

THE NASH G S H

STARTERS

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
KALE, SPICED YAMS & APRICOT roasted shallot vinaigrette, crumbled chèvre, pumpkin seeds	13/17
SMOKED STEELHEAD & CORN CHOWDER cheddar chive biscuit, chorizo oil, agria potatoes	13/19
THE NASH GREEK SALAD pulled chicken, goat feta, artisan greens	15/23
OUR DAILY BREAD, NASH BUTTER	8

SANDWICHES

DUCK CONFIT & GRUYÈRE GRILLED CHEESE fig jam, bread & butter pickles, our soup	17
THE NASH TUNA MELT ON CIABATTA* cheddar, avocado & tomato, bacon mayo	17
SHAVED AAA BEEF & CAMBOZOLA PANINI* horseradish aioli, caramelized onions, grainy mustard	21
ROASTED MUSHROOM & BOCCONCINI FLAT BREAD arugula, truffle white sauce, sage	15

MAINS

BRAISED LAMB TAGLIATELLE PASTA blistered tomato, orange, raisins	15/23
SALTSPRING ISLAND MUSSELS & FRITES leek & saffron broth, herbs, aioli <i>add grilled focaccia</i>	19 6
BASIL, CHICKEN & ROASTED SQUASH RIGATONI toasted walnuts, shaved grana padano, cream	15/23
PAN ROASTED BC SALMON, SAUCE VIERGE sweet corn, yukon gold & chorizo hash	25

COOKED OVER HARDWOOD & CHARCOAL

THE NASH SMOKE & OAK BURGER * beef & pork, bourbon bbq sauce, smoked cheddar <i>add grilled bacon</i>	17 4
ROTISSERIE ROASTED QUARTER CHICKEN brown butter jus, frites, breast & leg	25
12 HOUR HICKORY SMOKED BBQ PORK* cornbread, carolina style sauce, grainy dijon aioli	21
GRILLED HEART OF ROMAINE & GARLIC BUTTER PRAWNS broken caesar dressing, crouton, shaved parmesan	21

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

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