

# THE NASH

## LUNCH

### STARTERS —————

<b>TODAY'S SOUP</b>	<b>8/13</b>
made yesterday, better today	
<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>15/19</b>
Moroccan spiced dressing, Alberta goat cheese, candied pecans, apple	
<b>THE NASH GREEK SALAD</b>	<b>16/24</b>
rotisserie chicken, goat feta, local vegetables	
<b>AHI TUNA &amp; CHARRED PINEAPPLE POKE</b>	<b>21/35</b>
avocado, brown rice, cucumber, pickled carrot, ginger	
<b>CRISPY POTATO ROLLS, SPICY RANCH &amp; SALSA VERDE</b>	<b>16</b>
pork shoulder, Jalapeño Jack cheese, avocado, feta	
<b>ROTISSERIE CHICKEN BUCATINI</b>	<b>16/22</b>
noodles, bacon, spinach, tomato, Parmesan cream	
<b>JOSPER OVEN-CHARRED BROCCOLINI</b>	<b>14</b>
crispy pancetta, grana padano, romesco sauce	
<b>MUSSELS &amp; FRITES</b>	<b>22</b>
Thai red curry and coconut broth	
add grilled focaccia	<b>5</b>

### SANDWICHES —————

<b>GRILLED CHEESE &amp; JOSPER ROASTED TOMATO SOUP</b>	<b>16</b>
cheese ends, house-made sourdough, great soup	
<b>MEATLOAF PANINI</b>	<b>19</b>
made here, aged white cheddar, mustard, focaccia	
<b>GRILLED TOMBO TUNA SANDWICH</b>	<b>18</b>
togarashi mayo, spicy pickles, sesame bun	
<b>FRIED ROTISSERIE CHICKEN SANDWICH</b>	<b>17</b>
shredded lettuce, Nash Pickles, house made bun	

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

<b>AAA ALBERTA BEEF BURGER, FRIES</b>	<b>20</b>
Oka cheese, roasted onion aioli, Nash pickles	
add grilled bacon	<b>4</b>
<b>ROTISSERIE ROASTED QUARTER CHICKEN</b>	<b>24</b>
our aromatic rub with fries, brown butter jus	
<b>GRILLED BC TUNA "NIÇOISE"</b>	<b>27</b>
confit potato, haricots verts, tomato, olives, egg	
<b>BRAISED BONELESS BEEF SHORTRIB</b>	<b>28</b>
pomme purée, Leffers carrots	
<b>CHARCOAL GRILLED PRAWNS</b>	<b>26</b>
Nash Piri Piri butter, white beans, tomato, grilled baguette	

*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."*