheat
SIDE: applesauce or fruit cup
DRINK: juice box or bottled water

\$6

Call ahead for pick up orders: 773-332-5692!

DELIVERY AVAILABLE via Grubhub!



CHARLEY NOBLE

SANDWICH SHOP

hours

TUE-SAT 11-8, SUN 11-7

- MON CLOSED -

CALL AHEAD FOR
PICK UP ORDERS.

773-332-5692

DELIVERY
AVAILABLE

VIA GRUBHUB!



WWW.CHARLEYNOBLECHICAGO.COM

6011 W. IRVING PARK ROAD, CHICAGO

WHO IS CHARLEY NOBLE?

Legend has it,
British Merchant
Captain Charles Noble
sailed the seas in
the 1800's.

The skipper was a well-kempt man, and upon discovering that the tarnished stovepipe in his galley was made from copper, ordered that it stayed polished throughout each voyage. The deckhands and ship's cooks responsible for this task resented the extra work and started referring to the stovepipe itself as the "Charley Noble." They took pleasure, however, in keeping the pipe clear of soot by firing a musket up inside the pipe, which would become known as "firing the Charley Noble." Like all big fish tales, we'll never know whether or not it's true.

Here at Charley Noble Sandwich Shop, we keep the Captain's attention to detail immortal in the simplicity and pure quality of each ingredient, many of which are locally sourced from the Northwest Side. Working with vendor partners like Joseph's Finest Meats and Sicilia Bakery, neighborhood staples for decades, you can be assured that our raw ingredients are of the highest caliber. We make our sauces and most pickled items from scratch in house, and whenever we can't make it ourselves, we procure it from someone who is making it especially for us. It is our pleasure and privilege to bring these delicious things together for you, our neighbors in Portage Park and beyond.

From our family to yours, thank you!