

NOSH

· DINE IN · TAKE OUT · CATERING · DELIVERY ·

QUICHE

served with petite greens salad

ARTICHOKE 11.00

Sautéed Artichokes · Roasted Tomatoes · Basil · Havarti · Baby Spinach

QUICHE OF THE DAY

Ask your server

Ask about Today's Lunch Special

SOUPS

Cup 4.00 | bowl 6.00

TOMATO BASIL

GINGER CHICKEN

Ask about the soup of the day!

SALADS

COMICE PEAR SALAD 11.50

Comice Pears · Pomegranate Vinaigrette · Candied Ginger · Fennel · Buttermilk Blue Cheese · Hydro Greens

CHOPPED CLUB 12.00

Tomato · Red Onion · Cucumber · Pepperoncini · Ham · Turkey · Maple Bacon · Chopped Egg · 18 Month Aged Parmesan · Red Wine & Basil Vinaigrette · Local Greens

GARDEN & GREENS 10.00

Crisp Celery & Carrots · Cucumber · Sweet Peppers · Garden Tomatoes · Kalamata Olives · Feta · Local Greens · Roasted Lemon & Oregano Vinaigrette

CITRUS & AVOCADO SALAD 11.00

Grapefruit · Blood Orange · Satsuma Mandarin · Avocado · Fennel · Miso Roasted Pecans · Sugared Mint · Hydro Greens · Baby Arugula · Citrus & Vanilla Vinaigrette

*Add Chicken Breast for \$3.25

\nəsh\ to: eat, eat a snack on the fly

SANDWICHES

served with a tasting of house made sweet pickles & chips

CHICKEN SALAD 10.00

Grilled All Natural Chicken · Marcona Almonds · Red Grapes · Fresh Herb Mayo · Tart Cherries · Red Onion · Hydro Greens · Fresh Tomato · "Stone Oven" Sweet Multigrain

*available as a wrap or on lettuce

NOSH CLASSIC CORNED BEEF 12.25

House Corned Beef Brisket · Amish Baby Swiss · GLBC Caraway Sourdough · Spicy Dijon

Make it a Nosh Reuben for \$1.00 extra

HAM AND MANCHEGO MELT 11.00

All-Natural Hickory Smoked Ham · 9 Month Manchego · Lemon & Thyme Aioli · Caramelized Onion · Vine Tomatoes · Baby Arugula · Stone Oven Sourdough

GRILLED CHEESE 11.75

Danish Havarti · Gruyere · Apple & Pecan Jam · House Made Challah · Choice Small Cup of Soup

ARTICHOKE AND HAVARTI PANINI 11.00

Artichoke Hearts · Roasted Tomatoes · Baby Arugula · Truffle · Basil Aioli · Creamy Havarti · Pain Bianca

TURKEY, BACON AND BRIE 11.50

Smoked All-Natural Turkey · Maple Bacon · Double Cream Brie · Cranberry & Honey Jam · Lemon & Poppy Seed Vin · Baby Spinach, Kale & Arugula

SIDES

HOUSE CUT CHIPS	3.00
FRESH FRUIT	4.75
HERBED FRIES	4.5

DESSERT

BROWNIE	5/8
COBBLER	5.75
ICE CREAM	5.00
COOKIE	0.50

KIDS' NOSH

w/ small side of chips & pickle

TURKEY & CHEESE	6.00
House Roasted Turkey · Amish Cheddar · White Challah Loaf	
HAM & CHEESE	6.00
Glazed Ham · Amish Cheddar · White Challah Loaf	
GRILLED CHEESE	6.00
Mild Havarti · Amish Cheddar · White Challah Loaf · Small Cup Tomato Soup	
PB&J	6.00
Organic Peanut Butter · Jam/Jelly (Ask about varieties available) · White Challah Loaf	

Substitute Fruit for \$1.75
Substitute Soup for \$1.50

BEVERAGES

COFFEE	
Organic beans from Bent Tree Coffee Co. Kent, OH	
Single cup w/ 1 refill	3.00
French Press for 2	5.00
NUMI ORGANIC HOT TEA	2.25
Maté Lemon · Breakfast Blend · Aged Earl Grey · Moroccan Mint	
FRESH BREWED ICED TEA	2.50
Organic Black Tea · Mint · Citrus Peel	
SKINNY PIGGY KOMBUCHA	4.75
Original Tea Blend – Sun-Kissed Lavender Ginger Snappy – Mojito Mambo	
ITHACA SODA	2.50
root beer & ginger beer	
COKE, DIET, & GINGER ALE	1.50
“NIRVANA” BOTTLED WATER	1.25
SAN PELLEGRINO	3.50
WINE & CRAFT BEER	
ask for menu	

see you soon!

WINTER HOURS:
TUE-FR 11AM-3PM
On weekends we **Brunch!**
SAT & SUN 10:30AM-2:30PM



Nosheatery.com
5929 Darrow Rd
Hudson, OH
330.650.6674

Nosh prides itself on our fresh ingredients with products from local suppliers such as

Great Lakes Bread Co.
Aurora Springs Honey
Great Lakes Greens
Bluebird Meadows Farm
The Red Twig
Green City Growers

Hudson
Aurora
Cleveland
Sullivan
Hudson
Cleveland



NOSH FARM

Organic practices & all-natural methods of producing fresh vegetables and herbs for use in our kitchen.
Seasonally farmed in Hudson, in co-op with “KKG” Gardens and Landscaping

NOSH CREATIVE CATERING

A full-service catering company that offers custom made menus for your event, plus bar service, rental coordination, & more!

Corporate meetings, boxed lunch deliveries, in-home dinners, weddings, & grand events

catering@nosheatery.com

MEET THE TEAM

Owner & Chef	Rick Carson
Executive Chef	Derek Finnell
Sous Chef	Ashley Lawrence
Sous Chef	Nick Looman
Events Manager	Dave Messner
Event Coordinator	Leanne Reilly