



# 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

REMOLACHAS BRAVAS 24  
ROASTED BEETS / ROASTED RED PEPPER AND ALMOND ROMESCO / BLACK GARLIC AIOLI / ORANGE SEGMENTS /  
GRILLED SPRING ONIONS / TOASTED ALMONDS / CILANTRO

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

RABBIT CROQUETTES À LA MOUTARDE 27  
DIJON AND HORSERADISH CRÈME FRAÎCHE / PICKLED MUSTARD SEEDS / ARMAGNAC PRUNE PURÉE / SPICY PICKLED CARROTS /  
WATERCRESS SALAD WITH HERBES DE PROVENCE VINAIGRETTE / TARRAGON

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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 / DILL

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

TWO SPACES . ONE MENU . SAME GREAT PEOPLE