



CITIZEN

town.

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

YELLOWFIN TUNA TARTARE 25
YUZU AND PONZU MARINATED ASIAN PEAR / CHIVES / HOUSE-MADE CHILI CRISP / CHARRED SCALLION AND AVOCADO PURÉE /
CILANTRO / FURIKAKE / PRAWN CHIPS

SMOKED WHITEFISH CAKE 23
DILL PICKLE TARTAR SAUCE / CAVIAR DE MUJOL / RADISH / SMASHED GREEN PEA AND MINT PESTO

RIDEAU PINES DELICATA SQUASH 24
MAPLE ROASTED, HOUSE PICKLED AND TEMPURA FRIED / MAPLE GASTRIQUE / FRISÉE AND RADICCHIO SALAD WITH BROWN BUTTER VINAIGRETTE /
GORGONZOLA CREAM / FRESH AND DRIED CRANBERRIES / SPICED PUMPKIN SEEDS / VEAL DEMI-GLACE

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CARROT SCARPINOCC 32
HOUSE-MADE STUFFED PASTA / RICOTTA AND CARROT PURÉE / CARROT JUS / FRIED FREGOLA / HARISSA-WHEY CARAMEL /
HEIRLOOM CARROTS / CARROT TOP SALSA VERDE

CAVATELLI BOLOGNESE 36
HOUSE-MADE PASTA / LAMB AND PORK BOLOGNESE / WHEY-PARMESAN BROTH WITH MERGUEZ AND SUNDRIED TOMATO SPICED BUTTER /
FENNEL, MINT AND CASTELVETRANO OLIVE SALAD / CHIVES / PECORINO

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

JERK MUSHROOM SKEWER 36
KING OYSTER AND LION'S MANE MUSHROOMS / SHISHITO PEPPERS / BASMATI RICE WITH POBLANO, COCONUT AND GREEN PEAS /
HOT MANGO CHUTNEY / FRIED PLANTAINS / JERK AIOLI / CILANTRO / GREEN ONION

PANKO CRUSTED COD CHEEKS 40
BELUGA LENTILS WITH CONFIT MIREPOIX / FRISÉE WITH CHAMPAGNE VINAIGRETTE / ANCHOVY AIOLI / PICKLED PEARL ONIONS / TARRAGON

LOCAL ONTARIO PORK CHOP 48
MAPLE INFUSED VEAL DEMI-GLACE WITH CANADIAN WHISKY / BRUSSEL SPROUT, DRIED CRANBERRY AND WALNUT SALAD WITH LEMON DIJON VINAIGRETTE /
SUNCHOKES PURÉE / PICKLED APPLES / CORNBREAD STUFFING

TWO SPACES . ONE MENU . SAME GREAT PEOPLE