

nosh

We love your feedback. We grow and get better based on your feedback. We hope this menu always reflects that feedback

1. We specialize in small plates; we encourage a shared dining experience so that many flavors may be experienced in one sitting.
2. Pick anything anywhere on the menu at any given time and enjoy.
3. If you want to put yourself in our hands, choose "The Experience."
4. Nosh cuisine is designed to be interactive; explore the different tastes, textures and combinations that exist on each plate.
5. We are a team service environment; everyone who visits your table would love to help you with your dining experience.

THE EXPERIENCE ^{\$20/PERSON}

4 PLATES, OUR CHOICE

(2 Person minimum; all great experiences take time, please discuss with your server time allowance)

SNACKS

CALAMARI ^{\$7/\$13}

House sauce

CRISPY KOREAN WINGS ^{\$8/\$15}

Blue cheese, house pickles

LENTIL HUMMUS ^{\$6/\$11}

Veggies and lahvosh crackers

HOUSE MADE POTATO CHIPS AND DIP ^{\$5}

Rosemary and salt, French onion dip

POTACHOS ^{\$7/\$13}

House chips, cheese, pickled red onion, jalapenos, spicy queso

Add Green Chili ^{\$1}

Add Braised Bison ^{\$2}

CHEESE PLATE ^{\$11}

House smoked provolone, daily flavored labna and mozzarella;
House made fruit preserve, roasted cashews, candied walnuts

ROASTED PETITE BAGUETTE ^{\$3}

Whipped and salted honey butter, fruit preserves

SWEET POTATO FRIES ^{\$5/\$9}

Jalapeno basil sauce

DRESSED EDAMAME ^{\$6/\$11}

In the pod, house sauce

EDAMAME ^{\$5/\$9}

In the pod, salted

THE LIGHTER SIDE

HOUSE GREENS ^{\$4/\$7}

Miso vinaigrette

^{\$1} Add-Ons: Sugared Bacon, Candied Nuts, or Apples

^{\$2} Add-Ons: House Made Labna

WINTER SALAD ^{\$8/\$15}

Artisan greens, goat cheese, poached apples, pickled red onions, candied walnuts, rosemary red wine vinaigrette

BEET CAPRESE ^{\$8/\$15}

Beets, duo pesto, balsamic, labna, garlic, basil

Add Toasted Baguette ^{\$2}

Add Grilled Chicken Breast to any Salad ^{\$5}

SOUPS

TOMATO ^{\$4/\$7}

PUMPKIN ^{\$4/\$7}

SPICY LENTIL ^{\$5/\$8}

FLIGHT OF ALL THREE ^{\$8}

CHARCUTERIE AND RAW

MISO MAPLE SAUSAGE PLATE ^{\$8/\$15}

House mustard, accoutrements

TUNA TATAKI ^{\$11/\$21}

Tonnato, scallion, radish, chili oil

BELOVED

ROASTED CAULIFLOWER ^{\$9/\$17}

Roasted garlic miso, caramelized onions, basil, cashews

KIMCHI BRUSSELS SPROUTS ^{\$9/\$17}

Kochujang chili sauce, herb polenta cake, manchego crisp

MAC N CHEESE ^{\$10/\$19}

3 cheeses, bread crumbs

Add Jalapenos ^{\$0.50}

Add Bacon ^{\$1⁵⁰}

NOSH BURGER ^{\$10}

Chili relish, white cheddar, crispy onions

GRILLED STEAK ^{\$16/\$31}

Blue cheese crostini, caramelized onion cherries, fried kale

SEARED AHI TUNA SALAD ^{\$14/\$27}

Farm greens, candied peanuts, pickled red onion, peppers, burnt onion sauce

CHICKEN AND WAFFLES ^{\$7/\$13}

Whipped honey butter, basil, smoked Serrano maple syrup

OVEN ROASTED CHICKEN BREAST ^{\$14/\$27}

Brown butter apple sauce, charred onions, burnt scallion sauce

SPICY BOWLS

Served with hearty greens, garlic, chilies, peanuts, cilantro

Add Roasted Petite Baguette to sop up the sauce ^{\$2}

CLASSIC SHRIMP ^{\$13/\$25}

3 oz Sautéed Shrimp

CHICKEN ^{\$13/\$25}

5 oz Grilled Chicken Breast

TOFU ^{\$10/\$19}

4 oz Fried Tofu

DOUBLE GREENS ^{\$9/\$17}

Twice the amount of greens

Join us for **HAPPY HOUR** Tue-Fri 3-6pm
HAPPIER MONDAYS 3-8pm