

STARTERS —————

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

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| 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 | |
| JOSPER OVEN ROASTED STURGEON | 36 |
| tomato ragout, guanciale, lemon vinaigrette | |
| NASH BURGER, FRIES | 22 |
| foraged mushrooms, shropshire cheddar, onion jam | |
| <i>add grilled bacon</i> | 4 |
| <i>sub green salad</i> | 2 |

FROM THE PANS —————

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| ARCTIC CHAR | 42 |
| lemon thyme gnocchi, walnut gremolata | |
| 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 | |
| LEMON THYME GNOCCHI | 26 |
| black kale, beet, parsnip purée | |
| PAPPARDELLE BOLOGNESE | 22 |
| roasted tomato, Brant Lake Wagyu beef, Grana Padano | |

FOR THE TABLE —————

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| <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 |