

THE NASH

RESTAURANT & BAR

Starters

Texas Style Tater Tots	10
Roasted corn jalapeno, cilantro, crema fresca cheddar cheese, chives	
Forbidden Eggs	14
Sweet chili sauce cilantro, Thai basil, shallots	
Arancini	14
Fried risotto balls, pomodora sauce, pecorino	
Fried Calamari	20
Pomodoro sauce, basil, grilled lemon	
Cauliflower "Hot Wings"	14
Tempura cauliflower, blue cheese roasted carrots, celery leaf	
Steak Tartare*	25
McClaren by 44 Farms tenderloin, red onion whole grain mustard, quail egg, toasted points	
Yellowfin Tuna Crudo*	23
Black garlic, vinaigrette, ginger, cucumber jicama, puffed wild rice, avocado	
Korean Bacon	20
Gochujang BBQ sauce, Bao Buns, cucumber kinchi, peanut, cilantro	
The Nash Candy	25
Pecan wood smoked pork belly Korean BBQ sauce (4 pieces)	
Charcuterie Board	35
Assorted artisanal meats & cheeses	

Soups & Salads

Soup of the Day	8/11
Red Pozole Soup	13/15
Smoked red chilis, braised chicken, hominy	
Gem Caesar Salad	14
Creamy Anchovy dressing, parmesan cheese house-made croutons	
Roasted Local Beets	20
Labneh, Mandarin orange vinaigrette fresh arugula	
Iberian Wedge	14
Crispy Serrano ham, Wisconsin blue cheese dressing, Valdeon blue cheese and blistered tomatoes	

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.
A 20% gratuity will automatically be added to groups of six or more guests.

DINNER

Pastas & Pizzas

Braised Short Rib Pappardelle	33
12-hour ragu, Mornay cheese sauce fresh herbs, Parmigiano-Reggiano	
Shrimp Linguini Pasta	35
Roasted lemon-garlic reduction, fresh pasta petite tomatoes	
Four Cheese Ravioli	28
Braised asparagus, parmesan, vegetable broth	
House Pizza	22
Italian plum tomato sauce, house cheese blend Pepperoni, bacon, roasted corn & jalapeno	
Margherita Pizza	20
Italian plum tomato sauce, Roma tomato fresh mozzarella, basil, olive oil	
Prosciutto Pizza	28
Italian plum tomato sauce, cheese blend wild mushrooms, Prosciutto di Parma, arugula	

The Nash Favorites

Cauliflower Paneer Curry	26
Peas, jasmine rice, roasted tomato coulis garlic toast points	
Herb Roasted Chicken	35
Airline chicken, wild rice, grilled asparagus	
Atlantic Salmon*	37
Shitake mushroom risotto, lemon butter sauce sauteed spinach	
Red Fish on the Half Shell*	45
Savory rice, jumbo asparagus	
Pan Seared Gulf Snapper*	42
Parsnip puree, braised leeks, vadouvan curry roasted baby carrots	
Day Boat Scallops*	45
Pistachio-cilantro pesto risotto	
Daily Fish	MKT

Steaks & Chops

Filet Mignon 8oz	49
McClaren by 44 Farms beef, herb butter loaded mashed potato, grilled asparagus	
Prime Ribeye 12oz	55
Loaded mashed potatoe, grilled asparagus	
Lamb Curry	47
Roasted tomato, coulis, green rice roasted cauliflower	
Pork Shanks	43
Gochujang BBQ sauce, asparagus, mashed potatoes	