

THE NASH H

BRUNCH

BREAKFAST —————

THE MUST-HAVE CINNAMON BUN	10
CROQUE MADAME house-cured pork, mustard sauce, sunnyside up eggs, grilled sourdough	18
THE HANGOVER BREAKFAST PIZZA smoked pork shoulder, feta, two free range eggs OE, salsa verde, avocado	17
STEELHEAD TROUT PASTRAMI & AVOCADO BENEDICT poached eggs, house-made English muffin, Hollandaise, Nashbrown	18
NATIONAL HOTEL BREAKFAST double smoked bacon, two free range eggs OE, Nashbrown add 5oz Flatiron Steak	16 9
LEMON CURD FRENCH TOAST house-made bread, berries, toasted meringue, almonds	16

LUNCH —————

TODAY'S SOUP made yesterday, better today	8/13
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 BEET SALAD Kootenay Nostrala cheese, crème fraiche, hazelnuts, greens	15
ROASTED SQUASH AND SPINACH SALAD Moroccan spiced dressing, Alberta goat cheese, candied pecans, apple	15/19
THE NASH GREEK SALAD rotisserie chicken, goat feta, local vegetables	16/24
MUSSELS & FRITES Thai red curry and coconut broth add grilled focaccia	22 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	20 4
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