

NOSH & GROG

— PROVISIONS —

APPETIZERS

Pretzels mustard butter \$9.50

Crab Rangoons Thai chili duck sauce \$15.25

Bratwurst apple, grain mustard aioli, pickled red onion, pretzels \$15

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

Corn Fritters habanero syrup \$9

Popcorn Shrimp hot honey pickle tarter \$13

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

Salmon Cakes yellow Thai curry aioli, arugula \$13

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

FOOD TRUCK TACOS

Smoked Pork Carnitas: red cabbage slaw, tomatillo-fresno jam, cotija, lime crema, micro cilantro 2 for \$10 - or- 4 for \$15

Shrimp Ceviche avocado puree, roasted corn, pickled red onion, pea shoots, micro cilantro 2 for \$10 -or- 4 for \$15

Braised Pork Belly red cabbage slaw, tomatillo-fresno jam, cotija, lime crema, micro cilantro 2 for \$10 -or- 4 for \$15

Crispy Turmeric Roasted Cauliflower red cabbage slaw, tomatillo-fresno jam, cotija, lime crema, micro cilantro 2 for \$10 -or- 4 for \$15

Scratch Kitchen Allergic - tell us! Before placing your 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.

BOWLS

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

Power Bowl red quinoa, avocado, shaved kale, Okinawa sweet potato, pickled red onion, five spice oil, grilled citrus (add chicken +\$7, add salmon +\$14, add steak +\$16) \$16

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

Panzanella Bowl heirloom tomato, cucumber, focaccia croutons, red onion, lemon vinaigrette, extra virgin olive oil, arugula (add chicken +\$7, add salmon +\$14, add steak +\$16) \$14.50

ENTREES

Bucatini Bolognese slow cooked pork and veal \$24

Pan Seared Salmon shaved brussels sprouts, shallot au vin blanc \$26*

Fried Chicken peppered country gravy, braised greens, hot honey pickles \$21

Bistro Steak Frites roasted mushrooms and onions, pan reduction \$28*

Gumbo shrimp, house made andouille sausage, celery, bell peppers, onions, okra and rice \$22

Brick Chicken foie gras black truffle sauce, creamy roasted garlic whipped potato, escarole \$23

SANDWICHES & BURGERS

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 \$17.25

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

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

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

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

DESSERTS

Cinnamon Rolls Madagascar vanilla icing \$7.25

Dark Chocolate Cake ganache, raspberry, copper dust \$9

Stumptown Coffee French press pot - 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