



DINNER + PANTRY MENU: WEDNESDAY - SATURDAY 29

Delivery to Creature Comforts **\$1.00**

Enjoy takeout with your cold beer! Add this option to your check and when your order is ready we will deliver a bag labeled with your name and order to the takeout pick-up table at the front door of Creature Comforts. You will receive a text notification alerting you that it is there

Bring Your Own Bag

Tired of paper takeout bags? Add this item to your order to let us know you' re bringing your own bag. We'll have a sanitary station away from the takeout check-in where you will receive your meal boxes and load into your bags

Stuffed Medjool Dates **\$8.00**

manchego cheese, celery, smoked paprika, five per order

Patatas Bravas **\$6.00**

home fries with spicy-tomato sauce and aioli (gluten free-fish, fried in a mixed-use fryer)

Hummus with Flatbread **\$8.00**

our housemade hummus with flatbread

Hummus with Gluten-Free Flatbread **\$8.00**

our housemade hummus with gluten-free flatbread

Hummus with Lamb and Flatbread **\$11.00**

hummus with spiced ground lamb, piquillo peppers, pomegranate molasses and mint (available with gluten-free flatbread)

Regular Flatbread **\$1.50**

order extra flatbread, one round cut to 8 triangles per order

Gluten-Free Flatbread **\$1.50**

our gluten-free flatbread is made with brown rice flour, tapioca flour, dry milk, xanthan gum, gelatin and yeast

Tomato-Watermelon Gazpacho **\$10.00**

8 oz. - served chilled and garnished with chopped GA shrimp

Summer Salad **\$13.00**

local tomatoes, GA peaches, compressed watermelon, burrata mozzarella, arugula, basil, GA olive oil, balsamic

Chorizo Peach Pizzette **\$13.00**

spanish-style chorizo, GA peaches, fontina and San Simon cheeses, arugula, honey (available on gluten-free flatbread)

Squash Pizzette **\$12.00**

summer squash, shishito peppers, scallion, fontina & ricotta salata cheese, arugula, balsamic (available on gluten-free flatbread)

Chickpeas & Okra	\$14.00
seared chickpeas & okra with spiced ground lamb, yogurt, harissa, almonds, cilantro	
Braised Rabbit & Mushroom Pasta	\$25.00
orecchiette, tomato, summer squash, corn di toro peppers, leeks, parmesan	
Seared Maine Scallops	\$31.00
creamy rice middling, saute of corn, bacon and scallions, brown butter, marinated onions	
Grilled Pork Loin Kebabs	\$27.00
Roman-style sweet and sour glaze, green beans agrodolce with guanciale, red rice, roasted peppers and grilled onions	
Grilled Beef Hanger Steak	\$30.00
roasted local potatoes in duck fat, braised local cabbage with tomato, horseradish crema, almonds, herbs	
Grilled Airline Chicken Breast	\$25.00
zucchini-chickpea pancake, charred Vidalia-eggplant yogurt, frisee, Moroccan-spiced cherry tomatoes	
Vegetable Plate	\$22.00
crispy cauliflower with harissa; seared bok choy with fairytale eggplant and sesame; Carolina rice with sweet potato; green bean & summer squash salad with cilantro and chives; beet salad with cucumbers, marinated onions and pecans; lightly dressed arugula	
Basque Cake	\$9.00
roasted peaches, whipped cream, almonds	
Pint of Donatella Gelato	\$9.00
hazelnut-chocolate gelato with toasted hazelnuts and Condor chocolate sauce	
Pint of Vanilla-Blackberry Ice Cream	\$9.00
vanilla ice cream topped with blackberry granita	
House Hot Sauce	\$10.00
it's spicy!	
Sherry Vinaigrette	\$4.00
1/2 pint, our go-to dressing for all things: olive oil and sherry vinegar infused with thyme, lemon, garlic and shallot	
Marinated Onions	\$4.00
1/2 pint, a great addition to any dish or salad for a burst of acid (contains sugar)	
Pint of Olives	\$10.00
a mix of castelvetrano, cerignola, kalamata and manzanilla olives marinated with fennel, orange, sherry vinegar, chili flake, garlic and onion	
Quart of Olives	\$20.00
a mix of castelvetrano, cerignola, kalamata and manzanilla olives marinated with fennel, orange, sherry vinegar, chili flake, garlic and onion	
Condor Chocolates Sugar	\$10.00
finishing sugar with cane sugar, Condor Chocolates cocoa, cinnamon, sea salt, dried satsuma: use with ice cream, popcorn, french toast, yogurt, strawberries, cookies, coffee, white russians (8 oz)	

Bottle of Juvé & Camps Cava (Spain) NV	\$25.00
century-old house making traditional, textured bubbles	
Bottle of Caves Sao Joao Espumante Rosé (Portugal) 2018	\$33.00
amazing pink version of Baga & Pinot Noir	
Bottle of Seehof Riesling (Germany) 2018	\$33.00
perfectly balanced off-dry hand-hewn refreshment	
Bottle of Can Feixes Macabeo (Spain) 2018	\$30.00
Bone dry. Basically Cava unbubbled. House favorite!	
Bottle of Biotite Vinho Verde (Portugal) 2017	\$34.00
the deliciously fresh and mineral driven side of Vinho Verde	
Bottle of Folk Machine 'White Light' (California) 2018	\$28.00
we love this wine! bottled summer refreshment, done a little differently, blend of Tocai Friulano, Riesling, Verdelho, Sauvignon Blanc, Gewurztraminer	
Bottle of Mouton Noir "Bottoms Up" White	\$33.00
Medium weight and aromatic white blend from Willamette. Wine maker André Hueston Mack suggests	
Bottle of Tilenus Mencia (Spain) 2016	\$25.00
from one of Spain's greatest, Raul Perez, master of Mencia	
Bottle of Domaine des Chers 'Julienas' Beaujolais	\$37.00
Perfect old-vine Gamay for summertime porch swings and sunsets	
Bottle of Chateau la Diligente Bordeaux 2015	\$38.00
such purity for the money, Vive le '15! Merlot / Cabernet Franc / Cabernet Sauvignon	
Bottle of Idlewild Flora & Fauna Red 2019	\$38.00
Italian grapes grown in California. This red blend of Dolcetto, Barbera, and Nebbiolo is light on the palette, yet sturdy enough to pair with holiday surf' n' turf!	
Bottle of Salem Wine CO. Pinot Noir (Oregon) 2017	\$40.00
Willamette Valley's Raj & Sashi's Evening Land junior, this wine shows bright red fruit and minerality specific to the Eola-Amity Hills terroir with stark clarity	
Bottle of Domaine Faury Syrah (France) 2018	\$38.00
classic pepper & meat from a Saint Joseph specialist	
Comin Up Cocktail for Two	\$16.00
Bottled Cocktail for Two: cynar, dry vermouth, verdelho madiera, angostura. Serve chilled or over ice - it's the dark side of a Manhattan	
Our Thing Negroni-Style Cocktail for Two	\$16.00
Bottled Cocktail for Two: aperol, salers, sweet vermouth, caperberry to garnish, serve over ice - It's Cosa Nostra!	
Sherry Baby NY Sour for Two	\$16.00
Bottled Cocktail for Two: fino sherry, amontillado sherry, lemon, red wine. Simply pour over ice and enjoy!	
Sangria for Two	\$18.00
Bottled Sangria for Two: peach-infused vermouth and Le Morette rosé - serve over ice with peaches to garnish	

House Tonic Bottle	\$15.00
8 oz bottle of our housemade tonic syrup with cinchona, citrus, orange peel, lemongrass Add 2oz. gin or vodka and 1 oz. small batch tonic to a glass over ice, top with soda	
Bottle of House Ginger Beer	\$15.00
fizzy and refreshing with a kick! enjoy on its own (non-alcoholic) or as a Mule by adding vodka or bourbon	
Pomegranate-Ginger Mule Mixer for Two	\$10.00
Pomegranate-Ginger Cooler: Serve over ice and topped with soda, adding your favorite liquor if you like - we recommend vodka or whiskey!	
Quart of House Lemonade	\$15.00
serves 4-6, infused with mint, rosemary & vanilla bean	
Pint of Blackberry Limeade	\$10.00
blackberry-cardamom-limeade refresher; simply add your liquor of choice over ice or enjoy on its own	
Quart of Blackberry Limeade	\$18.00
blackberry-cardamom-limeade refresher; simply add your liquor of choice over ice or enjoy on its own	
Pint of the National Bloody Mary Mix	\$10.00
The National's house Bloody Mary Mix and assorted pickles. Perfect for your holiday brunch! Just add vodka. Makes 3-4 drinks.	
Quart of the National House Bloody Mary Mix	\$18.00
The National's house Bloody Mary Mix and assorted pickles. Perfect for your holiday brunch! Just add vodka. Makes 6-8 drinks	
Blackberry-Fennel Shrub for Two	\$10.00
(1.5 oz shrub syrup per drink, top with soda) tart, fruity and refreshing! serve over ice topped with soda, or add your favorite liquor if you' re feeling like happy hour	
Orange-Creamsicle Shrub for Two	\$10.00
(1.5 oz shrub syrup per drink, top with soda) tart, fruity and refreshing! serve over ice topped with soda, or add your favorite liquor if you' re feeling like happy hour	
Turmeric Tonic for Two	\$10.00
serve over ice with a fresh crack of black pepper	
Local Loose Leaf Tea	\$6.00
"Promotes a calm, grounding energy when life feels overwhelming" - UGArden's Tranquil Tea is a soothing, caffeine-free blend of holy basil, peppermint and blue vervain (1 oz.) grown, harvest and dried at UGA's student-run organic farm	
Two Cold Beers from Creature Comforts	\$5.00
Choose from Bibo, Classic City Lager and Tropicalia -- let us know which ones you' d like!	
Creature Comforts Tropicalia 6-pack	\$12.00
this beer might as well be the mascot of Athens	
Creature Comforts Classic City Lager 6-pack	\$10.00
cold and crisp, just like you like it, but local	
Creature Comforts Bibo Pilsner 6-pack	\$12.00
perfect pilsner, if you ask us. great with food	

Isastegi Spanish Cider 375ml	\$12.00
375mL of true Spanish cider, drink quickly and be refreshed	
Treehorn Dry Cider 6-pack	\$14.00
from Marietta, Georgia, this dry-style cider is a crowdpleaser	

FULL LIST OF BOTTLED WINE 34

Bottle of Pax Valdiguié (California) 2018	\$50.00
Peppery gem from indie wine hero, Pax. Ideal chillable summer red	
Bottle of Salem Wine CO. Pinot Noir (Oregon) 2017	\$40.00
Willamette Valley's Raj & Sashi's Evening Land junior, this wine shows bright red fruit and minerality specific to the Eola-Amity Hills terroir with stark clarit	
Bottle of Pierre Guillemot Bourgogne 2018	\$60.00
a tiny OG Kermit Lynch house; all the charm of old-style Savigny-les-Beaune pinot noir	
Bottle of Fitapreta Touriga Nacional (Portugal) 2018	\$30.00
spicy Touriga, presented unoaked & with the most glorious wild fruit	
Bottle of Tilenus Mencia (Spain) 2016	\$25.00
from one of Spain's greatest, Raul Perez, master of Mencia	
Bottle of G.D. Vajra Nebbiolo (Italy) 2017	\$40.00
declassified Barolo, youthful cherry and roses	
Bottle of Paradou Grenache (France) 2017	\$18.00
crushable, food flexible French red, "way over-delivers" - Robert Parker	
Bottle of Vina Alberdi Tempranillo (Spain) 2015	\$36.00
Rioja! basically our 'house red' goes with all-things-National	
Bottle of Cedre Heritage Malbec (France) 2016	\$28.00
Cahors brought the world their first (and greatest) malbec	
Bottle of Recchia Valpolicella Ripasso (Italy) 2015	\$35.00
nutty figs and smooth tannins	
Bottle of Domaine Faury Syrah (France) 2018	\$38.00
classic pepper & meat from a Saint Joseph specialist	
Bottle of Chateau la Diligente Bordeaux (France) 2015	\$38.00
Such purity for the money, Vive le '15! Merlot / Cabernet Franc / Cabernet Sauvignon	
Bottle of Domaine Lafond Cotes du Rhone (France) 2017	\$32.00
spice party of 70% Grenache 30% Syrah	
Bottle of Aerena Cabernet Sauvignon (California) 2017	\$38.00
Lake County brings full luscious life to the bottle	

Bottle of Idlewild Flora & Fauna Red 2019	\$38.00
Italian grapes grown in California. This red blend of Dolcetto, Barbera, and Nebbiolo is light on the palette, yet sturdy enough to pair with holiday surf' n' turf!	
Bottle of Le Morette Chiaretto Rose (Italy) 2018	\$22.00
beautiful dry rosé from Lugana	
Bottle of Caves Sao Joao Espumante Rosé (Portugal) 2018	\$33.00
amazing pink version of Baga & Pinot Noir	
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century-old house making traditional, textured bubbles	
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Bone dry. Basically Cava unbubbled. House favorite!	
Bottle of Biotite Vinho Verde (Portugal) 2017	\$34.00
the deliciously fresh and mineral driven side of Vinho Verde	
Bottle of Santa Barbara Verdicchio (Italy) 2015	\$25.00
Verdicchio might be Italy's best bianco	
Bottle of Vorspannhof-Mayr Grüner Veltliner (Austria) 2018	\$35.00
1 liter! Crisp and crushable, plays well at the table	
Bottle of Thierry Delaunay Sauvignon Blanc (France) 2018	\$26.00
similar style and terroir as Sancerre, dissimilar price	
Bottle of Do Ferreira Albarino (Spain) 2017	\$45.00
salinity and fresh exotic fruit, Albarino at its peak	
Bottle of Néboa Albarino (Spain) 2018	\$28.00
awesome white flowers and crisp sea salt	
Bottle of Stein Riesling (Germany) 2018	\$38.00
beautiful dry Riesling harvested with care by Dr. Stein on his steep, slate vineyards in the Mosel	
Bottle of Seehof Riesling (Germany) 2018	\$33.00
perfectly balanced off-dry hand-hewn refreshment	
Bottle of Marco Felluga Pinot Grigio (Italy) 2018	\$30.00
Friuli does PG right	
Bottle of Folk Machine 'White Light' (California) 2018	\$28.00
we love this wine! bottled summer refreshment, done a little differently, blend of Tocai Friulano, Riesling, Verdelho, Sauvignon Blanc, Gewurztraminer	
Bottle of Mouton Noir "Bottoms Up" White Blend	\$33.00
Medium weight and aromatic white blend from Willamette. Wine maker André Hueston Mack suggests that you go "Bottoms Up" with this fun, artfully executed summer white	
Bottle of Laroque Chardonnay (France) 2016	\$18.00
your friend for seafood, poultry and pasta, a clean French chardonnay	

Bottle of Chateau de la Greffiere Chardonnay (France) 2018	\$32.00
amazing deal in family-made white burgundy	
Bottle of J. Wilkes Chardonnay (California) 2017	\$32.00
sunny, textured Chardonnay from the pristine Central Coast	
Bottle of Wine from Full List - Inquire Within	
Let us know what you' re looking for - we' d love to talk wine with you! Our new Wines by the Bottle list priced to be competitive with retail and selected with the same taste as you've come to expect from The National	

[INTER] NATIONAL: TUESDAY 8

Box for One	\$16.00
Bonne Bastille: Tart with shredded duck confit, caramelized onion & mornay sauce; White Beans with leeks; Ratatouille; Panisse; Peaches and Cream Crepe	
Box for Four	\$60.00
Bonne Bastille! Served Family Style: Tart with shredded duck confit, caramelized onion & mornay sauce; White Beans with leeks; Ratatouille; Panisse; Peaches and Cream Crepe	
Frozen French Aperitif for Two	\$12.00
Sparkling Wine, Dolin Blanc, Genepy, Lemon, Apricot: blend with pint of ice and serve frozen	
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MERCHANDISE + MORE 7

La Martina Olive Oil (8oz)	\$10.00
8 oz bottle of our house favorite extra virgin olive oil from Chile	
La Martina Olive Oil (5 Liter)	\$63.00
stock up with a jug of our house favorite extra virgin olive oil from Chile (5 liter)	
House Tonic Bottle	\$15.00
8 oz bottle of our housemade tonic syrup with cinchona, citrus, orange peel, lemongrass Add 2oz. gin or vodka and 1 oz. small batch tonic to a glass over ice, top with soda.	
House Hot Sauce	\$10.00
it's spicy!	

T-Shirt	\$22.00
Show your love with a comfy navy blue tee with The National on the pocket side and the building illustration on the back. Illustration by former employee Sam Davidson.	
Tote Bag	\$20.00
This is the bag for your takeout, grocery trip, outdoor adventure, whatever you like. Sturdy royal blue tote with cloth handles and a broad base to carry more	
Condor Chocolates Sugar	\$10.00
finishing sugar with cane sugar, Condor Chocolates cocoa, cinnamon, sea salt, dried satsuma: use with ice cream, popcorn, french toast, yogurt, strawberries, cookies, coffee, white russians (8 oz)	