

## BOARDS FOR THE TABLE


\* gluten free crostini/crackers available upon request

**Butter Board** house-made cultured butter, honey goat butter, crab apple butter, house-made buttermilk biscuits 11

**Charcuterie Board** selection of three house-made charcuterie selection, traditional and non-traditional accouterments, crostini 24



**Cheese Board** selection of four artisanal cheese, traditional and non-traditional accouterments, house-made benne seed crackers 26

**Grand Board** selection of three artisanal cheeses and three house-made charcuterie selection, traditional and non-traditional accouterments, crostini and house-made benne seed crackers 45


**Mezze Board**  rotating selection of our takes on classic Mediterranean mezze dips & spreads, served with marinated olives, smoked feta, cornmeal pita 22

**Mother Board** grazing board featuring chef's selection of butters, cheeses, charcuterie, and mezze, accompanying breads and accouterments 60

## SNACKS

**Chips & Dip**   house-made chips, caramelized alliums, ash 7

**Lobster Roll Bao** butter poached lobster, kewpie mayo, celery, yuzu kosho 18 ea add caviar 7

**Squash Blossom Quesadilla**  Tangerini's Farm charred corn, Langwater Farm blossoms, huitlacoche, Oaxaca cheese, smoked agave, salsa verde, pickled serrano 14

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

**Pulled Pork Egg Rolls** South Carolina BBQ, Brussel sprout slaw, charred peach duck sauce 13

**Lobster Rangoons** butter poached lobster, cream cheese, gochujang, mango duck sauce 14

**Shrimp Cocktail** Florida rock shrimp ceviche, green tomato cocktail sauce, jalapeno, radish, saltines, crispy tortilla 17

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

... Carnita, confit pork shoulder, salsa verde, pickled red onion

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

... Roasted Squash, salsa macha, avocado cream, cotija

**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), Langwater Farm (North Easton), Island Creek Oysters (Duxbury), Clodhopper Farm (Millis), Eddy The Mushroom Man (Millis), Dowse Farm (Sherborn), and Crescent Ridge Dairy (Sharon)

Our scratch kitchen is not allergen free. If you have food allergies - please tell us before placing your order. \*Cooked to order/temperature; consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



**Chef Chelven Randolph** @mrchelvenr

 Gluten Free


 Vegetarian

## GREENS AND THINGS

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


**Tomato & Burrata**   local heirloom confit tomato, burratini, basil oil, green goddess, pistachio dukkah, red watercress 16

**Grilled Caesar** apple wood roasted Tangerini Farm Tuscan kale, black garlic caesar, ciabatta crumble, piave, lemon, evoo, shaved pecorino 14

**Nosh Grain Bowl**  black lentils, quinoa, fattoush, za'atar toasted Row 7 squash, herb whipped feta, black eyed pa hummus, turmetic honey mustard, berbere's spiced sunflower seeds 21

**Watermelon Salad**   compressed Langwater Farm's watermelon, Silverwood Farm's white cucumber, pickled rind, chermoula, nigella and benne seeds, mint 13

## MAINS

**Tomato Risotto**  carnaroli rice, confit tomato, saffron, crème fraiche, shaved pecorino, ricotta stuffed Langwater Farm squash blossom 26

**Corn Chowder** Island Creek countneck clams, house cured bacon, corn ribs, local new potatoes, fried clam strips, celery leaves, biscuit crumble 36

**Seared Salmon**  olive oil poached salmon, husk cherry sofrito, black lentils, shaved fennel, pickled green strawberries, pecan Muhammara, radish 30

**Kimchi Udon** Silverwood Farm collard greens, pickled mung beans, gochugaru, Wild Robbin's soft poached egg, smoked peanut chili crisp 24  
...add chicken breast +10, salmon +15, shrimp +12, 12oz dry aged NY strip steak +32

**Chicken Milanese** panko crusted Wild Robbins statler chicken breast, wood roasted tomato vinaigrette, local arugula, watermelon radish, charred green beans, pecorino, grilled lemon 28

**Pork Coppa Steak**  12oz Berkshire breed pork, sweet tea brine, native corn succotash, velouté, Row 7 squash, ember roasted peach moustard 30

**Steak Frites** \*  14oz prime ribeye, french fries, mini wedge salad, black truffle butter 55

**"The Token" Fried Chicken Sandwich** Wild Robbins Farm brined chicken, Linda's legacy, green tomato chow chow, local greens, samurai sauce, brioche 17  
(add house chips 3, fries 5, dressed greens 5)

## ROSE + SPARKLING

### **Domaine Tour Campanets, Rose '22**

Provence FR | 48/BTL, 10/5oz, 14/7oz

### **Poema Cava NV**

Penedès SP | 48/BTL, 10/5oz, 14/7oz

### **Louis de Grenelle, Brut Sparkling Rose NV**

Saumur FR | 60/BTL, 12.5/5oz, 17.5/7oz

## WHITE WINES

### **Fernando Pighin, Pinot Grigio '22**

Friuli IT | 48/BTL, 10/5oz, 14/7oz

### **Domaine de l'Auriere, Muscadet '21**

Loire Valley, FR | 48/BTL, 10/5oz, 14/7oz

### **Broadbent, Vinho Verde NV**

Portugal | 48/BTL, 10/5oz, 14/7oz

### **Jacques Dumont, Sauvignon Blanc '21**

Touraine, FR | 64/BTL, 13.5/5oz, 19/7oz

### **Nivarius, Tempranillo Blanco '22**

Rioja, SP | 56/BTL, 12/5oz, 16.5/7oz

### **Seghesio Family, Chardonnay '20**

Sonoma, CA | 64/BTL, 13.5/5oz, 19/7oz

## RED WINES

### **Domaine de le Bêche, Morgon '21**

Beaujolais FR | 56/BTL, 12/5oz, 16.5/7oz

### **Montinore Estate, Pinot Noir '19**

Willamette Valley, OR | 60/BTL, 12.5/5oz, 17.5/7oz

### **Château Beauchêne '21**

Côtes du Rhône, FR | 48/BTL, 10/5oz, 14/7oz

### **Goose Ridge, Cabernet Sauvignon '19**

Columbia Valley, WA | 56/BTL, 12/5oz, 16.5/7oz

### **Obsidian, Triple Junction, Volcanic Red '21**

West Coast of America | 68/BTL, 14.5/5oz, 20/7oz

## NOSH AND GROG SIGNATURES

**Barrel-Aged Manhattan** Rye | Sweet Vermouth | Bitters | Time 15

**Old Fashioned** Duck Fat Washed Bourbon | Maple | Bitters 15

**N&G G&T** Compressed Watermelon | Sage | Q Tonic 15

### **Farmer's Market Sangria**

Red | Bramble Berry | Ginger | Spice 12

White | Caramelized Peach | Honey | Citrus 12

## SEASONAL INSPIRATIONS

**Grapefruit & Yuzu** Paloma | Yuzu Koshi | Tequila 14

**Burnt Orange & Honey** Amaro dell'Etna | Lemon | Maldon Sea Salt 15

**Green Tea & Ginger** Hatozaki Japanese Whiskey | Sencha | Soda Water 16

**Turmeric & Blood Orange** Ambrosia | Gin | Cava | Tropical Ginger Beer 14

**Maple & Lime** Aged Rum | Vermont Maple | Fresh Lime 12

**Cucumber & Cilantro** Berkshire Mountain Vodka | Row 7 Cilantro | Juiced Cucumber 14

**Blueberry & Smoke** Mezcal | Mulled Wine | Local Blueberry | Lime 14

## TODAY'S BEER LIST

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



## BAR

### **Vodka**

Belvedere  
Ketel One  
Titos  
Ice Glenn

### **Gin**

Drumshanbo Irish Gunpowder  
St George Terroir  
Plymouth  
Citadelle

### **Agave**

Del Maguey Vida  
Clase azul Reposado  
Milagro Anejo  
Milagro Reposado  
Milagro Blanco  
Lunazul Reposado  
Lunazul Blanco

### **Rum**

Diplomatico  
Sailor Jerry  
Plantation Pineapple  
Flor de Cana 7 yr  
Flor de Cana White

### **Bourbon / Whiskey**

Rabbit Hole Heigold  
Rabbit Hole Dareringer  
McConnells Sherry Cask  
IW Harper Cabernet Cask  
Blantons  
Angels Envy  
Hatozaki Japanese Whiskey  
Elijah Craig

### **Rye**

Uncle Nearest  
Angels Envy  
Woodford  
Pikesville  
Elijah Craig

### **Scotch**

Sia  
Talisker Storm  
Peat Monster  
Monkey Shoulder  
Glenmorangie Single Malt

NOSH AND GROG

RESTAURANT