



LUNCH SERVED FROM 11:30<sup>AM</sup>

SNACKS & SMALL PLATES

CITRUS-MARINATED OLIVES	5
SPICED MARCONA ALMONDS	7
BLISTERED SHISHITO PEPPERS & BOTTARGA	10
WOOD-GRILLED TUSCAN GARLIC BREAD Smoked Eggplant	1.50
ROASTED SQUASH SOUP Sultana Raisin Emulsion, Candied Pepitas, Brown Butter	12
*HAWAIIAN TUNA POKE Scallion, Avocado, Ginger-Lime Vinaigrette	22

SALADS

YOUNG LETTUCES Pistachio, Ricotta Salata, Creamy Tarragon Dressing	13
KALE CAESAR Anchovy Breadcrumbs, Parmigiano Reggiano, Lemon	12
THE NTL. COBB Bacon, Avocado, Egg, Buttermilk Dressing	14

- ADD ONS -

Heritage Chicken	6
Scottish Salmon	8
Flat Iron Steak	10

3-COURSE PRIX-FIXE | 21

STARTER

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ROASTED SQUASH SOUP  
Sultana Raisin Emulsion, Candied Pepitas, Brown Butter

YOUNG LETTUCES

Pistachio, Ricotta Salata, Creamy Tarragon Dressing

ENTRÉE

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A.B.L.T.

Avocado, Bacon, Roasted Tomatoes

RIGATONI ALLA BOLOGNESE

'Ndjua & Pecorino Romano

P.E.I. MUSSELS

Sweet Italian Sausage, Chili, Anise-Cardamom Aioli

DESSERT

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FRESHLY BAKED COOKIE

Daily Selection

MARKET SIDES 10

WOOD-ROASTED CAULIFLOWER, TAHINI, POMEGRANATE

CRISPY PARMESAN-CRUSTED POTATOES

STEAMED BROCCOLI, PARMIGIANO REGGIANO

SANDWICHES

SERVED WITH FRESH-CUT FRIES OR MIXED GREENS

THE NTL. UGLY BURGER 17  
Cabot Cheddar, Crispy Shallots, Ntl. Sauce

COUNTRY-FRIED CHICKEN SANDWICH 15  
Buttermilk, Spicy Aioli, House Pickles

CUBANO SANDWICH 15  
Cured Ham, House Pickles, Dijon Mustard

SMOKED MOZZARELLA & SPECK SANDWICH 16  
Arugula, Olive Tapenade, Aged Balsamic

A.B.L.T. 14  
Buttermilk, Spicy Aioli, House Pickles  
ADD ONS - Heritage Chicken 6 - Scottish Salmon 8

ENTRÉES

ORGANIC HERITAGE CHICKEN 22  
Wood-Roasted, Tarragon Chimichurri, Bibb Lettuce

GRILLED AVOCADO & PRAWNS 23  
Greek Feta & Grilled Lemon

RIGATONI ALLA BOLOGNESE 21  
'Ndjua & Pecorino Romano

SCOTTISH SALMON 29  
Winter Greens, Turnips, Bacon-Orange Vinaigrette

P.E.I. MUSSELS 15  
Sweet Italian Sausage, Chili, Anise-Cardamom Aioli

THE NATIONAL BY GEOFFREY ZAKARIAN  
EXECUTIVE CHEF GREGORI PEÑA

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



# HALF EMPTY OR HALF FULL?

## CRAFT COCKTAILS



### GREENWICH MEANS THYME 14

Barr Hill Reserve Tom Cat Gin,  
Fresh Lemon Juice, Honey Syrup,  
Muddled Thyme

**OLD KING COLE 14**  
Pierre Ferrand Cognac,  
Mulling Spice Syrup,  
Prosecco

**THE PERFECT MARTINEZ 16**  
Greenhook Greensmith's Gin,  
Lillet Blanc, Dubonnet Rouge,  
Orange Bitters

**BLOOD ORANGE PICANTE 14**  
El Tesoro Blanco, Grand  
Marnier, Fresh Lime Juice,  
Blood Orange Purée,  
Jalapeño, Basil, Agave  
Nectar

**RUBY HAZE 16**  
Xicaru Mezcal, Sandeman's  
Ruby Port, Fresh Lemon Juice,  
Cinnamon

**FAMOUS LAST WORDS 15**  
Xicaru Mezcal, Luxardo  
Maraschino Liqueur, Fresh  
Lime Juice, Spicy Secret  
Sauce

**EAST OF NEW YORK 15**  
Redemption Rye, Carpano  
Sweet Vermouth, Cherry  
Heering, Angostura Bitters

**SMASHED 15**  
Redemption Bourbon, Fresh  
Lemon Juice, Fresh Mint,  
Branca Menta

**HEMINGWAY DAIQUIRI 16**  
El Dorado White Rum, Fresh  
Grapefruit Juice, Fresh Lime  
Juice, Luxardo Maraschino  
Liqueur



### MARTHA'S MARTINI 15PP

FOR TWO OR MORE  
Plymouth Gin or Imperia  
Vodka, Dolin Dry Vermouth  
- SHAKEN TABLESIDE -

### - FEATURED CRAFT CLASSIC -

These Cocktails are Crafted from Rare & Antique Liquors

**\*SMOKIN MARGARITA 24**  
Herradura Reposado Tequila,  
Del Maguey Mezcal,  
Agave Nectar, Fresh Lime Juice,  
Egg White, Black Lava Salt

**BLUE BLOOD & SAND 75**  
Johnnie Walker Blue Label,  
Cherry Heering Liqueur,  
Carpano Antica Formula  
Sweet Vermouth,  
Fresh Blood Orange Juice

## WINES BY THE GLASS

### SPARKLING WINE & CHAMPAGNE

Prosecco MARESINA NV, Veneto, It 14  
BdB GIMMONET 'Belle Années' 1er Cru NV, Cotes de Blanc, Fr 20  
Cremant D'Alsace Rosé DIRLER-CADÈ NV, Alsace, Fr 12

### WHITE

Melon MUSCADET-DOMAIN DE LA PEPIER, 'Gras Mouton' 2015, Loire, Fr 12  
Assyrtiko DOMAINE SIGALAS 2015, Santorini, Gr 15  
Godello RAFAEL PALACIOS 'Bolo' 2014, Valdeorras, Sp 11  
Chardonnay BEAUJOLAIS BLANC-JP BRUN 2014, Burg., Fr 13  
Chardonnay AU BON CLIMAT 2013, Santa Barbara, Ca 17

### ROSÉ

Sangiovese PODERE ASSOLATI 2015, Tuscany, It 9

### RED

Pinot Noir COPAIN, 'TOUS ENSEMBLES' 2014, Mendocino, CA 16  
Nebbiolo LANGHE-G.D. VAJRA 2014, Piedmont, It 15  
G/S/M, CHÂTEAUNEUF DU PAPE- DOMAINE ROGER PERRIN '13, Rhône, Fr 22  
Malbec/Bonarda TIKAL, 'Patriota' 2013, Mendoza, Ar 14  
Field Blend BANSHEE, 'Mordecai' 2014, California 14



### ASK YOUR SERVER

FOR OUR FULL LIST  
OF WINES BY THE BOTTLE

## BOTTLED BEERS

STELLA ARTOIS 7 ROTHHAUS 'TANNENZÄPFLE' 8  
Pilsner, Belgium Pilsner, Germany  
CLOWN SHOES 8 NEW ENGLAND BREWING 7  
'CLEMANTINE' 'SEA HAG'  
Witbier, MA American IPA, CT  
MODELO ESPECIAL 6 SIXPOINT 'RESIN' 9  
Pilsner-Style Lager, Mexico Imperial IPA, NY  
CAPTAIN LAWRENCE 7 DOWNEAST CIDER HOUSE 7  
Freshchester Pale Ale, NY Winter Blend, MA  
OMMEGANG 'RARE VOS' 7 BECKS NON-ALCOHOLIC 6  
Amber Ale, New York Pilsner, Germany

## BEVERAGES

Mexican Coke 4  
Diet Coke 3  
Sprite 3  
Fever Tree Ginger Ale 5  
Fever Tree Ginger Beer 5  
Acqua Panna 8  
San Pellegrino 8

## TEA

LE PALAIS DES THÉS

**ZAKARIAN BLUE 5**  
Black Tea Scented with  
Honey, Notes of Rhubarb  
(HOT OR ICED)

**LONG JING 6**  
Chinese Green Tea,  
Slightly Sweet, Chestnut  
Aromas

**BLUE OF LONDON 5**  
Flowery Earl Grey

**TROPICAL GARDEN 5**  
Herbal Tisane with  
Mango, Pineapple,  
Papaya, Peach

**THÉ DES SONGS 6**  
Oolong Tea, with  
Flowers, Exotic Fruits

**BIG BEN 5**  
English Breakfast Blend

**THÉ DU HAMMAM 5**  
Green Tea with Roses,  
Rhubarb, Berries,  
Orange Blossom

## COFFEE

LA COLOMBE

BREWED COFFEE 4 CAPPUCCINO 6  
ESPRESSO 5 CAFFE LATTE 6  
DOUBLE ESPRESSO 6 AMERICANO 6