

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

SPRING BEET 12.50

Baby Mixed Spring Beets · Toasted Pistachio · Red Quinoa w/ Anise & Lemon Peel · Fennel · Carrot · Capricho de Cabra (Spanish Goat's Cheese) · Red Beet and Mint Vinaigrette

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

UDON NOODLE 10.50

Crunchy Carrot, Celery, Cucumber & Radish · Udon Noodles · Sesame · Roasted Peanuts · Housemade Togorashi · Baby Arugula & Spinach · Tamari (GF Soy Sauce) Vinaigrette

Add grilled chicken breast to any salad \$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

TURKEY & AVOCADO 11.50

Hickory Smoked Turkey · Housemade Purple Mustard · Avocado · Hydro Greens · Tomato · Red Onion · Pomme Frites · Tarragon Oil · Whole Wheat Wrap

BEEF ON WECK 11.75

Traditional Style - Slow Roasted Black Angus Round · Prepared Horseradish · Kummelweck Roll

Nosh Style – Slow Roasted Black Angus Round · Horseradish & Roasted Garlic Aioli · Red Onion · Arugula · Kummelweck Roll

BROCCOLI & CHEESE SANDWICH 11.00

Housemade Stout & Broccoli Infused Cheese · Caramelized Onions · Dijon Mustard · Grilled Challah · Choice of Small Cup of Soup

TRIPLE PORK SANDWICH 11.75

Natural Cure Ham · Housemade Bacon · Oven Roasted Pork Shoulder · Irish Cheddar · Crunchy Asian Style Slaw · Sesame Roasted Peanuts · Tomato, Truffle & Chive · Stone Oven Sourdough

ARTICHOKE & HAVARTI PANINI 11.00

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

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
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Maté Lemon · Breakfast Blend · Aged Earl Grey · Moroccan Mint

FRESH BREWED ICED TEA	2.50
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Organic Black Tea · Mint · Citrus Peel

SKINNY PIGGY KOMBUCHA	4.75
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Original Tea Blend – Sun-Kissed Lavender
Ginger Snappy – Mojito Mambo

ITHACA SODA	2.50
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root beer & ginger beer

COKE, DIET, & GINGER ALE	1.50
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“NIRVANA” BOTTLED WATER	1.25
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SAN PELLEGRINO	3.50
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WINE & CRAFT BEER

ask for menu

see you soon!

EATERY OPEN TUESDAY – SATURDAY
11am to 3pm



For seasonal menu changes,
upcoming events, and more:

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
Stone Oven Bakery

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
Exec. Sous Chef	Ashley Lawrence
Sous Chef	Nick Looman
Events Manager	Dave Messner
Chef/Event Manager	David Holland