



DINNER SERVED FROM 5<sup>PM</sup>

SNACKS

CITRUS-MARINATED OLIVES	5
SPICED MARCONA ALMONDS	7
THE NATIONAL COCKTAIL BOARD	23
NORTHERN-STYLE MEATBALLS & BAKED RICOTTA	13
BLISTERED SHISHITO PEPPERS	10
WOOD-GRILLED TUSCAN GARLIC BREAD	1.50

APPETIZERS

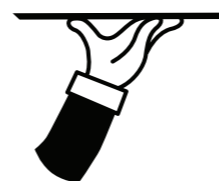
*OYSTERS HALF DOZEN / FULL DOZEN Cocktail Sauce & Cucumber Mignonette	15/28
YOUNG LETTUCES Pistachio, Ricotta Salata, Creamy Tarragon Dressing	13
THE NTL. CALAMARI Pickled Jalapeños & Fresno Chili Aioli	17
ROASTED SQUASH SOUP Sultana Raisin Emulsion, Candied Pumpkin Seeds, Brown Butter	12
*STEAK TENDERLOIN TARTARE Wood-Grilled Tuscan Garlic Bread	21
*HAWAIIAN TUNA POKE Scallion, Avocado, Ginger-Lime Vinaigrette	22

FROM THE WOOD GRILL

ORGANIC HERITAGE CHICKEN 22 Wood-Roasted, Tarragon Chimichurri, Bibb Lettuce
CREEKSTONE FARMS DELMONICO <i>FOR TWO</i> 51PP 28 Day Dry-Aged, Grade Prime Shallot Confit, Watercress
WHOLE DORADE 36 Kumquats, Green Curry, Coriander
SPANISH OCTOPUS 33 Miso-Braised Cabbage, Confit Potatoes, Chickpea

MARKET SIDES 10

WOOD-ROASTED CAULIFLOWER, TAHINI, POMEGRANATE
THE NTL. BRUSSELS SPROUTS, GREEN APPLE, MUSTARD CRÈME
CRISPY PARMESAN-CRUSTED POTATOES
CHARRED BROCCOLI, PARMIGIANO REGGIANO



PASTA

- HAND-MADE AT THE NATIONAL

RIGATONI ALLA BOLOGNESE 'Nduja & Pecorino Romano	19
BROWN BUTTER-TOASTED SQUASH RAVIOLI Candied Walnuts & Sage	23
LINGUINE WITH WHITE CLAM SAUCE New Zealand Cockles, Parsley, Extra Virgin Olive Oil	22
SPAGHETTI & MEATBALLS San Marzano Tomatoes, Parmigiano Reggiano, Basil	23

ENTRÉES

SCOTTISH SALMON Winter Greens, Turnips, Bacon-Orange Vinaigrette	29
ROASTED NEW ZEALAND LAMB RACK Baby Carrots, Za'atar Yogurt, Dates, Pistachio Crumble	36
GLAZED PORK SHANK Cous Cous, Cauliflower, Sultana Raisin	29
FLAT IRON A LA PLANCHA Pomme Frites & Fine Herb Aioli	36

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**  
Don Julio 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

Prosecco MARESINA NV, Veneto, It 14/56

BdB GIMMONET 'Belle Années' 1er Cru NV, Cotes de Blanc, Fr 20/80

Cava Brut Rosé AVINYÓ 'Reserva' 2014, Penedès, Sp 15/60

### WHITE

Melon MUSCADET-DOMAINE DE LA PEPIER 'Gras Mouton' 2015, Loire, Fr 12/48

Falanghina BELLUS 'Caldera' 2015, Campagna, It 15/60

Godello RAFAEL PALACIOS 'Bolo' 2014, Valdeorras, Sp 11/44

Chardonnay BEAUJOLAIS BLANC-JP BRUN 2014, Burg., Fr 13/52

Chardonnay AU BON CLIMAT 2013, Santa Barbara, Ca 17/68

### ROSÉ

Sangiovese PODERE ASSOLATI 2015, Tuscany, It 9/36

### RED

Pinot Noir ELK COVE 2014, Willamette Valley, Or 17/68

Cab Franc CHINON~RAFFAULT 'Les Picasses' 2011, Loire Valley, Fr 14/56

Field Blend LE PIANE 'Mimmo' 2012, Boca, Piedmont, It 15/60

~nebbiolo, vespolina, croatina~

Zinfandel KLINKER BRICK 'Old Vine' 2013, Lodi, Ca 13/42

Merlot L'ECOLE No. 41 2012, Columbia Valley, Wa 15/60



### 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)

**BLUE OF LONDON 5**  
Flowery Earl Grey

**BIG BEN 5**  
English Breakfast Blend

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

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

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

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

## COFFEE

LA COLOMBE

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