

STARTERS —————

WOOD-FIRE GRILLED BREAD, WHITE BEAN HUMMUS	11
basil pistou, goat feta, confit garlic	
ROASTED SQUASH AND SPINACH SALAD	15
Moroccan spiced dressing, Alberta goat cheese, candied pecans, apple	
THE NASH GREEK SALAD	16
rotisserie chicken, goat feta, local vegetables	
TOMATO SALAD	15
pumpkin and sunflower seed, saffron dressing, fior di latte	
JOSPER OVEN-CHARRED BROCCOLINI	14
crispy pancetta, grana padano, romesco sauce	
AHI TUNA & CHARRED PINEAPPLE POKE	21/35
avocado, brown rice, cucumber, pickled carrot, ginger	
SEARED MAINE DIVER SCALLOPS	26
crispy pork belly, celeriac, apple	
NASH STEAK TARTARE	20
pickles, white anchovy and mustard, grilled sourdough	
CONFIT CHICKEN RAVIOLI	17/25
roasted mushrooms, Boursin cheese, peas	
GRANA PADANO RISOTTO	16
pancetta, peas, lemon	
GRILLED PRAWNS	18
navy beans, chorizo vin, broccoli	
CRISPY POTATO ROLLS, SPICY RANCH & SALSA VERDE	16
pork shoulder, Jalapeño Jack cheese, avocado, feta	
MUSSELS & FRITES	22
Thai red curry and coconut broth	
<i>add grilled focaccia</i>	5
OUR CHARCUTERIE BOARD	28
cured meats, terrine, Nash mustard, pickles, crackers	
<i>add cheese (3 types rotating) 1 oz</i>	10

“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 ←←←←←

MEAT OFF THE ROTISSERIE	MP
every day we create, comes with vegetables and delicious sauce	
AAA BEEF FLAT IRON STEAK (10 oz)	35
30+ day aged, roasted root vegetables, fingerlings, steak butter	
GRILLED ALBERTA BEEF TENDERLOIN (7 oz)	50
thyme soubise, broccolini, mushroom brandy café au lait	
NASH ROTISSERIE CHICKEN	32
our spice rub, wood fire, buttermilk mash, black garlic	
PORK TENDERLOIN	35
whiskey cured pork belly, confit yam, watercress ginger purée	
CHARCOAL-GRILLED BC SALMON	32
Indian spiced cauliflower purée, haricots verts, vierge	
OVEN ROASTED SIMPLE FISH, TODAY'S PICK	MP
cold pressed canola, grilled lemon, parsley salad, asparagus	
NASH BURGER, FRIES	20
foraged mushrooms, shropshire cheddar, onion jam	
<i>add grilled bacon</i>	4
<i>sub green salad</i>	2

FROM THE PANS ←←←←←

PACIFIC HALIBUT	49
Panang Curry, papaya salad	
ROASTED DUCK BREAST	38
duck confit steam bun, mushrooms, haskap berry jus	
ALBERTA LAMB LOIN CHOPS	42
summer squash succotash, fingerlings, mint chimichurri	
JOSPER ROASTED BUTTERNUT SQUASH GNUDDI	23
roasted pepper & tomato purée, house-made ricotta, pumpkin seed pesto	
ROTISSERIE CHICKEN TAGLIATELLE	24
asparagus, lemon cream, basil	

FOR THE TABLE ←←←←←

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