

THE NASH GREEK SALAD H

STARTERS

THE MUST HAVE CINNAMON BUN	8
OUR SOUP made yesterday, better today	8/13
AHI TUNA POKE BOWL avocado, lime, charred pineapple	21/35
WHITE BEAN & ROASTED GARLIC DIP, GRILLED BREAD feta, basil pistou & olive oil	11
THE NASH GREEK SALAD pulled chicken, goat feta, artisan greens	15/23
KALE, SPICED YAMS & APRICOT roasted shallot vinaigrette, crumbled chèvre, pumpkin seeds	13/17
OUR DAILY BREAD, NASH BUTTER	8

MAINS

DUCK CONFIT PEROGIES & SOFT POACHED EGGS caramelized onions, truffle hollandaise	17
THE HANGOVER BREAKFAST 'PIZZA' roasted mushrooms, sunny side eggs, pastrami	15
CHERRY WOOD HOUSE SMOKED STEELHEAD & AVOCADO english muffin, heirloom tomatoes, poached eggs <i>add hollandaise</i>	17 4
CRISPY PORK BELLY, SWEET CORN & YUKON GOLD HASH mushrooms, cheese curds, scallions <i>add free range eggs (two)</i>	17 6
HISTORIC NATIONAL HOTEL BREAKFAST double smoked bacon, two free range eggs OE, duck fat rösti potato	15
HOUSE MADE GRANOLA & BERRIES highwood crossing oats, fruits, nuts	13
SALTSPRING ISLAND MUSSELS & FRITES leek & saffron broth, herbs, aioli <i>add grilled focaccia</i>	19 6
SHAVED AAA BEEF & CAMBOZOLA PANINI* horseradish aioli, caramelized onions, grainy mustard	21
BANANA BREAD FRENCH TOAST, ST. LEON MAPLE SYRUP nash butter, bacon lardons, toasted walnuts	17

COOKED OVER HARDWOOD & CHARCOAL

THE NASH SMOKE & OAK BURGER* beef & pork, bourbon bbq sauce, smoked cheddar <i>add grilled bacon</i>	17 4
27 DAY AGED 'AAA' BEEF FLAT IRON (10oz) marinated tomato & parsley salad, steak butter, frites <i>add free range eggs (two)</i>	33 6
GRILLED HEART OF ROMAINE & GARLIC BUTTER PRAWNS broken caesar dressing, crouton, shaved parmesan	21

SIDES

FREE RANGE EGG (ONE)	3
DOUBLE SMOKED BACON	5
NASH MADE BREAKFAST SAUSAGE	6
ENGLISH MUFFIN, MADE HERE	3
TOAST & FRUIT PRESERVE	3

*comes with Nash cut frites, substitute artisan greens \$2