


# Brunch - Lunch - Dinner

and late night south shore bar pizza


## BOARDS FOR THE TABLE


\* gluten free crostini/crackers available upon request

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

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



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

**Butter Board**  house-made cultured butter, honey goat butter, crab apple butter, house-made buttermilk biscuits 12

**Mezze Board**  rotating selection of our take on classic Mediterranean mezze dips & spreads, served with marinated olives, smoked feta, cornmeal pita 24

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


## SNACKS

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

**Duck Nachos** house tortilla chips, queso blanco, duck carnitas, green tomato + blackberry pico, cotija cheese, pickled serrano peppers 19

**Lobster Roll Bao** butter poached lobster, kewpie mayo, celery, yuzu kosho 18 ea add caviar 8

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

**Squash Blossom Quesadilla**  Silverwood Farm squash blossom, huitlacoche, oaxaca cheese, salsa verde, smoked agave, sour orange crema 17

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

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

**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


## GREENS AND THINGS

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

**Tomato + Burrata**  fried green tomatoes, burratini, Thai basil, ramp pesto, lemon olive oil, white balsamic 17

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

**Grilled Kale Caesar**  apple wood roasted Langwater 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 spiced sunflower seeds 21

## MAINS

**Blonde Bolognese** wild boar, local lamb, speck, parsnip, house-made saffron cavatelli, whipped lemon ricotta 38

**Seared Salmon**  olive oil poached salmon, fig sofrito, black lentils, shaved fennel, citrus, carrot muhammara, radish 35

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

**Red Curry Lentils**   wood roasted squash, basmati rice, preserved meyer lemon, yucca fries, serrano pepper zhoug hot sauce 25

**Duck + Waffles** 14 day dry aged duck breast, sourdough waffle, smoked beet labneh, wood roasted cherry syrup, honey powder 36

**Steak Frites** \*  14oz house dry aged prime sirloin, foie gras + black truffle butter, french fries, mini wedge salad 58

**"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

**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.

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

**Chef Chelven Randolph** @mrchelvenr

## 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](https://noshandgrog.com/grogdrink)



## N+G SIGNATURE COCKTAILS

Barrel-Aged Manhattan  
Rye | Sweet Vermouth | Bitters | Time 17  
limited availability

Old Fashioned  
Duck Fat Washed Bourbon | Maple | Bitters 18

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 | Avena | 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

NOSH & GROG  
RESTAURANT

Oyster Brunch Weekends

Lunch

Dinner

Late Night

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Fresh American

Casual environment

Handmade from scratch

Working with local farms

... It's that simple

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**NOSH AND GROG**

RESTAURANT

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