



CHARLEY NOBLE

SANDWICH SHOP

hours

TUE-SAT 11-8,

SUN 11-7,

- MON CLOSED -

6011 W. IRVING PARK ROAD, CHICAGO

773-332-5692

WWW.CHARLEYNOBLECHICAGO.COM



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 stovepipe in his galley was made from copper, ordered that it stayed polished throughout each cruise.

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 in keeping the pipe clear of soot, however, and the act of firing a musket up inside the pipe 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 neighborhood. Working with vendor partners like Joseph's Finest Meats and Sicilia Bakery, neighborhood staples for over 50 years, 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 are getting it from someone who is making it especially for us. It is our pleasure and privilege to bring these delicious things together to you, our neighbors in Portage Park and beyond. **From our family to yours, thank you!**

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

TUNA NICOISE

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

DEVEILED EGG SALAD

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

CBLT

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

THE KRAKEN

Joseph's homemade prime roast beef, sharp cheddar and horseradish sauce, salt and pepper, on a fresh baked onion roll . . \$10

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 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 Amish chicken, french fried onions, Chef Jason's competition winning BBQ sauce, pickles on a fresh onion roll . . \$12

THE PATRICIA

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

THE FINK

Joseph's fresh ground Vidalia onion Italian sausage, sauteed broccoli rabe, shaved sharp provolone on ciabatta . . \$11

MRS. FROG

Our take on the Croque Madame, smoked boneless ham, Swiss cheese, mornay sauce, poached egg . . \$13

THE HAVANA AFFAIR

Homemade mojo braised pork shoulder, smoked ham, pickle, Swiss cheese, Charley Sauce on pressed french bread . . \$10

VEGGIE & VEGAN SANDWICHES

THE AUSTIN (V/VG)

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

TOFU "EGG" SALAD (VG)

Homemade tofu "egg" salad, sprouts, micro greens, tomato on artisan white bread . . \$9

KATHY BATES (V/VG)

Fried green tomatoes, fresh mozzarella, arugula, garlic mayo, oil & vinegar on artisan white bread . . \$11

TLT (V/VG)

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

THE WAYFARER (VG)

Micro-greens, sprouts, chickpea salad (chickpeas, carrots, sunflower seeds, onion, celery), homemade vinaigrette on a toasty ciabatta . . \$9

GRILLED CHEESE (V)

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

Build Your Own \$11

1.

CHOOSE A PROTEIN:

Turkey, ham, tuna, roast beef, salami, capicola, (corned beef add \$1), mortadella, egg salad, any vegan salad

Add a protein for \$2

2.

CHOOSE A BREAD:

Artisan sliced white, sliced multigrain, thick-cut marble rye, french bread, onion kaiser, brioche

3.

CHOOSE A CHEESE:

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

4.

CHOOSE TOPPINGS:

Lettuce, tomato, mayo, mustard, pickle, oil, vinegar, Italian seasoning, Carley Sauce, vegan mayo, (sliced avocado add \$1)

SALADS

THE CAPTAIN

Mixed greens, micro greens, croutons, cucumber, pickled egg, cherry tomatoes, olives, your choice of homemade dressings: house vinaigrette, ranch, thousand island.

\$9

Add a protein for \$2

THE CONQUISTADOR

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

\$12

chips & pickle

FREE WITH EVERY SANDWICH!

TOSS WITH TOPPINGS:

Chesapeake Bay, Salt & Vinegar, BBQ or Rosemary Parmesan for an extra \$1.

SOUPS \$3/CUP \$4.50/BOWL

CHICKEN NOODLE

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

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

LITTLE SCALLYWAGS

TUNA SANDWICH 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, milk or bottled water.

\$6