

THE NASH

LUNCH

STARTERS —————

TODAY'S SOUP	9/13
made yesterday, better today	
WOOD-FIRE GRILLED BREAD, WHITE BEAN HUMMUS	12
basil pistou, goat feta, confit garlic	
BRASSICA SALAD	15/20
broccoli, Brussels sprouts, greens, grapes and walnuts, mustard dressing	
THE NASH GREEK SALAD	16/24
rotisserie chicken, goat feta, local vegetables	
AHI TUNA & CHARRED PINEAPPLE POKE	21/35
avocado, brown rice, cucumber, pickled carrot, ginger	
CRISPY POTATO ROLLS, SPICY RANCH & SALSA VERDE	16
pork shoulder, Jalapeño Jack cheese, avocado, feta	
PAPPARDELLE BOLOGNESE	17/22
roasted tomato, Brant Lake Wagyu beef, Grana Padano	
JOSPER OVEN-CHARRED BROCCOLINI	15
crispy pancetta, grana padano, romesco sauce	
MUSSELS & FRITES	22
Thai red curry and coconut broth	
add grilled focaccia	5

SANDWICHES —————

GRILLED CHEESE & JOSPER ROASTED TOMATO SOUP	17
cheese ends, house-made sourdough, great soup	
PASTRAMI SANDWICH	21
Brant Lake Wagyu pastrami, house-made rye, mustard	
GRILLED TOMBO TUNA SANDWICH	19
togarashi mayo, spicy pickles, sesame bun	
FRIED ROTISSERIE CHICKEN SANDWICH	18
shredded lettuce, Nash Pickles, house-made bun	

COOKED OVER HARDWOOD & CHARCOAL —————

NASH BURGER, FRIES	22
foraged mushrooms, shropshire cheddar, onion jam	
add grilled bacon	4
ROTISSERIE ROASTED QUARTER CHICKEN	25
our aromatic rub with fries, brown butter jus	
BRAISED BONELESS BEEF SHORTRIB	28
pomme purée, Leffers carrots	
BOUILLABAISSE	26
fresh seafood, Josper roasted tomato sauce, fennel	

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."