



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

RIDEAU PINES ASPARAGUS 21
SAUCE GRIBICHE / PICKLED RAMPS / POTATO CHIP PANGRATTATO / RAINBOW TROUT CAVIAR / CHIVE OIL

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

SPRING AGNOLOTTI 36
HOUSE-MADE PASTA / WHIPPED RICOTTA WITH RAMPS, MINT AND LEMON / SNAP PEAS / PANCETTA / PICKLED RAMPS / LEMON BEURRE BLANC / TARRAGON

TOWN MEATBALLS 30
BEEF AND PORK MEATBALLS / WHIPPED RICOTTA / POMODORO / BALSAMIC REDUCTION / PARMESAN / PARSLEY / FREGOLA WITH BASIL PESTO

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

SESAME CRUSTED STEELHEAD TROUT 40
TOM YUM SHRIMP MOUSSELINE / KIMCHI BEURRE BLANC / ASIAN PEAR, DAIKON AND PICKLED CARROT SLAW WITH SHIO KOJI DRESSING /
HERB SALAD WITH LIME VINAIGRETTE / PRAWN CHIP

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