



### SNACKS & STARTERS


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

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

**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

**Chips & Dip**  caramelized onion, onion ash, house salt & vinegar chips 7

**Street Tacos** your choice of our Mexican street tacos, inspired by our chefs time in LA. Made with our fresh house made 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

**Porchetta Sandwich** ciabatta, Wild Robbins pork belly, broccoli rabe, provolone, watercress, pesto aioli 17 ... add house chips 3, fries 5, dressed greens 5

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


**Big Nosh Burger** two ground wagyu brisket patties, American, house dill pickles, shredded lettuce, fancy sauce, sesame brioche 18 ... add house chips 3, fries 5, dressed greens 5

**"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

**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

**Not Your Mom's Tuna** olive oil packed albacore, cucumber, shallots, lemon agrumato, crushed house chips, Iggy's pullman loaf 15 make it a Comté cheese melt 3 ... add house chips 3, fries 5, dressed greens 5

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

**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 chicken breast +10, salmon +15, shrimp +12

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

### MAINS

#### Local Farm & Artisan Collaborators

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

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

## LUNCH

**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.

# 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

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

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

### Husch, Chardonnay '21

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

### 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

### 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

## OLD FASHIONED

**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"

## COCKTAILS

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

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

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

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

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

## 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)



## 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  
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

# LUNCH

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

TM