

# NOSH & GROG

— PROVISIONS —

## Appetizers

Pretzels: mustard butter \$9.50

Crab Rangoons: Thai chili duck sauce \$15.25

Tuna Tartare: avocado, coconut milk and whiskey barrel aged shoyu, pea shoots, carrot, sesame seed, micro wasabi, wonton chips \$16.25

Thick Cut Bacon: cured and smoked right here, apple puree, confit cipollini onion \$15.25

Bratwurst: apple, grain mustard aioli, pickled red onion, pretzels \$14.50

Salmon Cakes: yellow Thai curry aioli, arugula \$12.50

Corn Fritters: habanero syrup \$8.25

Lamb Meatballs: fig and mint preserve, cumin crème fraiche \$12.50

Popcorn Shrimp : hot honey pickle tarter \$13

## Bowls & Salads

Power Bowl: red quinoa, avocado, shaved kale, Okinawa sweet potato, pickled red onion, five spice oil, grilled citrus (add chicken +\$4.50, add salmon +\$10.50, add steak +\$12.50) \$16

Panzanella Bowl: heirloom tomato, cucumber, focaccia croutons, red onion, lemon vinaigrette, extra virgin olive oil, arugula (add chicken +\$4.50, add salmon +\$10.50, add steak +\$12.50) \$14.50

Poke Tuna Bowl: white miso and coconut milk, mango, puffed rice, pea shoots, pickled fresno, scallions, micro wasabi \$24

Cobb Salad: grilled chicken, house bacon, egg, mixed greens, kidney beans, corn, tomato, blue cheese, ranch \$19

## Food Truck Tacos

Smoked Pork Carnitas: red cabbage slaw, tomatillo-fresno jam, cotija, lime crema, micro cilantro 4 for \$14 -or- 2 for \$9.25

Shrimp Ceviche: avocado puree, roasted corn, pickled red onion, pea shoots, micro cilantro 4 for \$14.50 -or- 2 for \$9.50

Braised Pork Belly: red cabbage slaw, tomatillo-fresno jam, cotija, lime crema, micro cilantro 4 for \$15 -or- 2 for \$9.75

Crispy Turmeric Roasted Cauliflower: red cabbage slaw, tomatillo-fresno jam, cotija, lime crema, micro cilantro 4 for \$14 -or- 2 for \$9

Allergic - tell us! Before placing our order, please inform your server if a person in your party has a food allergy. \* Cooked to order/temperature; consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

# NOSH & GROG

— PROVISIONS —

## Sandwiches & Burgers

Served with hand-cut butter herb fries. Our burgers are made with two fully cooked, delicious and juicy ground brisket patties. Substitute sweet potato fries or side salad \$2 substitute gluten-free bun \$1.50

**Thigh High Sandwich:** crispy dark meat chicken thigh, hot honey pickles and red cabbage slaw, griddled white bread \$15.75

**Pulled Pork Sandwich:** house smoked pulled pork, red cabbage slaw, hot honey pickles, Alabama white barbecue on old school griddled white bread \$17

**Beet This Veggie Burger:** house made red beet veggie patty, gruyere cheese, heirloom tomato, pea shoots, pickled red onion aioli, brioche bun (can be vegan upon request) \$17.25

**Turkey Burger:** fresh mozzarella, white bean puree, roasted red pepper, onion, balsamic reduction, basil, brioche bun \$15.50

**The "Oh S#%T" Burger:** sloppy and delicious; cheddar, American, bacon aioli, caramelized onions, mesquite ketchup, brioche bun \$18 \*

**Baconator Burger:** our extra thick house cured bacon, two ground beef brisket patties, American cheese, smoked ketchup, aioli, brioche bun \$18

**Big Nosh:** play on the notorious: two brisket patties, special sauce, lettuce, cheese, pickles, onions, on brioche bun \$17.25

**Have it Your Way Burger:** \$13.75 \* Add lettuce, tomato, house pickles, ketchup, mustard, mayo: on the house. Add American, cheddar, gruyere cheese, bacon aioli: \$1 ea. Add caramelized onions, bacon, fried egg, or artisan blue cheese: \$2 ea.

## Entrees

**Gumbo:** shrimp, house made andouille sausage, celery, bell peppers, onions, okra and rice \$21

**Tagliatelle Bolognese:** fresh pasta, slow cooked pork and veal \$23

**Fried Chicken:** peppered country gravy, braised greens, hot honey pickles \$20

**Bistro Steak Frites:** roasted mushrooms and onions, pan reduction \$27 \*

**Pan Seared Salmon:** shaved brussels sprouts, shallot au vin blanc \$25 \*

**Brick Chicken:** foie gras black truffle sauce, creamy roasted garlic whipped potato, escarole \$22

## Dessert

**Cinnamon Rolls:** baked to order and topped with Madagascar vanilla icing, shareable \$7.25

**Stumptown Coffee:** pot of French press coffee - for here or for the road \$5

**Mighty Leaf Tea:** choice of organic earl grey, green tea tropical (light caffeine), or chamomile citrus (no caffeine), \$4