

## STARTERS —————

<b>LEFFERS ORGANIC CARROT TARTARE</b>	<b>12</b>
Pumpernickel, seeds	
<b>WOOD-FIRE GRILLED BREAD, WHITE BEAN HUMMUS</b>	<b>11</b>
basil pistou, goat feta, confit garlic	
<b>ROASTED SQUASH AND SPINACH SALAD</b>	<b>15</b>
Moroccan spiced dressing, Alberta goat cheese, candied pecans, apple	
<b>THE NASH GREEK SALAD</b>	<b>16</b>
rotisserie chicken, goat feta, local vegetables	
<b>BETROOT SALAD, “FARMHOUSE” LADY JANE CHEESE</b>	<b>15</b>
beet sorbet, crushed hazelnuts, whipped crème fraiche	
<b>JOSPER OVEN-CHARRED BROCCOLINI</b>	<b>13</b>
crispy pancetta, grana padano, romesco sauce	
<b>AHI TUNA &amp; CHARRED PINEAPPLE POKE</b>	<b>21/35</b>
avocado, brown rice, cucumber, pickled carrot, ginger	
<b>GRILLED PACIFIC NEON SQUID</b>	<b>16</b>
chickpea and chorizo, tomato, garlic aioli	
<b>NASH STEAK TARTARE</b>	<b>18</b>
pickles, white anchovy and mustard, grilled sourdough	
<b>CONFIT CHICKEN RAVIOLI</b>	<b>16/24</b>
roasted mushrooms, Boursin cheese, peas	
<b>ROASTED PUMPKIN RISOTTO</b>	<b>16</b>
taleggio, amaretti, sage	
<b>JOSPER ROASTED PRAWNS</b>	<b>17</b>
Nash Piri Piri butter, herb salad	
<b>CRISPY POTATO ROLLS, SPICY RANCH &amp; SALSA VERDE</b>	<b>15</b>
pork shoulder, Jalapeño Jack cheese, avocado, feta	
<b>SALTSPRING ISLAND MUSSELS &amp; FRITES</b>	<b>19</b>
Thai red curry and coconut broth	
<i>add grilled focaccia</i>	<b>5</b>
<b>WINDY ACRES RABBIT AND PORK TERRINE</b>	<b>18</b>
Epi Bread, stone fruits, mustard	

*“We love to cook food that evokes conversation and positive emotion through the use of amazing product, well founded culinary techniques and passion.”*

## WOOD ROTISSERIE & CHARCOAL FIRE ←←←←←

<b>MEAT OFF THE ROTISSERIE</b>	<b>MP</b>
every day we create, comes with vegetables and delicious sauce	
<b>AAA BEEF FLAT IRON STEAK (10 oz)</b>	<b>33</b>
30+ day aged, roasted root vegetables, fingerlings, steak butter	
<b>NEW YORK STRIPLOIN</b>	<b>48</b>
braised beef cappelletti, glazed Poplar Bluff beets	
<b>BRAISED LAMB SHANK</b>	<b>39</b>
lamb bacon cassoulet, baby root vegetables	
<b>NASH ROTISSERIE CHICKEN</b>	<b>29</b>
our spice rub, wood fire, buttermilk mash, black garlic	
<b>CHARCOAL GRILLED PORK CHOP</b>	<b>33</b>
white corn grits, stone fruit relish, mustard jus	
<b>GRILLED ORGANIC BC SALMON</b>	<b>31</b>
citrus farro, beurre blanc, sauce vierge	
<b>OVEN ROASTED SIMPLE FISH, TODAY'S PICK</b>	<b>MP</b>
cold pressed canola, grilled lemon, parsley salad, asparagus	
<b>AAA ALBERTA BEEF BURGER, FRIES</b>	<b>18</b>
Oka cheese, roasted onion aioli, Nash pickles	
<i>add grilled bacon</i>	<b>4</b>
<i>sub green salad</i>	<b>2</b>

## FROM THE PANS ←←←←←

<b>JOSPER ROASTED FOGO ISLAND COD</b>	<b>38</b>
Panang Curry, papaya salad	
<b>PAN ROASTED DUCK BREAST</b>	<b>34</b>
Parisienne gnocchi, roasted squash, blueberry sherry jus	
<b>VEAL LIVER &amp; ONIONS</b>	<b>28</b>
crispy bacon, buttermilk mash, madeira jus	
<b>ROASTED CELERIAC &amp; FOREST MUSHROOMS</b>	<b>24</b>
chickpeas, Indian-spiced cauliflower purée	
<b>HOUSE-MADE RIGATONI</b>	<b>21</b>
bacon, wild mushrooms, Grana Padano crema	

## FOR THE TABLE ←←←←←

<i>Seasonal Vegetables</i>	<b>6</b>	<i>NASH Cut Fries, Aioli</i>	<b>6</b>
<i>Sauteed Mushrooms Café Au Lait</i>	<b>10</b>		