

# THE NASH

## LUNCH

### STARTERS —————

<b>TODAY'S SOUP</b>	8/13
made yesterday, better today	
<b>AHI TUNA &amp; CHARRED PINEAPPLE POKE</b>	21/35
avocado, brown rice, cucumber, pickled carrot, ginger	
<b>WOOD-FIRE GRILLED BREAD, WHITE BEAN HUMMUS</b>	11
basil pistou, goat feta, confit garlic	
<b>KALE &amp; PICKLED STRAWBERRY SALAD</b>	13/17
Alberta goat cheese, toasted almonds	
<b>THE NASH GREEK SALAD</b>	15/23
rotisserie chicken, goat feta, local vegetables	
<b>DAILY BREAD, MADE HERE</b>	8
Nash churned butter, sea salt	
<b>HOUSE-MADE RIGATONI, BACON, TOMATO &amp; CAMBOZOLA</b>	14/21
white sauce, peas, provençale crumb	
<b>SALTSPRING ISLAND MUSSELS &amp; FRITES</b>	19
Thai red curry and coconut broth	
add grilled focaccia	5

### SANDWICHES —————

<b>GRILLED CHEESE &amp; JOSPER ROASTED TOMATO SOUP</b>	16
cheese ends, house-made sourdough, great soup	
<b>THE NASH MEATLOAF PANINI</b>	19
made here, aged white cheddar, mustard, focaccia	
<b>GRILLED TOMBO TUNA SANDWICH</b>	18
togarashi mayo, spicy pickles, sesame bun	
<b>GRILLED MERGUEZ IN TURKISH FLATBREAD, WHITE BEAN HUMMUS</b>	17
harissa honey, pickled eggplant and red onions, peppers	

### COOKED OVER HARDWOOD & CHARCOAL —————

<b>AAA ALBERTA BEEF BURGER, FRIES</b>	18
Oka cheese, roasted onion aioli, Nash pickles	
add grilled bacon	4
<b>ROTISSERIE ROASTED QUARTER CHICKEN</b>	24
our aromatic rub with fries, brown butter jus	
<b>GRILLED ORGANIC BC SALMON "NIÇOISE"</b>	31
confit potato, haricots verts, tomato, olives, egg	
<b>AAA BEEF FLAT IRON STEAK (10 oz)</b>	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."*