



town.

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

SESAME CRUSTED YELLOWFIN TUNA CRUDO 26

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

LITTLE GEM CAESAR 21

CAPERS / PANGRATTATO / SIX MINUTE EGG / MARINATED WHITE ANCHOVIES /
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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RAVIOLO PRIMAVERA 27

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

MUSHROOM GNOCCHI 28

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

ROAST CHICKEN 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 / PICKLED YELLOW OYSTER MUSHROOMS /
CHICKEN JUS / CRÈME FRAÎCHE / TARRAGON / CHIVES

SWORDFISH MILANESE 40

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