

# THE N A S H

## LUNCH

### STARTERS —————

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

**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

**WINTER GREENS & LOCAL GOAT CHEESE SALAD** 15/20  
confit fennel, grilled radicchio, pear, walnut, maple

**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

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

### SANDWICHES & MAINS —————

**GRILLED CHEESE & JOSPER ROASTED TOMATO SOUP** 17  
roasted garlic rosemary butter, house-made sourdough

**OUR CUBAN SANDWICH** 20  
smoked pork shoulder, Nash capicola, Gruyère, sweet mustard

**JOSPER OVEN-ROASTED WINTER SQUASH & FINGERLING POTATOES** 17  
pancetta, coral oyster mushroom, Grana Padano, sage brown butter crème fraîche

**PAPPARDELLE BOLOGNESE** 17/22  
roasted tomato, Brant Lake Wagyu beef, Grana Padano

**WILD ICELANDIC COD & CHIPS** 24  
togarashi mayo, charred lemon, fennel seaweed slaw

**DUCK LEG CONFIT & CHARRED SAVOY CABBAGE** 25  
crispy pork belly, cranberry pickle, red pepper jelly

### COOKED OVER HARDWOOD & CHARCOAL —————

**NASH DOUBLE BURGER, FRIES** 22  
smoked Oka, fresh horseradish aioli, onion jam  
add grilled bacon 4  
sub green salad 2

**ROTISSERIE ROASTED QUARTER CHICKEN** 25  
our aromatic rub with fries, brown butter jus

**AAA BEEF FLATIRON STEAK & FRIES** 27  
pretzel bread, crispy shallots, tiger sauce  
sub portabello mushroom, veg demi 25

**SEAFOOD POT AU FEU** 25  
scallop, prawn, salmon, mussels, saffron broth

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