

# nosh

47 RUSSELL STREET, ROCHESTER, NEW YORK  
RJ WOOD, EXECUTIVE CHEF | VICKY CAREY, PROPRIETOR

## DINNER

### PICKINGS

#### WING DINGS

dusted in five spice and orange jalapeno sauce, with quick pickles + sesame ranch

18

#### HOT BUNS

spicy bulgogi pork belly, pineapple kimchi, asian quick pickles, cilantro

17

#### ARANCINI

with spanish chorizo, harissa mayo, cotija cheese, apple relish

22

#### SHRIMP BANH MI BALLS

sesame crusted shrimp meatballs, hoisin mayo, sweet chili glaze

18

#### SALMON TARTARE

faroe island salmon, avocado, cucumber, with sesame crackers, watermelon radish + wasabi tobiko, sesame mayo

24

#### BONE MARROW

roasted marrow, charred ciabatta, accoutrements

24

#### FONDITO

peppers + onion, chihuahua + oaxacan cheese, flour tortillas, pico de gallo, avocado

17

#### AHI NOSHOS

tuna, cucumber daikon salsa, lettuce, wontons, nori, tobiko, sesame, unagi glaze

20

#### KOREAN SIT DOWN

gochujang chicken thigh, kalbi short rib, crisp pork belly, charred scallion salad, korean potato salad, kimchi, steam buns, quick pickles, rice, bibb, seaweed

50

### PIZZAS

#### JACK-O-LANTERN

roasted butternut squash, spanish chorizo, caramelized shallot oil, mozzarella, manchego, habanero honey

18

#### THE STALLION

hot italian sausage, fennel, red onion, pistachio pesto, roasted red pepper, ricotta salata

18

#### IT FIGURES

fig jam, speck, pepper jam, fontina, shaved grana, arugula, cracked black pepper

20

### SALADS

- all vegetarian -

#### PASSION OF THE FRUIT

chicory + radicchio, watermelon radish, orange segment, whipped ricotta, with passion fruit vinaigrette

17

#### UNCLE SAM

kale, frisee, with shaved fennel + candied pecan, apple celery gel, spiced ricotta salata

18

#### MILK & HONEY

frisee, baby spinach, avocado, pickled blackberries, marcona almonds, fried honey jalapeno goat cheese, lemon lavender vinaigrette

16

## ENTREES

#### CIOPPINO DI MARE

mussels, clams, scallops, shrimp, calamari, tomato fennel broth, poblano toast

48

#### LAMB SHANK

adobo braised lamb shank, jalapeno cheddar grits, braised leeks, baby carrots, blistered tomato, asparagus

46

#### BUCATINI RAGU

bozza bucatini, braised short rib + pork ragu, ancho crema, cotija, fried tortilla strips, cilantro

35

#### POLLO LOCO

breaded chicken cutlet, avocado, tomato, cucumber, pickled fresno, crema, cotija, arugula, black bean puree

32

#### THE CHICKEN RUN

crispy fried chicken thigh on a sesame bun, served with asian coleslaw + teriyaki fries

24

#### TOMAHAWK

45 oz bone-in ribeye, grilled onion + mushroom, house fries, asparagus, crostini, roasted bone marrow

MKT

### VEGETARIAN

### PICKINGS

#### TOFU BUNS

fried tofu, spicy bulgogi sauce, pineapple kimchi, asian quick pickles, cilantro

12

#### SOY GLAZE TOFU

fried tofu, pickled fresno peppers, scallion, citrus soy glaze, served with sichuan mayo

14

#### FONDITO

peppers + onion, chihuahua + oaxacan cheese, flour tortillas, pico de gallo, avocado

17

### PIZZAS

#### THE JACK

butternut squash, caramelized shallot oil, mozzarella, manchego, habanero honey

18

#### THE APOLLO

fennel, red onion, pistachio pesto, roasted red pepper, ricotta salata

18

#### FIGURE IT OUT

fig jam, pepper jam, fontina, shaved grana, arugula, cracked black pepper

20

### ENTREES

#### GREEN CURRY STIR FRY

assorted vegetables, green curry coconut broth, fried tofu, steamed white rice

20

#### PORTO LOCO

breaded portobello, avocado, tomato, cucumber, crema, cotija cheese, arugula, black bean puree

20

#### FORBIDDEN SALMON

salmon, red curry coconut carrot puree, forbidden rice, edamame, shiitakes, sprouts, sesame, scallions

34

#### HOLY CANNELLONI

braised pork + caramelized onion, spinach ricotta, melted chihuahua cheese, poblano cream, salsa roja

26

#### PIGGY BANK

bone-in porkchop, guajillo sweet potato puree, brussels sprouts, cipollini onion, apple bacon jam, patty pan squash

34

Service fee will be added to a party of 7 or more.

Prices are subject to change. Please let your server know of any allergies.