

Brunch without mimosas is like a day without sunshine

OYSTERS + RAW BAR


Fresh Shucked Oysters on 1/2 Shell* today's selection of oysters; green tomato cocktail sauce, grapefruit mignonette granita 4 each add caviar 8 per gram


Salmon Belly Gravlax* cucumber, preserved lemon, onion ash crème fraîche, capers, dill 16

Crudo*  local fluke, 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


Made to Order Donuts  start with a tray to share for your table; warm glazed sourdough donuts made to order donuts 3 for 10


Ricotta Toast  Iggy's ancient grain bread, house made ricotta, smoked hazelnuts, brûléed figs, lavender honey 14

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


Red Flannel Hash  smoked wagyu brisket, potatoes, beets, alliums, Wild Robbins soft poached eggs, hollandaise, soft herbs 26



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

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

Nosh Grain Bowl  black lentils, quinoa, fattoush, za'atar roasted Row 7 squash, herb whipped feta, black eyed pea hummus, turmeric honey mustard, berbere's spiced sunflower seeds 21

Beet Salad   ember roasted local beets, citrus creme fraiche, pickled shallots, citrus supremes, hot honey, pistachio dukkah 16

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

"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)

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

Chef Chelven Randolph
@mrchelvenr

Local Farm + Artisan Collaborators s "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 foodborne illness.

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

BRUNCH COCKTAILS

Mimosa by the Bottle "Sharing is Caring"

(or by the glass) Poema Cava and fresh squeezed orange juice gl 12 / bit 48 (about 5 glasses)

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



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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

Brunch