



NOSH EATERY

NOSH Thanksgiving Menu 2018

pickup at Nosh Eatery on Wednesday 11/21 from 12-5pm or Thursday 11/22 10-12pm

CATERING@NOSHEATERY.COM OR CALL 330-650-6674 ORDERS DUE BY 19TH. AT 12PM

A la Carte Menu

OHIO TURKEY: *by the ½ Turkey with accompaniments*

“Bowman & Landes”, New Carlisle: \$75 / “Trapp Family Farms”, Peninsula \$89

Ohio Grown All-Natural Whole Turkeys, Brined & Roasted with Pears, Dates, Sea Salt & Aromatics accompanied with Gravy & side of Fresh Cranberry Relish

Salad: *by the bowl: serves -8ppl*

CRISP GREEN HOUSE \$22

CLE Grown Lettuces · Baby Spinach · Vine Tomatoes & Cucumber · Sweet Bells · Carrot · Radish · Olives · Fresh Mozzarella · Farm Herbs & Scallion · GLBC Croutons · Red Wine & Mustard Seed Vinaigrette

QUARRY HILLS APPLES \$24

Honeycrisp Apple · Pomegranate · Vella Dry Monterey Jack · Shaved Fennel · Granola · Maple Infused Sherry Vinaigrette

NOSH FARM BEETS \$26

Roasted Beets · Fresh Cranberries · Red Onion · Mint Leaves · Feta · Naked Orange · Local Lettuces · Pecans · Roasted Shallot Vinaigrette

AUTUMN \$24

Sweet Potato · Pomegranate Slaw · Pistachios · Local Watercress, Cilantro & Spinach · Bleu Cheese · Roasted Lemon & Wild Flower Honey Vinaigrette

FALL PEAR \$26

Ripe Seasonal Pears · Fennel · Local Lettuces · Buttermilk Bleu · Sea Salt Roasted Almonds · Local Lettuces · Candied Ginger · Pomegranate Vinaigrette

Cast Iron Corn Bread

*House Made · Course Sea Salt · Wild Flower Honey * **Must pre-order \$12***



5929 Darrow Rd. Hudson, OH 44236
E:Catering@Nosheatery.com T# 330-650-6674



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Sides: sold by the lbs.

(We can make Vegan/ Vegetarian per early request)

Cornbread & GLBC Sourdough Dressing \$12

Holmes Co, Cornmeal & Great Lakes Bread Company Sourdough · Mushrooms · Dates · Nosh Bacon · Onion

Brussels \$12

Pan-Roasted with Olive Oil & Mustard Seed · Prosciutto · Pistachio and Wild Flower Honey

Collard Greens \$12

Fresh Cleaned & Cooked Greens · Bacon & Smoked Country Ham · Sweet Bells & Celery · Candy Onion & Garlic · Apples · Cider Vinegar · Pickled Carrot & Calabrian Pepper Relish on side

Romanesco & more Brassicas \$12

Pan Roasted Romanesco & Cauliflower Varietals atop Quinoa and finished with Brown Butter · Coriander · Golden Raisin & Capers

Roasted Potatoes Boulanger \$12

Thick Sliced Golden Yukon Potatoes Roasted with Olive Oil & Finished with Bacon & Caramel Onions

Jersey Sweet Potatoes \$12

Roasted, Peeled & Sliced · Pecans · Date, Ginger & Citrus Butter · Finished with Grape Vinegar

Buttery Mashed Potatoes \$12

Golden Yukon Potatoes · Sea Salt · Finished with Organic Grass-Fed Butter

Mac & 3 Cheese \$12

Havarti · Gouda · Fresh Chevre · Campanelle Pasta · Toasted Herb Bread Crumb Finish

Late Harvest Ohio Vegetables \$12

Herb & Olive Oil Roasted Carrots, Butternut Squash, Candy Beets, Cippolini Onion · atop Creamed Parsnips & Kale

Bean Casserole \$12

Roasted Fresh Beans with Mushrooms · Sherry · Crème · Crisped Onions

Dessert:

10" Pumpkin Pie (6 or 8 cut) \$12 10" Apple Pie (6 or 8 cut) \$12 10" Pecan Pie (6 or 8 cut) \$12

Pomegranate Savarin ½ cake (4pc) \$17 or whole cake (8pc) \$30

Mixed Berry Cobbler ½ pan (8pc) \$30 or whole pan (16pc) \$55

Flourless Dark Chocolate Financiers with Goat's Cheese Whipped Cream & Anglaise (6pc) \$15

Appetizers & Quiche Needs ?

Ask for Seperate Menu



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