

# THE N A S H

## LUNCH TAKE OUT

11:30 - 3:00

### STARTERS

<b>AHI TUNA POKE BOWL</b> avocado, lime, charred pineapple	<b>21/35</b>
<b>KALE &amp; PICKLED STRAWBERRY SALAD</b> Alberta goat cheese, toasted almonds	<b>13/17</b>
<b>THE NASH GREEK SALAD</b> pulled chicken, goat feta, artisan greens	<b>15/23</b>
<b>HANDCRAFTED DAILY BREAD</b> Nash butter	<b>8</b>

### MAINS

<b>GRILLED TOMBO TUNA SANDWICH *</b> togarashi mayo, spicy pickles, sesame bun	<b>18</b>
<b>THE NASH MEATLOAF PANINI*</b> made here, aged white cheddar, mustard, focaccia	<b>19</b>
<b>AAA ALBERTA BEEF BURGER *</b> Oka cheese, roasted onion aioli, Nash pickles <i>add grilled bacon</i>	<b>18</b> <b>4</b>
<b>QUARTER CHICKEN &amp; FRIES</b> roisserie roasted, hand cut fries, brown butter jus	<b>23</b>

### HAPPY CHICKEN

<b>WOOD ROASTED WHOLE CHICKEN</b>	<b>25</b>
<b>BOX OF FRIES FOR TWO</b>	<b>8</b>
<b>BOX OF VEGETABLES FOR TWO</b>	<b>8</b>
<b>CHICKEN JUS (2 oz)</b>	<b>4</b>

*\*served with hand 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."*

# THE NASH H

## DINNER TAKE OUT

5:00 pm onwards

### STARTERS

<b>KALE &amp; PICKLED STRAWBERRY SALAD</b>	<b>13/17</b>
Alberta goat cheese, toasted almonds	
<b>BEETROOT SALAD, LADY JANE CHEESE</b>	<b>15</b>
crushed hazelnuts, crème fraîche	
<b>WHITE BEAN &amp; ROASTED GARLIC DIP, GRILLED BREAD</b>	<b>11</b>
feta, basil pistou & olive oil	
<b>AHI TUNA POKE</b>	<b>21/35</b>
avocado, lime, charred pineapple	
<b>THE NASH GREEK SALAD</b>	<b>15/23</b>
pulled chicken, goat feta, provençal dressed	
<b>HANDCRAFTED DAILY BREAD</b>	<b>8</b>
Nash butter	

### MAINS

<b>30+ DAY AGED AAA BEEF FLAT IRON (10OZ)</b>	<b>33</b>
roasted root vegetables, rosemary fingerling potatoes, steak butter	
<b>PAN ROASTED DUCK BREAST, BLUEBERRY BROWN BUTTER</b>	<b>33</b>
Poplar Bluff potato gnocchi, mushrooms, haricots verts	
<b>SUNRISE CO-OP FREE RUN CHICKEN BREAST</b>	<b>29</b>
our spice rub, roasted garlic whipped potatoes, brown butter jus	
<b>GRILLED ORGANIC BC SALMON</b>	<b>31</b>
citrus farro, beurre blanc, sauce vierge	
<b>AAA ALBERTA BEEF BURGER, FRIES</b>	<b>18</b>
Oka cheese, roasted onion aioli, Nash pickles	
<i>add grilled bacon</i>	<i>4</i>
<i>substitute artisan greens</i>	<i>2</i>
<b>MEAT OFF THE ROTISSERIE</b>	<b>MP</b>
inspired daily, always delicious	

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<b>BOX OF VEGETABLES FOR TWO</b>	<b>8</b>
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