



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

Maduros   sweet plantains, cilantro, fried garlic, 50 year aged sherry vinegar 12


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

Sriracha Wings house made green sriracha, Linda's legacy, ginger, local honey, black garlic buttermilk ranch, celery salad 16

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 15

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



MAINS

Chef's Cut * rotating Wild Robbins Farm heritage breed pork cut of the day, ask server MKT

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

Braised Lamb Cavatelli harissa, beets, golden raisins, green garlic labneh, wild ramps, bee pollen, preserved meyer lemon 35

Kimchi Udon house collard kimchi, pickled mung beans, benne seeds, soft poached Wild Robbins Farm chicken egg, house chile crisp 22 ...add chicken breast +10, salmon +15, shrimp +12

Agnolotti   spring onion ricotta, Tangerini Farms spinach, morels, maitakes, pea greens 31 (add chicken breast +10, salmon +15, shrimp +12, prime 10oz New York strip +32)

Steak Frites *  14oz cast iron seared prime sirloin, black truffle compound butter, mini wedge salad, parm fries 55

"The Token" Fried Chicken Sandwich Wild Robbins Farm pickle brined chicken, Linda's legacy, 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 pork, 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

Château Saint Nabor, Rosé '20
(Rhône, FR) btl 44 / 5oz gl 11 / 7oz gl 15.25

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 '16
(Bordeaux, France) btl 54

BAR

Vodka

Belvedere
Kettle One
Tito's
New Amsterdam

Gin

Citadelle
Bluecoat
St. George Terrior
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
Elijah Craig
Rabbit Hole, Heigold
Rabbit Hole, Dareringer
Angel's Envy
Woodford

Rye

Uncle Nearest
Angel's Envy
Woodford
Sazerac
Elijah Craig
Pikesville

Scotch

Talisker, Storm
SIA
Monkey Shoulder
Peat Monster

OLD FASHIONEDS

Smoked add \$2

The "OG" house old fashioned: Elijah Craig small batch, bitters, honey 15 w/ Rye 16

Oaxacan Milagro Anejo, del maguey mezcal, bitters, agave 17

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)

Vieux Carré "Old Square"

SEASONAL & CLASSICS

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

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

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

Cherry Wave New Amsterdam Vodka, Aperol, cherry, orange, lemon, honey, grapefruit 14

Tommy Margaritta reposado, lime agave 13 blanco 12 (spicy verde or chile 14)

Mai Tai 7 year rum, dark rum, lime, orange liquor, orgeat 13

What If... rotating cocktails; changes weekly, ask your server for details 13

TODAY'S BEER LIST

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



RESTAURANT

DINNER

Beverage Director: **Matty Alexander** @matty_oldfashioned_