

THE NASH

BRUNCH

DRINKS —————

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

OFFCUT CAESAR 10
horseradish infused vodka, tomato powder, 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

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

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

THE NASH GREEK SALAD 16/24
roisserie chicken, goat Feta, local vegetables

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

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

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

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