

STARTERS —————

WOOD-FIRE GRILLED BREAD & CONFIT GARLIC	8
charred red pepper olive tapenade	5
organic white bean hummus, basil pistou	4
whipped Feta, chive & toasted pistachio	5
SUMMER BRASSICA SALAD	15/20
baby green beans, grilled apple, walnuts, Marigold petals	
THE NASH GREEK SALAD	16
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
dry cured bacon, smoked oyster, corn purée	
NASH STEAK TARTARE	20
pickles, white anchovy, mustard, grilled sourdough	
CONFIT CHICKEN RAVIOLI	17/25
roasted mushrooms, Boursin cheese, peas	
RISOTTO	18
roasted mushrooms, rotisserie chicken, Comté cheese	
WOOD GRILLED ASPARAGUS, HALLOUMI CHEESE	17
grape tomato, house-made focaccia, basil oil	
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, Nash mustard, pickles, house-made 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 ←←←←←

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 & delicious sauce	
AAA BEEF FLAT IRON STEAK (10 oz)	38
30+ day aged, roasted root vegetables, fingerlings, steak butter	
GRILLED ALBERTA BEEF TENDERLOIN (7 oz)	51
broccolini, mushroom brandy café au lait, wild rice	
NASH ROTISSERIE CHICKEN	33
our spice rub, wood fire, buttermilk mash, black garlic	
WILD BOAR CHOP, WHISKEY CURED PORK BELLY	46
rhubarb, green beans, mustard spaetzle	
CHARCOAL-ROASTED BC SALMON	33
black olive truffle butter, parsnip, black kale, crispy Oka polenta	
JOSPER ROASTED DARNE OF ARCTIC CHAR	42
almond harissa, josper eggplant, red crimson pepper	
ALBERTA LAMB SIRLOIN	43
creamed white beans, corn, asparagus, fennel top chimichurri	
NASH BURGER, FRIES	22
smoked oka, fresh horseradish aioli, onion jam	
<i>add grilled bacon</i>	4
<i>sub green salad</i>	2

FROM THE PANS ←←←←←

WILD ICELANDIC COD	36
avocado crème fraîche, celeriac, yellow beet, fingerlings	
ROASTED DUCK BREAST	38
duck confit steam bun, mushrooms, haskap berry jus	
PORTOBELLO MUSHROOM	26
sundried tomato, walnut, sweet potato, kale, veg demi	
PAPPARDELLE BOLOGNESE	22
roasted tomato, Brant Lake Wagyu beef, Grana Padano	

FOR THE TABLE ←←←←←

<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