

NOSH & GROG

— PROVISIONS —

SNACKS & STARTERS

Cheese Board **V** today's selection of four local and imported cheese, spiced granola, jams/jellies, local honey comb, fruit and crackers 24

Squash Blossom Quesadillas **V** huitlacoche, native corn, oaxaca cheese, pickled serrano, smoked agave, salsa verde 14

Pulled Pork Egg Rolls Korean BBQ, coleslaw, charred white peach chili sauce 15

House Made Pretzel **V** smoked salt, Progression IPA beer mustard 10

Lobster Rangoons butter poached lobster, cream cheese, gochujang, mango duck sauce 16

Mexican Shrimp Cocktail ancho chili cocktail sauce, radish, saltines, tortilla chips 20

Sriracha Wings **GF** house made green sriracha hot sauce, ginger, local honey, black garlic buttermilk ranch, celery salad 16

TACOS

How many... one for a bite, two for an snack, three for an appetizer, four for a meal

Street Tacos **GF** pork carnitas, queso fresco, pickled onion 5 (ea)

Squash & Mushroom Tacos **V** **GF** fire roasted chayote squash, shiitake mushrooms, mojo verde, queso fresco 5 (ea)

Spicy Shrimp Tacos **GF** radish slaw, jalapeno lime crema 5 (ea)

Tequila Brined Chicken Tacos **GF** cotija cheese, salsa verde 5 (ea)

Fried Fish Taco Takis battered hake, Brussel slaw, avocado crema 5 (ea)

BOWLS & SALADS

add to your salad or bowl: grilled chicken breast +7, salmon +15, shrimp +12, prime 10oz NY strip steak +32

Roasted Corn Salad **V** **GF** cotija cheese, pickled shallots, tajin marinated cucumber, dressed greens, cilantro crema 14

Wedge Salad baby iceberg, house made bacon, blood oranges, Great Hill blue cheese, crispy pickled onions, green goddess dressing 16

Heirloom Tomato Salad **GF** **V** Clodhopper Farm (Millis, MA) heirloom tomatoes, burratini, grilled peaches, lemon basil pesto, Urfa pepper, white balsamic 18

MAINS

Prime Steak Frites * **GF** 14oz cast iron seared NY strip, maître d butter, dressed greens 52

Picanha Steak **GF** 12oz choice coulotte steak, black bean puree, chorizo, sauteed local greens, Brazilian tomato salsa 35

Sesame Ginger Salmon * **GF** buckwheat soba noodles, Silverwood Farm (Sherborn MA) zucchini and eggplant, smoked miso and maple vinaigrette, sesame 28

Pan Roasted Chicken **GF** Wild Robbins Farm (Sherborn, MA) pasture raised chicken, buttermilk pomme puree, seasonal Silverwood vegetables 32

Sweet Pea & Mushroom Risotto **V** **GF** carnaroli rice, locally foraged chanterelle and blue foot mushrooms, English pea purée, mascarpone 25
... add grilled chicken breast +7, salmon +15, shrimp +12, prime 10oz New York strip +32

"The Token" Fried Chicken Sandwich Wild Robbins Farm (Sherborn, MA) pickle brined chicken, green tomato chow chow, local greens, samurai sauce, brioche 21

Big Nosh Burger two ground wagyu brisket patties, American, house dill pickles, shredded lettuce, fancy sauce, sesame brioche 22

"Cali" Quinoa Burger **V** two house made quinoa and black bean patties, pepper jack, whipped avocado, alfalfa sprouts, pickled red onions, sesame brioche 18

AFTER DINNER

S'mores smoked chocolate cremeaux, brown butter graham cracker, bruleed marshmallow, bourbon hazelnut brittle, evoo 14

Strawberry Shortcake **V** buttermilk biscuits, lemon thyme, strawberry rhubarb compote, chantilly cream, lavender mint 12

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

Local Farm Collaborators a special "thank you" to our friends at Silverwood Organic Farm, (Sherborn), Clodhopper Farm (Millis) and Wild Robbins Farm (Sherborn) who's passion for farming help make our menu possible

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.

Absinthe
(circa 1700's)
Kubler \$17
Gran 1381 \$20

WHITE WINES

Chateau Saint Nabor, Rose '20
(Côtes du Rhône, France) btl 44 / 5oz gl 11 /
7oz gl 15.25

Ashlyn, Pinot Gris '19
(Willamette Valley, OR) btl 50 / 5oz 12.50 /
7oz gl 17

Glen Carlou, Sauvignon Blanc
(Cape Town, South Africa) btl 44 / 5oz gl 11 /
7oz gl 15.25

**Glen Carlou, Petite
Chardonnay '21**
(South Africa) btl 38 / 5 oz gl 9.50 / 7oz gl 13

Valdo, Prosecco
(Italy) btl 43 / 5oz gl 10.75

**Nicolas Feuillatte, Champagne
Brut Reserve**
(Chouilly, France) 350ml btl 56

RED WINES

**Les Athletes Du Vin, Pinot
Noir '20**
(France) btl 46 / 5oz gl 11.50 / 7oz gl 16

Lote 44, Malbec '20
(Mendoza, Argentina) btl 40 / 5oz gl 10 /
7oz gl 13.75

**Château Saint Nabor, Côtes
du Rhône '17**
(Côtes du Rhône, France) btl 52 / 5oz gl 13 /
7oz gl 18

Tagua Tagua, Syrah '20
(Central Valley, Chile) btl 44 / 5oz gl 11 / 7oz
gl 15.25

**Château Siran Saint-Jacques,
Bordeaux Superieur '17**
(Bordeaux, FR) btl 55 / 5oz gl 13.75 / 7oz gl
19

Ground Effect, Cabernet '18
(Santa Barbara, CA) btl 56 / 5oz gl 14 / 7oz
gl 19.50

BAR

Vodka

Kettle One
Tito's
New Amsterdam

Tequila

Gran Coramino Cristalino
Maestro Dobel, 50 Anejo
Grand Mayan, Reposado
Casamigos, Anejo
Rosaluna, Mezcal
Ocho, El Bajio Reposado
Partida Blanco
Milagro Blanco
Exotico Blanco

Gin

Gray Whale
Bluecoat
Hendrick's
Brockmans
Aviation
New Amsterdam

Rum

Diplomatico, Reserva
Flor de Cana, Res. 7yr
Privateer N.E. Reserve
Lawley's Dark Rum
Sailor Jerry

Bourbon / Whiskey

Rabbit Hole, Heigold
Rabbit Hole, Cavehill
Rabbit Hole, Dareringer
Elijah Craig
Basil Hayden's
Widow Jane 10yr
Westland Garryana
Jameson Black
Jameson Caskmates

Scotch

Talisker, Storm
Oban, 14yr
Ardbeg, 10yr
SIA
Monkey Shoulder
Peat Monster

Rye

Larceny
Rabbit Hole, Boxergrail
Templeton
Buelleit
Pikesville
Putnam

Cognac

Pierre Ferrand, Amber Remy
Martin VSOP Meukow VS
Bauchant

NOSH & GROG ORIGINALS

The Grog Flor de Cana 7yr rum, kiwi, lime, ginger, honey 16

Law Breaker Lawley's rum, lime, simple, Peychaud's 13

The Mistress Gray Whale Gin, lemon, Côtes du Rhône
blackberry simple 16

NOSH & GROG INSPIRED OLD FASHIONEDS

The Playa Widow Jane, orange and barrel aged bitters, sorghum
simple 25
for a bit sweeter ask for it with Sherry Cask Rabbit Hole

Dot. Sazerac Putnam Rye, bitters absinthe rinses (I promise you
won't hallucinate) 16

Sip this Sunshine Ketel One, Lo-Fi, grapefruit, lemon,
bitters 17

Plane Jane Elijah Craig Bourbon, sugar cube, bitters 15
bar choice rye +2

CLASSICS

House Margarita (circa 1942) Exotico blanco tequila, lime,
agave 12
("spicy" with fresh jalapeño 13)

Sangria (circa 200 B.C. yeah, we know it's old) red, white or rosé
(add \$1 for rosé 14, rose 15)

Caipirinha (circa 1800's) Novo Fogo Cachaça, lime and cane
sugar 14

Espresso Martini (circa 1983) New Amsterdam Vodka,
Galliano Espresso (dark or creamy) 15
Top Shelf Espresso Martini: Grey Goose, house made maple cream 18

TODAY'S BEER LIST

For today's up to the moment beer list scan the
code or visit noshandgrog.com/grogdrink



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