



CITIZEN

HOUSE FOCACCIA 7
WHIPPED BROWN BUTTER

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

~

PERNOD POACHED OYSTERS AND BAY SCALLOPS 26
SPINACH PURÉE / PARMESAN / PANGRATTATO / GRILLED BAGUETTE

TANGY CUCUMBER SALAD 18
HOUSE-MADE EVERYTHING BAGEL SPICE BLEND / TASTY SAUCE / DILL PICKLES / TABASCO / SPICY DILL PICKLE CHIPS /
RAINBOW TROUT CAVIAR / HAVARTI / DILL / GREEN ONION

NASHVILLE HOT RABBIT CROQUETTES 25
CONFIT RABBIT LEG AND BÉCHAMEL / HOUSE-MADE HOT SAUCE / BLUE CHEESE CREMA / GIARDINIERA / CELERY / SCALLION

BUTTER BEAN, DATE AND APPLE SALAD 20
ARUGULA / TOASTED WALNUTS / DRIED CRANBERRIES / GOAT FETA / GREEK YOGURT DRESSING / WHEATBERRY

MONTREAL SMOKED BEEF CARPACCIO 25
HORSERADISH CREMA / PICKLED MUSTARD SEEDS / RYE BREAD CROUTONS / MARINATED PROVOLONE /
GARLIC DILL PICKLES / COLESLAW

~

PARSNIP AGNOLOTTI 28
HOUSE-MADE PASTA / PARSNIP AND RICOTTA FILLING / PARMESAN BRODO / APPLE AND PEAR MOSTARDA /
ROASTED PARSNIP / TOASTED HAZELNUTS / PECORINO / PARSNIP CHIPS

CONFIT TURKEY CAVATELLI 31
HOUSE-MADE PASTA / PAN SEARED OYSTER MUSHROOMS / CHICKEN JUS / CRÈME FRAÎCHE / STUFFING PANGRATTATO /
PICKLED CRANBERRIES / WHIPPED HONEY AND HERB GOAT CHEESE

TOWN MEATBALLS AND FREGOLA 32
BEEF AND PORK MEATBALLS / WHIPPED RICOTTA / POMODORO / NDUJA BUTTER / BALSAMIC REDUCTION / PARMESAN / PARSLEY

SAFFRON SEAFOOD RISOTTO 40
SEARED SEA BREAM / MATANE SHRIMP / MUSSELS ESCABECHE / FRIED YELLOW ZUCCHINI / CONFIT FENNEL / MARINATED EGGPLANT /
MUSSEL FUMET / SAUCE GRIBICHE / RAINBOW TROUT CAVIAR / CHILI OIL

SQUASH AND WILD MUSHROOMS 38
TARE GLAZED DELICATA AND HONEYNUT SQUASH / SAUTÉED MUSHROOMS WITH HERBES DE PROVENCE / CHARRED BROCCOLINI /
COCONUT, CARROT AND GINGER PURÉE / SUNDRIED TOMATO, SESAME AND CALABRIAN CHILI BOMBA / LIME LEAF CASHEWS

CUMIN-HONEY GLAZED PORK CHOP 39
RED PEPPER AND TAHINI ROMESCO / TURMERIC AND LEMON ROASTED CAULIFLOWER / FRIED POLENTA / APPLE AND FENNEL SALSA

TWO SPACES . ONE MENU . SAME GREAT PEOPLE