

THE NASH

LUNCH

STARTERS —————

TODAY'S SOUP	8/13
made yesterday, better today	
DAILY BREAD, MADE HERE	8
Nash churned butter, sea salt	
WOOD-FIRE GRILLED BREAD, WHITE BEAN HUMMUS	11
basil pistou, goat feta, confit garlic	
ROASTED WINTER SQUASH SALAD	13/17
Moroccan spiced dressing, Alberta goat cheese, candied pecans, apple	
THE NASH GREEK SALAD	15/23
rotisserie chicken, goat feta, local vegetables	
AHI TUNA & CHARRED PINEAPPLE POKE	21/35
avocado, brown rice, cucumber, pickled carrot, ginger	
JOSPER ROASTED PRAWNS	17
Nash Piri Piri butter, herb salad	
HOUSE-MADE RIGATONI	14/21
bacon, wild mushrooms, Grana Padano crema	
SALTSPRING ISLAND MUSSELS & FRITES	19
Thai red curry and coconut broth	
add grilled focaccia	5

SANDWICHES —————

GRILLED CHEESE & JOSPER ROASTED TOMATO SOUP	16
cheese ends, house-made sourdough, great soup	
MEATLOAF PANINI	19
made here, aged white cheddar, mustard, focaccia	
GRILLED TOMBO TUNA SANDWICH	18
togarashi mayo, spicy pickles, sesame bun	
FRIED ROTISSERIE CHICKEN SANDWICH	17
shredded lettuce, Nash Pickles, house made bun	

COOKED OVER HARDWOOD & CHARCOAL —————

AAA ALBERTA BEEF BURGER, FRIES	18
Oka cheese, roasted onion aioli, Nash pickles	
add grilled bacon	4
ROTISSERIE ROASTED QUARTER CHICKEN	24
our aromatic rub with fries, brown butter jus	
GRILLED ORGANIC BC TUNA "NIÇOISE"	27
confit potato, haricots verts, tomato, olives, egg	
BRANT LAKE WAGYU SKIRT STEAK	28
Piri Piri Butter, fingerlings, local tomato and arugula salad	

Substitute artisan greens for fries \$2

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