

THE N A S H

LUNCH TAKE OUT

11:30-3:00 (Tuesday-Friday)

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	16/24
rotisserie chicken, goat feta, local vegetables	
AHI TUNA & CHARRED PINEAPPLE POKE	21/35
avocado, brown rice, cucumber, pickled carrot, ginger	

MAINS

OUR CUBAN SANDWICH	20
smoked pork shoulder, Nash capicola, Gruyère, sweet mustard	
PAPPARDELLE BOLOGNESE	17/22
roasted tomato, Brant Lake Wagyu beef, Grana Padano	
NASH BURGER, FRIES	22
smoked Oka, fresh horseradish aioli, onion jam	
<i>add grilled bacon</i>	4
ROTISSERIE ROASTED QUARTER CHICKEN	25
our aromatic rub with fries, brown butter jus	
JOSPER OVEN-CHARRED BROCCOLINI & FINGERLING POTATOES	17
crispy pancetta, Grana Padano, romesco sauce	

HAPPY CHICKEN

WOOD ROASTED WHOLE CHICKEN	27
BOX OF FRIES FOR TWO	8
BOX OF VEGETABLES FOR TWO	8
CHICKEN JUS (2 oz)	4

"We love to cook food that evokes conversation and positive emotion through the use of amazing product, well founded culinary techniques and passion."

THE NASH H

DINNER TAKE OUT

5:00-onwards (Tuesday-Sunday)

STARTERS

SUMMER BRASSICA SALAD	15/20
baby green beans, grilled apple, walnuts, Marigold petals	
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
AHI TUNA & CHARRED PINEAPPLE POKE	21/35
avocado, brown rice, cucumber, pickled carrot, ginger	
THE NASH GREEK SALAD	16/24
rotisserie chicken, goat feta, local vegetables	
RISOTTO	18
roasted mushrooms, rotisserie chicken, Comté cheese	
JOSPER OVEN-CHARRED BROCCOLINI	15
crispy pancetta, Grana Padano, romesco sauce	

MAINS

AAA BEEF FLAT IRON STEAK (10oz)	38
30+ day aged, roasted root vegetables, fingerlings, steak butter	
ROASTED DUCK BREAST	38
duck confit steam bun, mushrooms, haskap berry jus	
NASH ROTISSERIE CHICKEN	33
our spice rub, wood fire, buttermilk mash, black garlic	
CHARCOAL-ROASTED BC SALMON	33
black olive truffle butter, parsnip, black kale, crispy Oka polenta	
PORTOBELLO MUSHROOM	26
sundried tomato, walnut, sweet potato, kale, veg demi	
PAPPARDELLE BOLOGNESE	22
roasted tomato, Brant Lake Wagyu beef, Grana Padano	
ALBERTA LAMB SIRLOIN	43
creamed white beans, corn, asparagus, fennel top chimichurri	
NASH BURGER, FRIES	22
smoked oka, fresh horseradish aioli, onion jam	
add grilled bacon	4
sub green salad	2
MEAT OFF THE ROTISSERIE	MP
inspired daily, always delicious	

HAPPY CHICKEN

WOOD ROASTED WHOLE CHICKEN	27
BOX OF FRIES FOR TWO	8
BOX OF VEGETABLES FOR TWO	8
CHICKEN JUS (2 OZ)	4

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