

THE NASH

LUNCH

STARTERS —————

TODAY'S SOUP	8/13
made yesterday, better today	
WOOD-FIRE GRILLED BREAD, WHITE BEAN HUMMUS	11
basil pistou, goat feta, confit garlic	
ROASTED SQUASH AND SPINACH SALAD	15/19
Moroccan spiced dressing, Alberta goat cheese, candied pecans, apple	
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	
ROTISSERIE CHICKEN TAGLIATELLE	16/22
asparagus, basil, lemon cream, Grana Padano	
JOSPER OVEN-CHARRED BROCCOLINI	14
crispy pancetta, grana padano, romesco sauce	
MUSSELS & FRITES	22
Thai red curry and coconut broth	
add grilled focaccia	5

SANDWICHES —————

GRILLED CHEESE & JOSPER ROASTED TOMATO SOUP	16
cheese ends, house-made sourdough, great soup	
DUCK CONFIT PANINI	20
raisin chutney, Brie, arugula	
GRILLED TOMBO TUNA SANDWICH	18
togarashi mayo, spicy pickles, sesame bun	
FRIED ROTISSERIE CHICKEN SANDWICH	17
shredded lettuce, Nash Pickles, house made bun	

COOKED OVER HARDWOOD & CHARCOAL —————

NASH BURGER, FRIES	20
foraged mushrooms, shropshire cheddar, onion jam	
add grilled bacon	4
ROTISSERIE ROASTED QUARTER CHICKEN	24
our aromatic rub with fries, brown butter jus	
GRILLED BC TUNA "NIÇOISE"	27
confit potato, haricots verts, tomato, olives, egg	
BRAISED BONELESS BEEF SHORTRIB	28
pomme purée, Leffers carrots	
GRILLED PRAWNS	26
navy beans, chorizo vinaigrette, broccoli	

Substitute artisan greens for fries \$2

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