

## STARTERS —————

<b>WOOD-FIRE GRILLED BREAD, WHITE BEAN HUMMUS</b>	<b>12</b>
basil pistou, goat feta, confit garlic	
<b>BRASSICA SALAD</b>	<b>16</b>
broccoli, Brussels sprouts, greens, grapes and walnuts, mustard dressing	
<b>THE NASH GREEK SALAD</b>	<b>17</b>
rotisserie chicken, goat feta, local vegetables	
<b>JOSPER OVEN-CHARRED BROCCOLINI</b>	<b>15</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>RISOTTO</b>	<b>17</b>
roasted mushrooms, rotisserie chicken, Comté cheese	
<b>BOUILLABAISSE</b>	<b>21</b>
fresh seafood, Josper roasted tomato sauce, fennel	
<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>29</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 ←←←←←

**BRANT LAKE WAGYU BUTCHER CUT** **MP**  
Check with your server for todays cut

**MEAT OFF THE ROTISSERIE** **MP**  
every day we create, comes with vegetables and delicious sauce

**AAA BEEF FLAT IRON STEAK (10 oz)** **36**  
30+ day aged, roasted root vegetables, fingerlings, steak butter

**GRILLED ALBERTA BEEF TENDERLOIN (7 oz)** **51**  
thyme soubise, broccolini, mushroom brandy café au lait

**NASH ROTISSERIE CHICKEN** **33**  
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** **33**  
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** **22**  
foraged mushrooms, shropshire cheddar, onion jam  
*add grilled bacon* **4**  
*sub green salad* **2**

## FROM THE PANS ←←←←←

**SABLEFISH** **46**  
roasted onion purée, fingerlings, tomato jam

**ROASTED DUCK BREAST** **38**  
duck confit steam bun, mushrooms, haskap berry jus

**BRAISED LAMB SHOULDER** **44**  
goat cheese crust, mustard spaetzle, roasted mushrooms, Brussels sprout

**JOSPER ROASTED BUTTERNUT SQUASH GNUDDI** **25**  
roasted pepper & tomato purée, house-made ricotta, pumpkin seed pesto

**PAPPARDELLE BOLOGNESE** **22**  
roasted tomato, Brant Lake Wagyu beef, Grana Padano

## FOR THE TABLE ←←←←←

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