



CITIZEN

HOUSE FOCACCIA 7
WHIPPED BROWN BUTTER

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

FRIED OLIVES ALL'ASCOLANA 12
ITALIAN SAUSAGE / BOMBA AIOLI / PIAVE VECCHIO

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LITTLE GEM SALAD 22
TARRAGON, WHITE MISO AND POPPY SEED GREEN GODDESS / FRIED FOCACCIA CROUTONS / SUGAR SNAP PEAS /
PICKLED SHALLOTS / RADISH / DILL / CHIVES

BEET AND ENDIVE SALAD 24
ROASTED BEETS / BLOOD ORANGE SUPREMES / CLASSIC BÉARNAISE / AGRUMATO OLIVE OIL / PISTACHIOS / CHIVES

BEEF CARPACCIO 25
SHAWARMA SPICED PITA CHIPS / PICKLED TURNIPS / GARLIC PICKLES / TOUM / SUNDRIED TOMATO TABBOULEH

NASHVILLE HOT RABBIT CROQUETTES 27
CONFIT RABBIT LEG AND BÉCHAMEL / HOUSE-MADE HOT SAUCE / BLUE CHEESE CREMA / GIARDINIERA / CELERY / SCALLION

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WILD MUSHROOM LASAGNA 28
HOUSE-MADE PASTA / MARSALA CREAM SAUCE / PORCINI BÉCHAMEL / MUSHROOMS À LA GRECQUE / CRISPY MUSHROOMS /
PERSILLADE / PROVOLONE / PARMESAN

FRENCH ONION RAVIOLI 38
HOUSE-MADE PASTA / WHIPPED RICOTTA WITH CARAMELIZED ONIONS / ESCARGOTS / VEAL DEMI-GLACE / PARIS BUTTER /
COMTÉ CROUTONS / FRIED PARSLEY

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

RED ONION BHAJI 34
ROASTED CAULILINI / POMEGRANATE AND BEET SALAD / CURRIED LENTILS / CUCUMBER AND MINT YOGURT / CILANTRO CHUTNEY / TAMARIND DATE PURÉE

PAN SEARED STEELHEAD TROUT 40
SHRIMP AND SPINACH MOUSSELINE / CITRUS BRAISED FENNEL / ROASTED BABY RED POTATOES / CHIVE AND TROUT CAVIAR HOLLANDAISE /
MICRO SHISO / DILL

QUAIL AND PORK BELLY 46
ROASTED QUAIL / AMARENA CHERRY-BALSAMIC GLAZE / PORT JUS / BRAISED KALE / POTATO CROQUETTES / PARSNIP PURÉE /
PEARL ONION AND APRICOT AGRODOLCE

TWO SPACES . ONE MENU . SAME GREAT PEOPLE