



CITIZEN

HOUSE FOCACCIA 7
WHIPPED BROWN BUTTER

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

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LEEKS VINAIGRETTE 23
MARINATED LEEKS / LEMON VINAIGRETTE / GRAPEFRUIT SEGMENTS / NORDIC SHRIMP /
BROWN BUTTER AND GRAPEFRUIT HOLLANDAISE / FRESH HERBS

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

FLUKE CRUDO 26
GREEN CURRY / FRIED SHALLOTS / GREEN PAPAYA AND FRESH HERB SALAD /
LIME LEAF SEASONED PUFFED VERMICELLI / CILANTRO / CHILI OIL

LITTLE GEM SALAD 21
CAPERS / PANGRATTATO / SIX MINUTE EGG / MARINATED WHITE ANCHOVIES / CAPER LEMON DRESSING /
CREAMY PARMESAN / PORK BELLY CROUTONS

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

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MUSHROOM GNOCCHI 28
MUSHROOMS À LA GRECQUE / MUSHROOM INFUSED CREAM / SHERRY VINEGAR / WALNUT PESTO / PARMESAN / THYME

SPRING RAVIOLO 27
HOUSE-MADE SPINACH PASTA / WHIPPED RICOTTA / EGG YOLK / RIDEAU PINES RAMPS AND ASPARAGUS / BEURRE BLANC /
TARRAGON / PARSLEY / PARMESAN / CHILI OIL

PORK AGNOLOTTI 31
HOUSE-MADE PASTA / BRAISED CABBAGE / ANISE / CALABRIAN CHILI AND SESAME CRISP / HOT HONEY / GREEN ONION

TOWN MEATBALLS AND FREGOLA 30
BEEF AND PORK MEATBALLS / WHIPPED RICOTTA / POMODORO / NDUJA BUTTER / BALSAMIC REDUCTION / PARMESAN / PARSLEY

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GRILLED HARISSA CAULIFLOWER 33
DATE AND CHICKPEA QUINOA SALAD / PICKLED RED ONIONS / PRESERVED LEMON AND TAHINI DRESSING /
PARSNIP PURÉE / POMEGRANATE / CILANTRO / ZHOUG / YAM CHIPS
ADD GRILLED HALLOUMI 4

SPRING CHICKEN 36
BRAISED LITTLE GEMS / SNAP PEAS / GREEN PEAS / RICOTTA GNUDI / CHICKEN JUS / CRÈME FRAÎCHE / TARRAGON / CHIVES

SWORDFISH MILANESE 40
RIDEAU PINES ASPARAGUS / POTATO GRIBICHE / BROWN BUTTER AND CAPER SAUCE / DILL / BOTTARGA