

THE NASH H

BRUNCH

BREAKFAST —————

THE MUST-HAVE CINNAMON BUN	8
DUCK CONFIT PEROGIES & SOFT POACHED EGGS caramelized onions, truffle hollandaise	18
THE HANGOVER BREAKFAST PIZZA merguez sausage, sunny side eggs, potato, onion, avocado, white cheddar	17
HOUSE-SMOKED STEELHEAD & AVOCADO poached eggs, english muffin, heirloom tomatoes add hollandaise	17 4
NATIONAL HOTEL BREAKFAST double smoked bacon, two free range eggs OE, roesti potato	15
BANANA BREAD FRENCH TOAST, ST LEON MAPLE SYRUP Nash butter, bacon, toasted walnuts	17
THE NASH GRANOLA & BERRIES Highwood Crossing oats, dried fruits, honey, yogurt, nuts	13

LUNCH —————

TODAY'S SOUP made yesterday, better today	8/13
DAILY BREAD, MADE HERE Nash churned butter, sea salt	8
AHI TUNA & CHARRED PINEAPPLE POKE avocado, brown rice, cucumber, pickled carrot, ginger	21/35
WOOD-FIRE GRILLED BREAD, WHITE BEAN HUMMUS basil pistou, goat feta, confit garlic	11
ROASTED SQUASH AND SPINACH SALAD Moroccan spiced dressing, Alberta goat cheese, candied pecans, apple	13/17
THE NASH GREEK SALAD rotisserie chicken, goat feta, local vegetables	15/23
SALTSPRING ISLAND MUSSELS & FRITES Thai red curry and coconut broth add grilled focaccia	19 5

SANDWICHES —————

THE NASH MEATLOAF PANINI made here, aged white cheddar, mustard, focaccia	19
GRILLED TOMBO TUNA SANDWICH togarashi mayo, spicy pickles, sesame bun	18

COOKED OVER HARDWOOD & CHARCOAL —————

AAA ALBERTA BEEF BURGER, FRIES Oka cheese, roasted onion aioli, Nash pickles add grilled bacon	18 4
BRANT LAKE WAGYU SKIRT STEAK Piri Piri butter, fingerlings, local tomato and arugula salad add two free range eggs	28 6
ROTISSERIE ROASTED QUARTER CHICKEN our aromatic rub with fries, brown butter jus	24

SIDES —————

FREE RANGE EGG (ONE)	3
DOUBLE SMOKED BACON	5
NASH MADE BREAKFAST SAUSAGE	6
ENGLISH MUFFIN, MADE HERE	3
TOAST & FRUIT PRESERVE	3

Substitute artisan greens for fries \$2