

Nosh Eatery offers big flavor variety with small-plate menu

STORY & PHOTO
BY JARED ANDERSON
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“Food is my passion for sure, but more than that, my passion is for taking care of people,” Nosh Eatery owner Kady Sneddon said about her small-plate restaurant on Bay Street. “I want to feed people, nourish them, make them happy.”

For Sneddon, there are multiple ways that small plate dining can bring happiness to diners.

“It’s versatile,” she said, pointing out that many of her customers aren’t familiar with the concept. “They go, ‘Oh, I was looking for a meat and potatoes type of deal.’ You can get that here — you just have to order it in two or three smaller dishes.”

For example, you can order the Nosh specialty meatloaf sliders and a side of parmesan French fries, a twist on the classic Americana fare. But why put on the limits? Instead of fries, what about zucchini fritters with ranch, or the balsamic roasted mushrooms and potatoes? Or switch out the sliders with the root beer braised beef short rib.

“You can come in with eight people and order everything on the menu, trying a little bit of everything and having a real great time, or just maybe get a cup of tea and donut holes and just read your book,” Sneddon said.

For the team at the restaurant, Nosh is a conversation between the diners and the kitchen. Sneddon and her crew offer what they love about dining, and the diners get to discover that love on their own terms. It’s a conversation about what makes food special.

“I do really think that’s the sole reason for me buying the restaurant and operating it the way that I do,” said Sneddon. “Yes, food is a passion for me, but I really love making sure the diners have this beautiful space to come to. We’re all like this family, in a weird way.”

Everyone is a restaurateur in a small plate diner, and the variety is limitless. But simply offering variety is not what Nosh is about.

“Honestly, I think a huge part is that we make everything from scratch,” Sneddon explained. “When you come in and you’re having this experience, if you’re getting something that’s well thought out and well planned, something we put love into, I think that’s what it’s about.”

The Nosh aesthetic doesn’t come from



Kady Sneddon, owner of Nosh

opening a heap of prepackaged food and putting it together in interesting ways.

“We have a lot of local partners and farms,” Sneddon said. “It’s just exciting to have someone come by every Tuesday with kale or squash that they picked from their garden that morning, and I get to play and be inspired by it.”

Every week is an adventure in forming the fresh hauls into something delectable from scratch. “Then you’re really proud of the product at the end. You’ve literally made every aspect of it,” said Sneddon.

The kitchen is constantly creating because of the fresh offerings. There’s the daily specials, such as lobster rolls. “But a lot of new things are born out of the fun I have in the kitchen and go, ‘This really works, it’s a product that we can sell and people like it, so let’s put it on the menu,’” Sneddon said.

This led to a one-time special that has become a house specialty — the mac and cheese, “scratch made to order with Tillamook Reserve sharp cheddar,” upgrade to Rogue blue cheese optional.”

Traditionalists can stick with the original, but the point of small plate dining is to branch out to the new. Diners can have their mac served with shredded beef short ribs, mushrooms and bacon, pork chili verde or even fried Brussels sprouts and sriracha.

And then there’s the Brussels sprouts, sautéed with olive oil, garlic and butter.

“That’s our number one seller,” said Sneddon. “We have people who grew up hating Brussels sprouts come in here, and they’ll only eat them when we make them.”

It’s that sense of discovery in which Nosh celebrates not just the perfectly made dishes that its diners eat, but the people who come through its doors.

“It’s the love of food, camaraderie and fellowship,” Sneddon said. “Just having that lovely time and bonding over pork chili verde.”

Authentic flavors top the menu at Rosa’s Mexican Restaurant



STORY & PHOTO
BY MARK BRENNAN
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The team at Rosa’s Mexican Restaurant in Florence is made of friends and family.

Once in a while you visit a restaurant that not only has great food but also feels like home. That is the experience that many customers share after visiting Rosa’s Mexican Restaurant, located at 2825 Highway 101.

Rosa Perez has owned and operated the restaurant, along with her husband Jose, since 2007.

“I’ve got a passion for cooking that I have always had,” she said. “I love to make food for my family and for my friends in the community and the support we have received is amazing.”

Rosa’s specializes in authentic Mexican food served in a warm, colorful dining area and the staff is made up of family and close friends. There is an extensive menu of traditional entrées and also a selection of lighter, vegetarian and seafood items. The menu also includes an array of salads with a special avocado and shrimp salad especially popular with diners.

Perez also takes pride

in her soups and offers an albóndigas (meatball) soup and Caldo de Camarón, Mexican shrimp soup, that remains one of the most popular items on the menu.

Another popular dish, Caldo De Mariscos, is a combination of shrimp, clams, mussels and fish in a light broth.

Perez grew up helping her mother cook in a small restaurant in Mexico and has always enjoyed the work. She has created a menu that features her take on traditional entrées like enchiladas and burritos but has added a vegetarian option for those who wish to experience the traditional flavors and textures of Mexican cuisine without meat.

People can find many “favorites” on the menu, including huarache plates, burritos, tacos and more. There is also an extensive selection of vegetarian burritos and enchiladas available, some of which feature broccoli, spinach and potatoes served with homemade sauces and

cheese.

One of the specialties of the house is the all-day breakfast menu which includes the expected items like huevos rancheros and breakfast burritos but also includes shrimp, veggie and meat omelets.

Perez has always been interested in cooking and she has found her niche in the little restaurant she helped to create.

There is also a sad side to the story of Rosa and Jose. Their son, Jose Dela Mora, drowned in Wauhink Lake in June 2015, the summer before his senior year at Siuslaw High School.

The family has created a scholarship fund in his honor and has assisted a number of students with scholarships in Jose’s fields of interest: wrestling and art. The family holds an annual scholarship taco feed each spring, which offers community members a choice of chicken or beef taco plates with all proceeds going to the Jose Dela Mora Scholarship fund.

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A sampling of a few dishes....

Rosa’s House Specialty Chicken; a chicken breast grilled then sautéed in special sauce with mushrooms, green peppers, carrots & onions, served over a bed of rice with jack cheese. Accompanied with black beans and tortillas.

Parmesan Crusted Halibut; Grilled Halibut steak covered with parmesan cheese & topped with artichoke salsa. Served with rice & beans.

Veggie Fajitas; Sautéed vegetables with our special fajita seasonings. Served with rice, beans, guacamole, sour cream, pico de gallo & your choice of corn or flour tortillas.



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