



CITIZEN

- FOCACCIA 6**  
ROASTED GARLIC AND PARSLEY BUTTER
- CITRUS MARINATED OLIVES 8**  
ORANGE ZEST / ORANGE SEGMENTS / ARBEQUINA EXTRA VIRGIN OLIVE OIL / FENNEL
- HOUSE-MADE WHIPPED RICOTTA 18**  
TOASTED RAISIN BREAD / PERSIMMONS / THYME / HONEY / BROWN BUTTER
- QUEBEC PORK COUNTRY PÂTÉ 19**  
CHICKEN LIVER / APRICOT / PISTACHIO / CHESTNUT / BRANDY / CORNICHON / DATE AND PRUNE MOSTARDA /  
PICKLED SHALLOTS / PICKLED GARLIC SCAPES / APPLE MUSTARD / MULTIGRAIN TOAST
- PICKLED BEET SALAD 21**  
TOASTED ALMONDS / STRACCIATELLA CHEESE / GRAPEFRUIT / LEEKS VINAIGRETTE / SALSA VERDE
- EGGPLANT 15**  
CASHEWS / SWEET SOY / CHILI OIL / THAI BASIL / MARINATED TOFU / CRISPY SHALLOTS / CILANTRO
- CHEESY BAKED SHRIMP 18**  
ARGENTINIAN PINK SHRIMP / WHITE WINE AND GARLIC COMPOUND BUTTER / QUESO /  
TRIPLE CHEDDAR BLEND / PARSLEY / TOAST
- HUMBOLDT SQUID CALAMARI 23**  
SMASHED CUCUMBER SALAD / CHILI CRISP / HERB SALAD / GINGER LIME VINAIGRETTE
- SPICY MACKEREL PASTA 20**  
SMOKED AND CONFIT MACKEREL / MAFALDA / CALABRIAN CHILI / CONFIT TOMATOES /  
CHILI OIL / PARSLEY / LEMON ZEST / PANGRATTATO / PARMESAN
- BRAISED LAMB AND CHICKPEA HUMMUS 24**  
BRAISED LAMB SHOULDER / SUMAC ONIONS / POMEGRANATE / TOASTED PINE NUTS /  
CHARRED EGGPLANT/ TAHINA CRÈME FRAICHE / MINT / GRILLED PITA
- BUFFALO RABBIT LEG 34**  
CONFIT RABBIT LEG / FERMENTED BUFFALO SAUCE / BLUE CHEESE DIP / SOUR CREAM DIP /  
PICKLED RED ONION / PICKLED CARROTS / DILL PICKLES / CELERY / DUCK FAT FINGERLING POTATOES
- TOWN MEATBALLS 28**  
CHEESY POLENTA / FIOR DI LATTE CHEESE / BASIL AND PINE NUT PESTO / POMODORO / PARMESAN / GRILLED FOCACCIA
- HANGER STEAK FRITES 38**  
SAUCE DIANE / ROSEMARY, PARMESAN AND CHILI OIL CURLY FRIES / PORCINI AIOLI /  
GRILLED BROCCOLINI / BAGNA CÀUDA / PANGRATTATO
- YELLOW FIN TUNA POKE BOWL 32**  
SEARED YELLOW FIN TUNA / 6 MINUTE TAMARI SESAME EGG / CRISPY MUSHROOMS / MARINATED CUCUMBERS /  
PICKLED DAIKON / CRISPY SHALLOTS / COCONUT RICE / YUZU KOSHO MAYO / AVOCADO / CILANTRO / FURIKAKE
- ROASTED VEGETABLES WITH ANCIENT GRAINS 26**  
FARRO, WHEAT BERRIES AND PEARL BARLEY / CASHEW AND ROASTED GARLIC CREAM /  
POACHED PEARS / ROASTED BUTTERNUT SQUASH, CARROTS AND CHESTNUTS / SALSA VERDE  
PICKLED BEETS / PRUNE MOSTARDA / SPROUTS / TOASTED PUMPKIN SEEDS / ORANGE SEGMENTS /
- WARM BUTTERMILK PIE 14**  
WHITE WINE POACHED PEARS / CRÈME FRAICHE
- FLOURLESS CHOCOLATE CAKE 13**  
FRESH BERRIES / CARAMEL CREAM / MALDON SALT
- AFFOGATO 9**  
VANILLA ICE CREAM / ESPRESSO