

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	9/13
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	12
BRASSICA SALAD broccoli, Brussels sprouts, greens, grapes and walnuts, mustard dressing	15/20
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 —————

PASTRAMI SANDWICH Brant Lake Wagyu pastrami, house-made rye, mustard	21
GRILLED TOMBO TUNA SANDWICH togarashi mayo, spicy pickles, sesame bun	19

COOKED OVER HARDWOOD & CHARCOAL —————

NASH BURGER, FRIES foraged mushrooms, shropshire cheddar, onion jam add grilled bacon	22 4
ROTISSERIE ROASTED QUARTER CHICKEN our aromatic rub with fries, brown butter jus	25
BOUILLABAISSE fresh seafood, Jospier roasted tomato sauce, fennel	26

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