



Fish Taco
Cod/Pickled Cabbage/ Pico de Gallo/ Homemade Tortilla 6, 12.

Heirloom Tomato & Nectarine Panzanella
Bush Basil/ Red Onion/ Vinaigrette 9.

Chilled Summer Red Beet Gazpacho 9.

Butter Basted Scallops
Sweet Corn Puree/Mache/ Citrus Gremolata 22.

Jerk Pork Ribs, Deviled Potato Salad & Rainbow Chard
Roasted Pineapple/Black Pepper 20.

Maine Lobster Roll & Little Salad M/P.

Cast Iron Seared Rib-eye Steak & Fries
Tarragon/ Parsley 25.

Pan Roasted Cornish Game Hen
Whipped Yucca/ Garlic Confit 19.

Mussels
Buchot/ Garlic/White Wine/Tomato 16.

Farfalle
Chanterelle/ Shallot/ Truffle 17.

The National Burger & Fries
Brioche Bun/ Smoked Blue Cheese 15.

Arugula Salad 6.

Yellow & Green Romano Beans
Purple Basil/ Butter 6.

Blistered Padron & Shishedo Peppers 6.

Grilled Corn on the Cob
Lemon Aioli 3.

Chips
Salt/ Vinegar/ Parsley 3.

Croquetas
Chorizo/ Smoked Mozzarella 4.

French Fries 3.

Pineapple Upside Down Cake 6.

GBD S'mores
Marshmallow/ Chocolate/ Graham Cracker 4.

Fruit Crisp with Lemon Greek Yogurt
Strawberry/ Blueberry/ Blackberry 9.

Espresso Bar Tues-Sun 8am-4pm
Dinner Tues-Sat 5pm-11pm

Chef: Zoë Feigenbaum