

oysters

served w/ fresh horseradish, cocktail sauce
mignonette, saltines & lemon

half doz / 18

charcuterie board

2 cheese, 2 meat, nuts, pickles, olives
housemade bread 15

snacks

truffle fries

parmesan, truffle oil 6

mushrooms

fried cremini mushrooms, porcini dust, vinegar aioli 8

quail

chicken fried quail legs, honey mustard dip 8

sliders

braised boar, swiss cheese, pickled jalapenos 8

burrata

zucchini, roasted tomatoes, confit garlic salad
housemade bread 8

tuna

tuna-white bean spread, red onion, olive, capers
roasted tomatoes, celery, crostini 10

bruschetta

roasted eggplant, tomato, bell pepper, housemade toast
balsamic reduction 6

gulf shrimp skewers

roasted bell pepper sauce 8

pizza

wild boar

tomato sauce, boar, porcini dust, parmesan 15

margherita

tomato sauce, mozzarella, fresh basil 7

bianca

parmesan sauce, pork, artichoke, eggplant, pecorino 13

spicy

spicy tomato sauce, tasso ham
roasted bell peppers, onions, chile oil 12

veggie

tomato sauce, mozz, onions, zucchini
mushroom, olives, fontina, herbs, truffle oil 14

build your own pizza

12 INCH - 7

+ 2 - wild boar, soppressata, ham, chicken
anchovy, shrimp

+1.5 - fontina, avocado, xtra mozzarella
parmesan, truffle oil

+1 - mushroom, onions, zucchini, olives, capers
bell peppers, sliced tomato

happy
hour!

happy hour 2-4pm
\$5 food + 1/2 off nosh wine bottles!

salads

caprese

cherry tomato, ciligene mozzarella, onion
marcona almonds, balsamic reduction 8

chopped

romaine, radicchio, salami, ricotta, tomatoes
bell pepper, onions, oregano dressing 10

gulf shrimp

roast chickpeas, potato, capers, onions
avocado, harrisa-mustard dressing 11

plates

mac & cheese

elbow pasta, mozzarella, parmesan
breadcrumbs 8 + wild boar 2

rigatoni bolognese

lamb bolognese, smoked scamorza 15

1/2 roasted chicken

roasted chicken, spicy kale, chicken jus 18

scallopini

fried pork tenderloin, arugula salad w/ carrot
roasted tomato, onion, balsamic dressing 14

linguine

lump crab, roasted tomatoes, asparagus
lemon cream sauce 15

desserts

cannoli

chocolate mousse, toasted almonds 5

olive oil cake

w/ whipped marscapone, poached fruit 6

our menu

brings together diverse flavors & ingredients;
offering small plates for sharing family style
with several selections per guest.

(we suggest 2 - 3 plates per guest to create a full meal)

we change our menu often, so please let us
know your favorites so we can bring them back!

chef matt foster

enjoy 
**outdoor
dining**
on our
pet friendly
patio 

& call today
to book your

**private
party**

call for fantastic
food to go
210.826.nosh

we invite you to
visit our sister restaurant

SILo
elevated cuisine & bar

make reservations online at
siloelevatedcuisine.com

nosh
small plates • big taste

n. a light informal meal
v. to nibble or snack on

1133 austin hwy
san antonio, texas
78209

www.noshsa.com
210.826.nosh

NoSHING:
Monday/Saturday - 11am to 10pm