

THE NASH

LUNCH

STARTERS ←←←←←

TODAY'S SOUP	8/13
made yesterday, better today	
AHI TUNA & CHARRED PINEAPPLE POKE	21/35
avocado, brown rice, cucumber, pickled carrot, ginger	
WOOD-FIRE GRILLED BREAD, WHITE BEAN HUMMUS	11
basil pistou, goat feta, confit garlic	
KALE & PICKLED STRAWBERRY SALAD	13/17
Alberta goat cheese, toasted almonds	
THE NASH GREEK SALAD	15/23
rotisserie chicken, goat feta, local vegetables	
DAILY BREAD, MADE HERE	8
Nash churned butter, sea salt	
HOUSE-MADE RIGATONI, BACON, TOMATO & CAMBOZOLA	14/21
white sauce, peas, provençale crumb	
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	
THE NASH MEATLOAF PANINI	19
made here, aged white cheddar, mustard, focaccia	
GRILLED TOMBO TUNA SANDWICH	18
togarashi mayo, spicy pickles, sesame bun	
HOUSE MERGUEZ SAUSAGE IN A CRUSTY ROLL	17
sautéed peppers and onions, white bean hummus, Nash mustard	

COOKED OVER HARDWOOD & CHARCOAL ←←←←←

THE NASH "EL JEFE" BURGER, FRIES	18
pork and beef, chorizo spices, Jalapeño Jack cheese, chimichurri aioli	
add grilled bacon	4
ROTISSERIE ROASTED QUARTER CHICKEN	24
our aromatic rub with fries, brown butter jus	
GRILLED ORGANIC BC SALMON "NIÇOISE"	31
confit potato, haricots verts, tomato, olives, egg	
AAA BEEF FLAT IRON STEAK (10 oz)	33
30+ day aged, 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."