



town.

CITIZEN

HOUSE FOCACCIA 7
WHIPPED BROWN BUTTER

WARM MARINATED OLIVES 9
HARISSA / CITRUS ZEST / RED WINE VINEGAR

DRESSED RAW OYSTERS 10
PROSECCO GELÉE / PINK GRAPEFRUIT / CAVIAR DE MUJOL / SHALLOT AND TARRAGON MIGNONETTE
ADD OYSTER 5

ROMAINE HEART SALAD 21
CAPERS / PANGRATTATO / SIX MINUTE EGG / MARINATED WHITE ANCHOVIES / CAPER LEMON DRESSING / CREAMY PARMESAN

LEEK VINAIGRETTE 23
MARINATED LEEKS / SHERRY VINAIGRETTE / SAUCE GRIBICHE / NORDIC SHRIMP / FRESH HERBS

BEEF CARPACCIO 25
PICKLED EGGPLANT / PARMESAN CREAM / ARUGULA / SHAVED WHITE ONION / OLD SCHOOL RED WINE VINAIGRETTE / BRIOCHE CROUTONS

CHICKEN LIVER AND FOIE GRAS MOUSSE 24
JALAPEÑO CORNBREAD / BACON-SHALLOT JAM / APRICOT PURÉE / TRIPLE CRUNCH MUSTARD / TOASTED PECANS

BURRATA FROM PUGLIA 26
PEPPERONATA / SLOW ROASTED CHERRY TOMATOES / SUNDRIED TOMATO AND PINE NUT PESTO / CALABRIAN CHILI HOT HONEY / BASIL OIL / TOASTED FENNEL AND SESAME FOCACCIA

PARSNIP FIVE WAYS 26
PARSNIP GNOCCHI / PARSNIP APPLE PURÉE / ROASTED PARSNIP / PICKLED PARSNIP / PARSNIP CHIPS / SALSA VERDE

TOWN MEATBALLS AND POLENTA 30
BEEF AND PORK MEATBALLS / ROASTED GARLIC POLENTA / WHIPPED RICOTTA / POMODORO / BALSAMIC REDUCTION / PARSLEY

WHEY BRAISED PORK SHOULDER AGNOLOTTI 31
BRAISED CABBAGE / ANISE / CALABRIAN CHILI AND SESAME CRISP / HOT HONEY / GREEN ONION

PINWHEEL PRIMAVERA LASAGNA 32
HOUSE-MADE PASTA / PANKO CRUSTED EGGPLANT / GRILLED ZUCCHINI / BÉCHAMEL / MOZZARELLA / WHIPPED RICOTTA / ROASTED RED PEPPER POMODORO / BASIL / PARMESAN / SUNDRIED TOMATO AND PINE NUT PESTO

GRILLED CAULIFLOWER STEAK 28
HARISSA MARINADE / DATE AND CHICKPEA QUINOA SALAD / PICKLED RED ONIONS / PRESERVED LEMON AND TAHINI DRESSING / PARSNIP PURÉE / POMEGRANATE / CILANTRO / ZHOUG / YAM CHIPS
ADD GRILLED HALLOUMI 4

CONFIT DUCK LEG 42
SAFFRON RISOTTO / MUSHROOMS À LA GREQUE / FRENCH GREEN BEANS / PICKLED MUSTARD SEEDS / SAUCE À L'ORANGE

FRIED OCTOPUS 43
FREGOLA / MUSSELS / CHORIZO / NDUJA BUTTER / SMOKY RED PEPPER POMODORO / BRAISED FENNEL / FENNEL AND DILL AIOLI