



NINE AT THE NATIONAL

BREAKFAST

WEEKDAYS | 7AM-11AM

LIGHT STARTS

BREAKFAST PASTRIES

rotating handcrafted, house-baked selection

MANGO SUNRISE OATMEAL

banana brûlée, macerated blueberries, almond streusel, mango purée

POWER COUPLE SMOOTHIE BOWL

dragon fruit and açai smoothies, kiwi, chia, coconut, banana

AVOCADO TARTINE

toasted sourdough, cilantro oil, Lebanese yogurt, chili crunch basted egg, black radish alfalfa salad

MAINS

ROYALE SANDWICH

english muffin, house-made chicken sausage, folded egg white, white cheddar, avocado, bell pepper jelly

HAMILTON BREAKFAST

two eggs any style, papas bravas, choice of bread and protein

BARBACOA HUEVOS RANCHEROS

adobo braised short rib, salsa verde, avocado, cotija, pickled red onions, crispy tortilla, tallow fried eggs

MIDSTATES YARD EGG OMELET

roasted wild mushrooms, caramelized onion, Merry Goat Round brie, fine herbs

BANKERS BENEDICT

two poached eggs, smoked salmon, lemon spinach, sauce maitaise, garlic herb Texas toast

RANCH HAND BURITTO

house-made chorizo, roasted potatoes, Kenny's cheddar, smoked jalapeño, scrambled farm eggs, avocado pico

HUCKLEBERRY STUFFED FRENCH TOAST

cream cheese frosting, orange blossom honey, maple crème anglaise

NINTH POWER BUDDAH BOWL

farro, quinoa, sprouts, turmeric poached egg, sweet potato, kale, golden beets, avocado, mole verde

ALL-AMERICAN SIDES

PAPAS BRAVAS

SLICED AVOCADO

APPLEWOOD BACON

HOUSE-MADE CHICKEN SAUSAGE

SMOKED BALMORAL SALMON

BERKSHIRE HAM

TOAST + HOUSE-MADE JAM

TWO EGGS ANY STYLE

SEASONAL FRUIT

OSETRA CAVIAR, 1/4 OZ

SERVED ALL DAY

COFFEE BAR

decaf • espresso • drip coffee | cappuccino • cortado • latte • macchiato
lavender latte • caramel macchiato • vanilla cold brew

JUICE BAR

orange • grapefruit • pomegranate
pineapple • cranberry • rotating
seasonal juice

SMOOTHIE BAR

mango • pineapple • ginger • tumeric
apple • kale • banana • acai blueberry
almond butter

LUNCH

WEEKDAYS | 11AM-4PM

TO START

SOUP OF THE DAY

rotating daily selection, seasonal accompaniment

TRUFFLE FRIES

parmesan foam, chives

SMOKED CHICKEN WINGS

sambal honey or dr pepper bbq sauce, dill pickle ranch, crudité

WHIPPED PIMENTO CHEESE DIP

warm garlic flatbread, seasonal vegetable crudité

SALADS

verlasso salmon, rosemary-honey chicken breast

STRAWBERRY AND CRESS SALAD

roasted heart of palm, candied pistachio, quinoa, fennel, goat cheese mousse, poppy seed vinaigrette

TEXAS COBB SALAD

sherry marinated tomatoes, avocado, roasted corn, bacon crumble, tortilla strips, six-minute egg, cotija, smoked jalapeño ranch

PLATES

OLD SOBER RAMEN

Texas brisket, semolina noodles, creole beef broth, six-minute egg, scallions, chili crunch

NINTH POWER BUDDAH BOWL

farro, quinoa, sprouts, turmeric poached egg, sweet potato, kale, golden beets, avocado, mole verde

TATAKI BOWL

best of season fish, carolina rice, sesame cucumbers, hajiki, yuzu aioli, chili crunch, red shiso

VEGETABLE FLATBREAD

pecorino mornay, kale pesto, Texas farm vegetables

BOLOGNESE FLATBREAD

smoked mozzarella, house ricotta, fried basil

BARBACOA MAC AND CHEESE

baked spaetzle, pecorino, herb breadcrumbs

CHICKEN GYRO WRAP

rosemary honey chicken, tzatziki, Greek salad, warm pita, oregano vinaigrette

CAJUN FISH TACOS

avocado mango pico, black radish slaw, lime crema, La Norteña tortillas

44 FARMS DOUBLE SMASH BURGER

farmhouse cheddar, bacon jam, dilly pickles, LTO, special sauce

MUFFALETTA SANDWICH

local soppressata, berkshire ham, mortadella, Dallas mozzarella, provolone, creole olive relish, Empire Bakery roll

· ask your server about our chef curated dessert item of the day ·

