



Chef Chelven Randolph @mrchelvenr

NOSH BOARDS

* gluten free crostini/crackers available upon request

Charcuterie Board selection of three (3) house made charcuterie offerings, served with house pickles, mustards and crostini 26

Cheese Board  today's selection of four (4) local and imported cheese, spiced nuts, jams/jellies, local honeycomb, preserved & fresh seasonal fruit, house crackers 24

Mezze Board  selection of three (3) house made Mediterranean inspired dips and spreads, served with pomegranate molasses, and house made sesame lavash crackers 22


STARTERS

Pulled Pork Egg Rolls South Carolina BBQ, Brussel sprout slaw, charred peach chili sauce 15

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


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


Squash Taquitos   local butternut squash, huitlacoche, oaxaca cheese, poblano cream, pickled jalapeno 14



Soup & Sandwich  Silverwood Farm green tomato bisque, comté and pimento grilled cheese, arugula pesto, pickled peppers 12

GREENS & THINGS

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

Nosh Grain Bowl  black lentils, quinoa, fattoush, ember roasted squash, herb whipped feta, black eyed pea hummus, turmeric honey mustard, berbere pumpkin seeds 23


Grilled Caesar  apple wood roasted Silverwood Farm lacinato kale, black garlic, anchovies, ciabatta crumble, meyer lemon, pecorino 16

Beet Salad   Silverwood Farm beets, whipped citrus crème fraiche, local arugula, blood oranges, pumpkin seed dukkah, calabrian chili hot honey, nigella seed 16

MAINS

Chicken Gnudi Tangerini Farm spinach ricotta gnocchi, braised Wild Robbins Farm pasture raised chicken, baby fennel, black trumpet mushrooms, cracklins, maple roasted carrots 28

Vegetable Lo Mein rice noodles, brussel sprouts, pickled mung beans, nauc cham, smoked shoyu, benne seeds, soft poached Wild Robbins Farm chicken egg 19 ...add chicken breast +10, salmon +15, shrimp +12

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

Prime Steak Frites *  14oz cast iron seared Prime Sirloin, truffle compound butter, mini wedge salad, parm fries 60

Squash Risotto   carnaroli rice, butternut and kabocha squash, goat cheese, mascarpone, pecorino, fried sage 25 ... add chicken breast +10, salmon +15, shrimp +12, prime 10oz New York strip +32

Double Cut Pork Chop  wood roasted heritage breed pork, Tangerini Farm spinach, turnips, herb cream, caviar 42

"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

Local Farm & Artisan Collaborators

"Thank you" to our friends who's passion and craft help make our menu possible:

Wild Robbins Farm (Sherborn)
Silverwood Organic Farm (Sherborn)
Tangerini Farm (Millis)
Island Creek Oysters (Duxbury)
Clodhopper Farm (Millis)
Eddy The Mushroom Man (Millis)

SNACKS

Fried Oysters (5) cornmeal battered Nauset oysters, pickled gerbiche, yuzu aioli 12

Chips & Dip  onion ash, sour cream, house made potato chips 7

Street Tacos your choice of our Mexican street tacos, inspired by our chefs time in LA. Made with house made, hand pressed corn tortilla and served with local radish, lime & cilantro 5 (ea)

... Cochinita, achiote marinated lamb, pineapple salsa relish, pickled jalapenos

...Taki Hake, brussel slaw, cilantro crema, crushed Fuego Takis

... Sweet Potato black bean, chipotle lime honey, cotija, Yucatan onions

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.

DINNER

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

Casalforte, 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 '16

(Bordeaux, France) btl 54

BAR

Vodka

Belvedere
Kettle One
Tito's
New Amsterdam

Tequila

Maestro Doble, 50 Anejo
Clase Azul Tequila Reposado
Rosaluna, Mezcal
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

Bourbon / Whiskey

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

Rye

Uncle Nearest
Angel's Envy
Woodford
Sazerac
Pikesville

Scotch

Talisker, Storm
SIA
Monkey Shoulder
Peat Monster

Spirit of the Month:

McConnell's Irish Whisky (The Legend Begins)

The Legend starts in 1776, located in the heart of Belfast Ireland. A spirit that is 2nd to None for 154 years. Then a horrible fire struck the facility. After tirelessly working they were able to rebuild. However, prohibition caused the distillery to close for a while. We here at Nosh and Grog believe in only serving the best spirits in Medfield.

"McConnell's sherry cask is by far the best Irish Whisky I have ever had." - Matty Alexander, Beverage Director

Neat/Rock pour 15

Barrel aged Vieux Carré "Old Square" 17

Auld Fashioned 17

OLD FASHIONEDS

Smoked add \$2

Great White Buffalo Buffalo Trace Bourbon, honey, bar bitters 15

The Cleanse Cynar, Benedictine, Aperol, Jamaican bitters 12

Barrel Aged Cocktails: aged in our own charred white oak barrel 16

Manhattan (circa 1882)

Toronto: (circa 1922) "Manhattan's little cousin"

Negroni (circa 1919)

SEASONAL & CLASSICS

Last Word Botanist Gin, Luxardo Maraschino, Green Chartreuse 16

Elder Statesman (low ABV) elderflower, Koval Ginger, lemon, honey 11

Pink Lady Botanist gin, pomegranate, lemon, apple cordial 16

Sia Later Sia, lemon, honey, falernum, bitters 15

Sangria red wine, blood orange, berries, winter spices 13

Winter Margarita Del Maguey Vida mezcal, agave, lime, orange blossom 15

TODAY'S BEER LIST

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



DINNER