


NOSH AND GROG

RESTAURANT

SNACKS

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

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

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

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

... Al pastor pork shoulder, salsa verde, pickled red onion

...Taki Hake, brussel slaw, avocado cream, crushed Fuego Takis

... Roasted Squash, salsa macha, cotija cheese

MAINS

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



Pastrami on Rye house-made wagyu brisket pastrami, brussel sprout cole slaw, bourbon mustard, house pickles
14oz 27 or 7oz 17 ... add house chips 3, fries 5, dressed greens 5


Not Your Mom's Tuna olive oil poached albacore, 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


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

"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

Grilled Kale Caesar apple wood roasted Langwater Farm Tuscan kale, black garlic caesar, ciabatta crumble, 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 squash, herb whipped feta, black eyed pea hummus, turmeric honey mustard, berbere spiced sunflower seeds 21
...add 12oz dry aged NY strip steak +32, salmon +15, shrimp +12, chicken breast +10

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

LUNCH

Mon Fri
11:30 4:30

Scratch Kitchen 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" NV
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

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

Seghesio Family, Chardonnay '20
Sonoma, CA | 64/BTL, 13.5/5oz, 19/7oz

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



N+G SIGNATURE COCKTAILS

Barrel-Aged Manhattan
Rye | Averna | Bitters | Time 18
limited availability

Old Fashioned
Duck Fat Washed Bourbon | Maple | Bitters 18

N+G G+T
Strawberry | Peppercorn | Q Tonic 12

Farmer's Market Sangria
Red | Bramble Berry 13
White | Jungle Juice 13

SEASONAL INSPIRATIONS

Rhubarb + Basil
Hatozaki | Rhubarb Cordial | Thai Basil Oil | Strawberry
Syrup 15

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

Beet + Bubbles
Cognac | Beet Juice | Smoked Agave | Cava 16

Orange + Vanilla
Dark Rum | Orange Blossom | Madagascar Vanilla Bean 14

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

Grapefruit + Chile
Reposado or Mezcal | Montenegro | Hot honey | Yuzu
Soda 17

Burnt Orange + Honey
Amaro dell' Etna | Fresh Lemon | Maldon Salt 15

BAR

Vodka

Belvedere
Ketel One
Haku
Titos
Ice Glenn

Gin

Drumshanbo Irish Gunpowder
St George Terroir
Plymouth
Barr Hill
Citadelle

Agave

Pelotón de la Muerte
Clase azul Reposado
Tequila Ocho Blanco
Tequila Ocho Reposado
Milagro Anejo
Milagro Reposado
Milagro Blanco
Dulce Vida Blanco
Dulce Vida Reposado
Tequila Ocho Anejo
Patron El Alto

Rum

Misguided Dark
Plantation 3 star
Plantation Original Dark
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
Blantons
Eagle Rare 10yr
Wellers Special Reserve

Rye

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

Scotch

Oban 14yr
Glenmorangie 10yr
Monkey Shoulder
Macallan 15yr

Cognac

Pierre Ferrand 1840
Hennessy VSOP
Remy Martin VSOP
Remy Martin V