

THE NASH

BRUNCH

DRINKS —————

FRESH JUICE, SQUEEZED IN HOUSE - ORANGE OR GRAPEFRUIT 6.5
add vodka, gin or rum 4.5

OFFCUT CAESAR 10
pickled pepper vodka, house salt rim

MIMOSA 11
sparkling prosecco, fresh squeezed orange or grapefruit juice

BREAKFAST —————

THE MUST-HAVE CINNAMON BUN 10

CROQUE MADAME 18
house-cured pork, mustard sauce, sunnyside up eggs, grilled sourdough

THE HANGOVER BREAKFAST PIZZA 17
smoked pork shoulder, feta, two free range eggs OE, salsa verde, avocado

STEELHEAD TROUT PASTRAMI & AVOCADO BENEDICT 18
poached eggs, house-made English muffin, Hollandaise, Nashbrown

NATIONAL HOTEL BREAKFAST 16
double smoked bacon, two free range eggs OE, Nashbrown
add 5oz Flatiron Steak 9

LEMON CURD FRENCH TOAST 16
house-made bread, berries, toasted meringue, almonds

LUNCH —————

TODAY'S SOUP 9/13
made yesterday, better today

AHI TUNA & CHARRED PINEAPPLE POKE 21/35
avocado, brown rice, cucumber, pickled carrot, ginger

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

MUSSELS & FRITES 22
Thai red curry and coconut broth
add grilled focaccia 5

SANDWICHES —————

PASTRAMI SANDWICH 21
Brant Lake Wagyu pastrami, house-made rye, mustard

GRILLED TOMBO TUNA SANDWICH 19
togarashi mayo, spicy pickles, Japanese steak sauce

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

SIDES —————

FREE RANGE EGG (ONE) 2

DOUBLE SMOKED BACON 6

NASH MADE BREAKFAST SAUSAGE *gluten free* 5

ENGLISH MUFFIN, MADE HERE 3

TOAST & FRUIT PRESERVE 3

Substitute artisan greens for fries \$2