



CITIZEN

HOUSE FOCACCIA 7

WHIPPED BROWN BUTTER

WARM MARINATED OLIVES 9

HARISSA / CITRUS ZEST / RED WINE VINEGAR

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SMOKED LAKE WHITEFISH CAKES 19

POTATO PAVÉ / CAVIAR DE MUJÓL / HERB SALAD / CORNICHON MAYO

ROASTED BEETS AND HEIRLOOM CARROTS 24

CELERY ROOT AND GINGER TAHINI / GRILLED GREEN ONIONS / TOASTED CASHEWS / ORANGE SEGMENTS /
PICKLED CAULIFLOWER / PUMPKIN SEED AND CITRUS ZA'ATAR
ADD GRILLED HALLOUMI 4

CITRUS SALAD 18

GRAPEFRUIT / ORANGE / PERSIMMON / BOSTON BIBB LETTUCE /
BROWN BUTTER AND GRAPEFRUIT VINAIGRETTE / TOASTED ALMONDS / FETA / MINT

BEEF CARPACCIO 25

SHAVED WHITE ONION / ROASTED PORTOBELLO MUSHROOM / ARUGULA / PROVOLONE / PARMESAN /
BRIOCHE CROUTONS / DANTE VINAIGRETTE

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PIEROGI GNOCCHI 26

HOUSE-MADE AGED CHEDDAR CHEESE GNOCCHI / CREAM OF LEEK / SALT AND VINEGAR FINGERLING POTATO CHIPS /
SMOKED BACON AND CARAMELIZED ONION JAM / CRÈME FRAÎCHE / DILL / CHIVES

ROASTED BUTTERNUT SQUASH RAVIOLI 28

HOUSE-MADE TURMERIC PASTA / RICOTTA AND ROASTED BUTTERNUT SQUASH FILLING / SQUASH BEURRE BLANC /
TARRAGON / BROWN BUTTER PANGRATTATO / PERUVIAN CORN NUTS / FRIED SAGE

SAFFROM MUSHROOM RISOTTO 31

LOCAL MUSHROOMS À LA GRECQUE / PICKLED YELLOW CAP MUSHROOMS / WHIPPED GOAT CHEESE /
TOASTED PEPPERCORNS / CHIVES / PARMESAN / BLACK GARLIC BUTTER

TOWN MEATBALLS AND FREGOLA 30

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

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PAN ROASTED COD 44

TAMARI / CONFIT FENNEL AND COCONUT CREAM PURÉE / SALSA VERDE / NANTES CARROTS / KOHLRABI

BRAISED BEEF SHORT RIB 45

ROASTED GARLIC POMMES PURÉE / NANTES CARROTS / BRUSSEL SPROUTS / BUCKWHEAT GROAT GREMOLATA / BEEF JUS

INDONESIAN CAULIFLOWER CURRY 34

LIME LEAF, LEMONGRASS AND GALANGAL SCENTED CURRY / SMASHED CUCUMBER SALAD / FRIED JAPANESE EGGPLANT /
JASMINE RICE / MINT / BIRD'S EYE CHILI / CASHEWS

BRASIED CELERY ROOT WELLINGTON 35

PARSNIP TAHINI PURÉE / CARROTS / PINK TURNIPS / BUCKWHEAT GROAT GREMOLATA / PICKLED MUSTARD SEEDS / MAPLE SHERRY GASTRIQUE