


Brunch - Lunch - Dinner

and late night south shore bar pizza

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 Gravlax* beet + bourbon cured salmon, sourdough, avocado yogurt, pickled shallot, crispy capers 18


Crudo*  local snapper, carrot aguachile, aji salsa, coconut, apples 16


Shrimp Ceviche citrus marinated Florida rock shrimp, avocado, cucumber, radish, saltines, house tortilla 16


Seafood Tower* assorted shellfish & marine life, served with traditional and non-traditional accompaniments 65


BRUNCH


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 12

Shakshouka  wood roasted san marzano tomatoes, Tangerini Farms spinach, crispy chickpeas, olives, roasted pepper feta, brûléed eggs, grilled baguette 27


Red Flannel Hash  smoked wagyu brisket pastrami, potatoes, beets, alliums, Wild Robbins soft poached eggs, hollandaise, soft herbs 28

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, wood roasted blackberries, oatmeal streusel, maple cream 12


Seared Salmon  olive oil poached salmon, fig sofrito, black lentils, Tangerini Farm shaved fennel, citrus, carrot Muhammara, radish 35

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

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

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

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

Grilled Kale Caesar  apple wood roasted Langwater Farm Tuscan kale, black garlic caesar, ciabatta crumble, lemon, evoo, pecorino cheese 14

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

"The Token" Fried Chicken Sandwich Wild Robbins Farm brined chicken, Linda's legacy, green tomato chow chow, local greens, samurai sauce, brioche 18

...add house chips 3, fries 5, dressed greens 5

Big Nosh Burger (until sold out - quantity limited) two house ground wagyu patties, New School American, house pickles, shredded lettuce, fancy sauce, sesame brioche 20

... add house chips 3, fries 5, dressed greens 5

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)

Chef Chelven Randolph
@mrchelvenr

BRUNCH
SATURDAY + SUNDAY 10-3

Allergies 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. For parties of six or more a gratuity of 20% will automatically be added to the bill.

ROSE + SPARKLING

Domaine Tour Campanets, Rose '22
Provence FR | 48/BTL 10/5oz 14/7oz

Parés Baltà, Cava Brut NV
Penedès SP | 48/BTL, 10/5oz, 14/7oz

Markus Huber, Sparkling Rose NV
Traisental, AU 48/BTL 10/5oz 14/7oz

Roederer Estate Winery "Brut"
Anderson Valley, CA | ½ BTL 375ml 35 | 750ml 70

WHITE WINES

Bortoluzzi Pinot Grigio '22
Friuli, IT | 50/BTL, 11/5oz, 15/7oz

Santadi, Vermentino di Sardegna '21
Sardinia, IT | 48/BTL 10/5oz 14/7oz

Broadbent, Vinho Verde NV
Portugal | 48/BTL, 10/5oz, 14/7oz

Jean-François Mérieau, Sauvignon Blanc
"L'Arpent Des Vaudons" '22
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

Cristom Vineyards, Chardonnay '18
Eola Amity, Oregon | 70/BTL

Domaine Billaud-Simon, Chablis '21
Burgundy, France | 82/BTL

Lagler, Grüner Veltliner "Reid Axpoint" '22
Wachau, Austria | 64/BTL

Trimbach, Riesling "Réserve" '21
Alsace, France | 68/BTL

RED WINES

Il Feuduccio, Montepulciano d'Abruzzo '20
Abruzzo, IT | 56/BTL, 12/5oz, 16.5/7oz

Montinore Estate, Pinot Noir '19
Willamette Valley, OR | 60/BTL, 12.5/5oz, 17.5/7oz

Sojourn, Pinot Noir '18
Sonoma Coast, CA | 72/BTL

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 "Volcanic Estate" Cabernet Sauvignon '21
Red Hills, CA | 76/BTL

Obsidian, Triple Junction, Volcanic Red '21
West Coast of America | 68/BTL, 14.5/5oz, 20/7oz

Vignerons de Buxy, Givry 1er Cru "Clos Jus" '18
Burgundy, France | 75/BTL

Catena "La Consulta" Malbec '20
Mendoza, Argentina | 68/BTL

Bodega Martinez Lacuesta, Tempranillo "Hinia" '12
Rioja, Spain | 70/BTL

Fontanafredda, Barolo "Silver Label" '18
Piedmont, Italy | 82/BTL

TODAY'S BEER LIST

For today's up to the moment beer list scan
the code or visit noshandgrog.com/grogdrink



Brunch without mimosas
is like a day without sunshine

BRUNCH COCKTAILS

Mimosa by the Bottle
"Sharing is Caring"
(or by the glass) Poema Cava and fresh squeezed orange
juice gl 12 / btl 48 (about 5 glasses)

N+G G+T
Cranberry | Rosemary | Q Tonic 13

Farmer's Market Sangria
Red | Bramble Berry | Ginger | Spice 12
White | Langwater Apple Cider | Local Honey 12

SEASONAL INSPIRATIONS

Turmeric + Blood Orange
Ambrosia | Gin | Cava | Tropical Ginger Beer 14

Berries + Smoke
Mezcal | Seasonal Berries | Mulled Wine | Lime 14

Burnt Orange + Honey
Amaro dell'Etna | Maldon Sea Salt | Hoeny 15

Cinnamon + Citrus
Spiced Rum | Calvados | Fresh Lemon 17

Roasted Squash + Black Walnut
Infused Hatozaki | Five Spice | Averna | Bitters 16

Grape + Almond
Rye | Amaretto | Brown Sugar | Pinot Noir 16

Pear + Clove
Berkshire Mountain Vodka | Infused Syrup | Bitters 13

Grapefruit + Yuzu
Poloma | Tequila | Yuzu Kosho 14

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
Tequila Ocho Blanco
Tequila Ocho 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

Elijah Craig
Hatozaki Japanese Whiskey
Castle + Key, Small Batch
Rabbit Hole, Heigold
McConnells Sherry Cask
Uncle Nearest 1884
Angels Envy

Rye

Elijah Craig
Pikesville
Castle + Key, Restoration
Angels Envy
Uncle Nearest

Scotch

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

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