



## Brunch Breads

**Made to Order Donuts**  start with a tray to share for your table; warm glazed sourdough donuts made to order donuts 3 for 10


**Biscuits & Ham** Bentons country ham, cultured butter, lemon thyme, blackberry compote, black pepper, lemon 3 for 15

**Ricotta Toast**  Iggy's ancient grain bread, house made ricotta, smoked hazelnuts, brûléed figs, lavender honey 14

## Oysters & Raw Bar

**Fresh Shucked Oysters** \* today's variety of oysters, grapefruit mignonette granita, green tomato cocktail sauce 4(ea) add caviar 8 per gram


**Artic Char Gravlax** \* Tangerini Farm red beets, bourbon, johnnycake, onion ash crème fraiche, capers, pickled shallots, dill 16


**Crudo** \*  local fluke, serrano, coconut milk, plantains, Jamaican jerk, lime, sorrel leaves 15

**Mexican Shrimp Cocktail** shrimp ceviche, green tomato aguachile, lime, radish, saltine crackers, cilantro 16

**Seafood Tower** \* assorted shellfish & marine life, served with traditional and non-traditional accompaniments 75

## Brunch


**Red Flannel Hash**  smoked wagyu brisket, Tangerini Farms sweet potatoes, beets, alliums, Wild Robbins soft poached eggs, hollandaise, soft herbs 22

**Nosh Grain Bowl**  black lentils, quinoa, fattoush, ember roasted squash, herb whipped feta, black eyed pea hummus, turmeric honey mustard, berbere pumpkin seeds 23 ...add to your salad: chicken breast +10, salmon +15, shrimp +12



**Chocolate French Toast Casserole**  Iggy's brioche, coconut milk, Mexican chocolate, dulce leche, bourbon chantilly 17

**Wood Roasted Salmon** \* fig & caper sofrito, black lentils, Tangerini Farm spinach, citrus, purple daikon radish, fennel, pecan muhammara 28

**Granola Parfait**  house made yogurt, blackberries, oatmeal streusel, maple cream 14

**Grilled Caesar**  apple wood roasted Silverwood Farm lacinato kale, black garlic, anchovies, ciabatta crumble, meyer lemon, pecorino 16 ...add to your salad: chicken breast +10, salmon +15, shrimp +12

**"The Token" Fried Chicken Sandwich** Wild Robbins Farm pickle brined chicken, green tomato chow chow, local greens, samurai sauce, brioche 17 ... add house chips 3, fries 5, dressed greens 5

**Beet Salad**   Silverwood Farms beets, whipped citrus crème fraiche, local arugula, blood oranges, pumpkin seed dukkah, calabrian chili hot honey, nigella seed 16 ...add to your salad: chicken breast +10, salmon +15, shrimp +12

**Chef Chelven Randolph**  
@mrchelvenr

**Scratch Kitchen** Allergic - tell us! Before placing your order, please inform your server if a person in your party has a food allergy. \* Raw or 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 —

### WHITE WINES

#### Schloss Saarstein, Riesling '19

(Mosel, Germany) btl 40 / 5oz gl 10 / 7oz gl 13.75

#### Ashlyn, Pinot Gris '19

(Willamette Valley, OR) btl 50 / 5oz 12.50 / 7oz gl 17

#### Viña Marty Pacha, Sauvignon Blanc Reserva '21

(Maule Valley, Chile) btl 44 / 5oz gl 11 / 7oz gl 15.50

#### Glen Carlou, Oaked Chardonnay '20

(Cape Town, South Africa) btl 40 / 5oz 10 / 7oz 13.75

#### Valdo, Prosecco

(Italy) btl 43 / 5oz gl 10.75

### 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 42 / 5oz gl 10.50 / 7oz gl 14.50

#### Marmicas, Tempranillo '21

(Ribera del Duero, Spain) btl 46 / 5oz gl 11.50 / 7oz gl 16

#### Chateau Saint-Nabor, Côtes du Rhône '20

(France) btl 50 / 5oz gl 12.50 / 7oz gl 17.25

#### Pacha, Cabernet Reserva '19

(Maule Valley, Chile) btl 54 / 5oz gl 13.50 / 7oz gl 18.75

#### Grangeneuve, Bordeaux

(Bordeaux, France) btl 60

### BAR

#### Vodka

Belvedere  
Kettle One  
Tito's  
New Amsterdam

#### Tequila

Maestro Dobel, 50 Anejo  
Clase Azul Tequila Reposado  
Rosaluna, Mezcal  
Ocho, El Bajio Reposado  
Partida Blanco  
Partida Reposado  
Exotico Blanco

#### Gin

Gray Whale  
Botanist  
St. George Terroir  
New Amsterdam

#### Rum

Diplomatico, Reserva  
Flor de Cana, White  
Flor de Cana, Res. 7yr  
Lawley's Dark Rum  
Sailor Jerry  
Plantation Pineapple

### BRUNCH COCKTAILS

**Creole Bloody Mary** "breakfast of champions"  
vodka, tomato juice, horseradish, lemon, garlic 13 spicy  
add 1

**Sangria** red wine, blood orange, berries, winter  
spices 13 gl / 48 pitcher (about 4 glasses)

**Bellini** your choice poinsettia (cranberry) peach, or  
fresh house pressed pineapple, with prosecco gl 12 / btl  
48 (about 5 glasses)

**Bugs Bunny** Buffalo Trace Bourbon, carrot juice,  
lemon, honey, ginger 14

**Milk Punch** house infused vanilla vodka, pineapple,  
maple cream, lemon, lime, cinnamon 13

**Death in the Afternoon** absinthe and  
prosecco 14

**Mimosa by the Bottle** "Sharing is Caring"  
(or by the glass) Valdo Prosecco and fresh squeezed  
orange juice gl 12 / btl 48 (about 5 glasses)

### TODAY'S BEER LIST

For today's up to the moment beer list scan the code or  
visit [noshandgrog.com/grogdrink](http://noshandgrog.com/grogdrink)



#### Bourbon / Whiskey

Blanton's  
Eagle Rare 10yr  
I.W. Harper Cabernet Cask  
Rabbit Hole, Heigold  
Rabbit Hole, Dareringer  
Angel's Envy  
Buffalo Trace  
Woodford

#### Cognac

VSOP Meukow VS  
Bauchant

#### Rye

Putnam Rye  
Angel's Envy  
Woodford  
Sazerac  
Pikesville

#### Scotch

Talisker, Storm  
SIA  
Monkey Shoulder  
Peat Monster

Brunch

Beverage Director: **Matty Alexander**  
@matty\_oldfashioned\_