


## SNACKS & STARTERS

**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 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**  house-made chips, caramelized alliums, ash 7

**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, pineapple salsa relish, pickled jalapenos

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

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


**Porchetta Sandwich** ciabatta, Wild Robbins pork belly, broccoli rabe, provolone, watercress, pesto aioli 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

**Not Your Mom's Tuna** olive oil poached albacore, Silverwood lemon cucumber, shallots, fresh herbs, crushed house chips, on rye 15  
... make it a Comté cheese melt 4, add house chips 3, fries 5, dressed greens 5



**Pastrami on Rye** house-made wagyu brisket pastrami, brussel sprout cole slaw, bourbon mustard, house pickles 17  
... add house chips 3, fries 5, dressed greens 5


**"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)

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

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

**Grilled Kale Caesar** apple wood roasted Tangerini Farm Tuscan kale, black garlic caesar, ciabatta crumble, piave, lemon, evoo, shaved pecorino 14  
...add 12oz dry aged NY strip steak +32, salmon +15, shrimp +12, chicken breast +10

**Beet Salad**   ember roasted local beets, citrus creme fraiche, pickled shallots, citrus supremes, hot honey, pistachio dukkah 16  
...add 12oz dry aged NY strip steak +32, salmon +15, shrimp +12, chicken breast +10

**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  
...add 12oz dry aged NY strip steak +32, salmon +15, shrimp +12, chicken breast +10

## 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)

**Chef Chelven Randolph**  
@mrchelvenr

# 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.

## 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**

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

## 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)



### **Bourbon / Whiskey**

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

### **Scotch**

Sia  
Talisker Storm  
Peat Monster  
Monkey Shoulder  
Glenmorangie Single Malt

### **Rye**

Uncle Nearest  
Angels Envy  
Woodford  
Pikesville  
Elijah Craig

# LUNCH