



Brunch without mimosas
is like a day without sunshine

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 house smoked 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 Sucked Oysters on 1/2 Shell* 4(ea) add caviar 8 per gram

- Local
- Southern
- West Coast

Salmon Gravlax Tangerini Farm red beets, bourbon, johnnycake, onion ash crème fraiche, capers, pickled shallots, dill 15


Artic Char Tartare* cucumber, preserved lemon, onion ash crème fraîche, capers, dill 16


Crudo*  local black sea bass, harissa labneh, peanut chile crunch, black vinegar, grapefruit 16

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


Cereal French Toast  brioche bread, coconut cereal milk, Fruity Pebbles, maple syrup, chantilly 17

Shrimp & Grits  Anson Mills grits, pimento cheese, maitake mushrooms, country ham, Florida rock shrimp 28

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

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

Spring Salad Silverwood Farm wood roasted asparagus, Tangerini Farm pea greens, burrata, wild ramps, green garlic pistou, bacon fat, herbed pistachio crumble 17

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

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.

Brunch

NOSH & GROG

— PROVISIONS —

WHITE WINES

Chateau Saint-Nabor, Côtes du Rhône '20

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

Ashlyn, Pinot Gris '19

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

Husch, Chardonnay '21

(Mendocino, CA) btl 48 / 5oz 12 / 7oz 16.75

Viña Marty Pacha, Sauvignon Blanc Reserva '21

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

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

Pecina Rioja Cosecha '20

(Rioja, Spain) btl 40 / 5oz 10 / 7oz 14

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 54

BRUNCH COCKTAILS

Sangria sauvignon blanc, E'Dolce Amaretto, seasonal fruits 13 gl / 48 pitcher (about 4-5 glasses)

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

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

N&G G&T St George Gin, blackberry, cucumber, tonic 11

Sidecar VSOP St. Remy VSOP, lemon, honey, orange bitters 12

The Monk Yellow Chartreuse, spiced pear, coconut, lemon, orange blossom 13

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



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BAR

Vodka

Belvedere
Ketle One
Tito's
New Amsterdam

Gin

Gray Whale
Bluecoat
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

Tequila

Maestro Dobel, 50 Anejo
Clase Azul Tequila Reposado
Milagro Blanco
Milagro Resposado
Milagro Anejo
Rosaluna, Mezcal
Partida Blanco
Exotico Blanco

Bourbon / Whiskey

Blanton's
I.W. Harper Cabernet Cask
Rabbit Hole, Heigold
Rabbit Hole, Dareringer
Angel's Envy
Elijah Craig
Woodford

Rye

Uncle Nearest
Angel's Envy
Woodford
Sazerac
Elijah Craig
Pikesville

Scotch

Talisker, Storm
SIA
Monkey Shoulder
Peat Monster

Brunch

Beverage Director: **Matty Alexander**
@matty_oldfashioned_

TM