

## STARTERS —————

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| <b>WOOD-FIRE GRILLED BREAD, WHITE BEAN HUMMUS</b>                    | <b>11</b>    |
| basil pistou, goat feta, confit garlic                               |              |
| <b>ROASTED SQUASH AND SPINACH SALAD</b>                              | <b>15</b>    |
| Moroccan spiced dressing, Alberta goat cheese, candied pecans, apple |              |
| <b>THE NASH GREEK SALAD</b>  | <b>16</b>    |
| rotisserie chicken, goat feta, local vegetables                      |              |
| <b>ROASTED BEET SALAD</b>  | <b>15</b>    |
| Kootenay Nostrala cheese, crème fraiche, hazelnuts, greens           |              |
| <b>JOSPER OVEN-CHARRED BROCCOLINI</b>                                | <b>14</b>    |
| crispy pancetta, grana padano, romesco sauce                         |              |
| <b>AHI TUNA &amp; CHARRED PINEAPPLE POKE</b>                         | <b>21/35</b> |
| avocado, brown rice, cucumber, pickled carrot, ginger                |              |
| <b>SEARED MAINE DIVER SCALLOPS</b>                                   | <b>26</b>    |
| crispy pork belly, celeriac, apple                                   |              |
| <b>NASH STEAK TARTARE</b>  | <b>20</b>    |
| pickles, white anchovy and mustard, grilled sourdough                |              |
| <b>CONFIT CHICKEN RAVIOLI</b>  | <b>17/25</b> |
| roasted mushrooms, Boursin cheese, peas                              |              |
| <b>SMOKED TOMATO &amp; TABER CORN RISOTTO</b>                        | <b>16</b>    |
| Manchego cheese, crispy prosciutto                                   |              |
| <b>JOSPER ROASTED PRAWNS</b>   | <b>18</b>    |
| Nash Piri Piri butter, herb salad                                    |              |
| <b>CRISPY POTATO ROLLS, SPICY RANCH &amp; SALSA VERDE</b>            | <b>16</b>    |
| pork shoulder, Jalapeño Jack cheese, avocado, feta                   |              |
| <b>MUSSELS &amp; FRITES</b>  | <b>22</b>    |
| Thai red curry and coconut broth                                     |              |
| <i>add grilled focaccia</i>  | <b>5</b>     |
| <b>OUR CHARCUTERIE BOARD</b>   | <b>28</b>    |
| cured meats, terrine, Nash mustard, pickles, crackers                |              |
| <i>add cheese (3 types rotating) 1 oz</i>                            | <b>10</b>    |

*“We love to cook food that evokes conversation and positive emotion through the use of amazing product, well founded culinary techniques and passion.”*

## WOOD ROTISSERIE & CHARCOAL FIRE ←←←←←

|  |           |
|--|-----------|
| <b>MEAT OFF THE ROTISSERIE</b>                                   | <b>MP</b> |
| every day we create, comes with vegetables and delicious sauce   |           |
| <b>AAA BEEF FLAT IRON STEAK (10 oz)</b>                          | <b>35</b> |
| 30+ day aged, roasted root vegetables, fingerlings, steak butter |           |
| <b>GRILLED ALBERTA BEEF TENDERLOIN (7 oz)</b>                    | <b>50</b> |
| thyme soubise, broccolini, mushroom brandy café au lait          |           |
| <b>NASH ROTISSERIE CHICKEN</b>                                   | <b>32</b> |
| our spice rub, wood fire, buttermilk mash, black garlic          |           |
| <b>JOSPER ROASTED DOUBLE THICK PORK CHOP</b>                     | <b>35</b> |
| barley risotto, apple chutney, mustard-glazed root vegetables    |           |
| <b>CHARCOAL-GRILLED BC SALMON</b>                                | <b>32</b> |
| Indian spiced cauliflower purée, haricots verts, vierge          |           |
| <b>OVEN ROASTED SIMPLE FISH, TODAY'S PICK</b>                    | <b>MP</b> |
| cold pressed canola, grilled lemon, parsley salad, asparagus     |           |
| <b>AAA ALBERTA BEEF BURGER, FRIES</b>                            | <b>20</b> |
| Oka cheese, roasted onion aioli, Nash pickles                    |           |
| <i>add grilled bacon</i>   | <b>4</b>  |
| <i>sub green salad</i>   | <b>2</b>  |

## FROM THE PANS ←←←←←

|   |           |
|---|-----------|
| <b>JOSPER ROASTED FOGO ISLAND COD</b>                                 | <b>38</b> |
| Panang Curry, papaya salad  |           |
| <b>PAN ROASTED DUCK BREAST</b>  | <b>36</b> |
| Parisienne gnocchi, roasted squash, blueberry sherry jus              |           |
| <b>LAMB SHOULDER "POT ROAST"</b>                                      | <b>40</b> |
| farro, sundried tomato - olive relish, natural braise                 |           |
| <b>VEAL LIVER &amp; ONIONS</b>  | <b>28</b> |
| crispy bacon, buttermilk mash, madeira jus                            |           |
| <b>JOSPER ROASTED BUTTERNUT SQUASH GNUDDI</b>                         | <b>23</b> |
| roasted pepper & tomato purée, house-made ricotta, pumpkin seed pesto |           |
| <b>ROTISSERIE CHICKEN BUCATINI</b>                                    | <b>24</b> |
| noodles, bacon, spinach, tomato, Parmesan cream                       |           |

## FOR THE TABLE ←←←←←

|                                       |           |                              |          |
|---------------------------------------|-----------|------------------------------|----------|
| <i>Today's Vegetables</i>             | <b>6</b>  | <i>NASH Cut Fries, Aioli</i> | <b>6</b> |
| <i>Sauteed Mushrooms Café Au Lait</i> | <b>10</b> | <i>Pomme Purée</i>           | <b>8</b> |