

STARTERS —————

BEETROOT SALAD, “FARMHOUSE” LADY JANE CHEESE	15
beet sorbet, crushed hazelnuts, whipped crème fraiche	
WOOD-FIRE GRILLED BREAD, WHITE BEAN HUMMUS	11
basil pistou, goat feta, confit garlic	
JOSPER OVEN-CHARRED BROCCOLINI	13
crispy pancetta, grana padano, romesco sauce	
KALE & PICKLED STRAWBERRY SALAD	13/17
Alberta goat cheese, toasted almonds	
DAILY BREAD, MADE HERE	8
Nash churned butter, sea salt	
AHI TUNA & CHARRED PINEAPPLE POKE	21/35
avocado, brown rice, cucumber, pickled carrot, ginger	
CRISPY DUCK LEG CONFIT, RHUBARB & HAZELNUTS	17
greens, Sylvan Star gouda, caramelized orange dressing	
GRILLED PACIFIC NEON SQUID	16
chick pea and chorizo stew, tomato, garlic aioli	
THE NASH STEAK TARTARE	18
pickles, white anchovy and mustard, grilled sourdough	
CONFIT CHICKEN RAVIOLI	16/24
roasted mushrooms, Boursin cheese, peas	
CRISPY POTATO ROLLS, SPICY RANCH & SALSA VERDE	15
pork shoulder, Jalapeño Jack cheese, avocado, feta	
SALTSPRING ISLAND MUSSELS & FRITES	19
Thai red curry and coconut broth	
<i>add grilled focaccia</i>	5
THE NASH GREEK SALAD	15/23
rotisserie chicken, goat feta, local vegetables	
HOUSE-MADE RIGATONI, BACON, TOMATO & CAMBOZOLA	14/21
white sauce, peas, provençale crumb	

“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 ←←←←←

MEAT OFF THE ROTISSERIE	MP
every day we create, comes with vegetables and delicious sauce	
AAA BEEF FLAT IRON STEAK (10 oz)	33
30+ day aged, roasted root vegetables, fingerlings, steak butter	
AAA BEEF RIB EYE STEAK (12 oz)	53
30+ day aged, creamed spinach, smoked blue cheese jus	
INNISFAIL LAMB SIRLOIN, SUNDRIED TOMATO & OLIVE RELISH	37
risotto, buttered green beans, cipollini onions	
NASH ROTISSERIE CHICKEN	29
our spice rub, wood fire, buttermilk mash, black garlic	
GRILLED ORGANIC BC SALMON	31
citrus farro, beurre blanc, sauce vierge	
OVEN ROASTED SIMPLE FISH, TODAY'S PICK	MP
cold pressed canola, grilled lemon, parsley salad, asparagus	
THE NASH "EL JEFE" BURGER, FRIES	18
pork and beef, chorizo spices, Jalapeño Jack cheese, chimichurri aioli	
<i>add grilled bacon</i>	4
<i>sub green salad</i>	2

FROM THE PANS ←←←←←

HALIBUT FROM BC, EXPENSIVE AS CAN BE	48
delicious, Thai panang curry sauce, bok choy	
PAN ROASTED DUCK BREAST, BLUEBERRY BROWN BUTTER	33
Poplar Bluff potato gnocchi, mushrooms, haricots verts	
VEAL LIVER & ONIONS	28
crispy bacon, buttermilk mash, madeira jus	
ROASTED CELERIAC & FOREST MUSHROOMS	24
chick peas, Indian-spiced cauliflower purée	
TAMWORTH FARMS PORK TENDERLOIN, ALMOND & LEEK ASH CRUST	33
sunchokes, compressed apple, carrot vinaigrette	

FOR THE TABLE ←←←←←

<i>Seasonal Vegetables</i>	6	<i>NASH Cut Fries, Aioli</i>	6
<i>Sauteed Mushrooms Café Au Lait</i>	10	<i>Today's Risotto</i>	8