



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 cheeses, traditional and non-traditional accouterments, house-made benne seed crackers 26

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

Mezze Board  rotating selection of our take 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

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

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

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 chef's 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, avocado cream, crushed Fuego Takis

... Roasted Squash, salsa macha, cotija cheese



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

Arugula Salad   Langwater Farm arugula, ember roasted baby fennel, Asian pear, sherry vinaigrette, piave cheese 16

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, lemon, evoo, pecorino cheese 14

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


MAINS

Mushroom Risotto  carnaroli rice, local maitake, chanterelle, and oyster mushrooms, porcini mushroom stock, black truffle butter 29


Pork Coppa Steak  Berkshire breed pork, sweet tea brine, Langwater Farm sunchoke puree, butter bean succotash, Asian pear mostarda 30

Chicken Gnudi wood roasted Wild Robbins pasture raised chicken, Langwater Farm arugula ricotta gnocchi, wild mushrooms, fennel, baby carrots, chicken skins 32

Seafood Chowder Island Creek countneck clams, house cured bacon, salmon belly, local new potatoes, fried clam strips, celery leaves, biscuit crumble 36

Seared Salmon  olive oil poached salmon, fig sofrito, black lentils, shaved fennel, citrus, 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

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)

Local Farm & Artisan Collaborators "Thank you" to our friends whose 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.

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

BAR

Vodka

Belvedere
Ketel One
Titos
Ice Glenn

Gin

Drumshanbo Irish Gunpowder
St George Terroir
Plymouth
Citadelle

Agave

Pelotón de la Muerte
Clase azul Reposado
Milagro Anejo
Milagro Reposado
Milagro Blanco
Lunazul Reposado
Lunazul Blanco

Rum

Misguided Dark
Flor de Caña White
Sailor Jerry
First Run
Diplomatico

Bourbon / Whiskey

Eagle Rare 10yr
Wellers Special
Rabbit Hole, Heigold
McConnells Sherry Cask
Hatozaki Japanese Whiskey
Elijah Craig
Woodford

Rye

Uncle Nearest
Angels Envy
Woodford
Castle & Key
Pikesville
Elijah Craig

Scotch

Oban 14yr
Glenmorangie 10yr
Monkey Shoulder
Dalmore 12yr
Sia

NOSH AND GROG SIGNATURES

Barrel-Aged Manhattan Rye | Sweet

Vermouth | Bitters | Time 15

limited availability

Old Fashioned Duck Fat Washed Bourbon |

Maple | Bitters 15

N&G G&T Asian Pear | Sage | Q Tonic 15

Farmer's Market Sangria Red | Bramble

Berry | Ginger | Spice 12

White | Langwater Apple Cider | Local Honey 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



NOSH AND GROG

RESTAURANT