



CITIZEN

HOUSE FOCACCIA 7
WHIPPED BROWN BUTTER

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

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BAY SCALLOP CEVICHE 26
LECHE DE TIGRE / TOM YUM COCONUT CREAM / PICKLED CHILIES / GRILLED PINEAPPLE / MANGO / MICRO SHISO /
TOGARASHI PUFFED RICE NOODLES

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 / CHIVES

BEEF TARTARE 25
BRIOCHE TOAST / DIJONNAISE / PICKLED CELERY RELISH / APPLE KETCHUP / PARMESAN TUILE / CHIVES

NASHVILLE HOT RABBIT CROQUETTES 25
CONFIT RABBIT LEG AND BÉCHAMEL / HOUSE-MADE HOT SAUCE / BLUE CHEESE CREMA / GIARDINIERA / CELERY / SCALLION

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LEMON RICOTTA CAPPELLETTI 26
HOUSE-MADE PASTA / CONFIT SUNCHOKES / SUNCHOKE CHIPS / SAFFRON WHEY / SALSA VERDE / PARMESAN / CHIVES / TARRAGON

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

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

SQUASH AND CAULIFLOWER 38
TARE GLAZED DELICATA SQUASH / COCONUT CURRY CAULIFLOWER / SAUTÉED MUSHROOMS WITH HERBES DE PROVENCE /
YELLOW CURRY ROMESCO / GREEN THAI ZHOUG / LIME LEAF CASHEWS

STUFFED STEELHEAD TROUT 40
SHRIMP AND TROUT MOUSSELINE / CONFIT LEEKS / ROASTED BABY RED POTATOES / SAFFRON BEURRE BLANC / RAINBOW TROUT CAVIAR /
DILL / MICRO SHISO

ROASTED HUDSON VALLEY DUCK 44
SHERRY-HONEY GLAZED DUCK BREAST / BELUGA LENTILS / CONFIT CARROT PURÉE / SEARED BRUSSELS SPROUTS /
ROASTED TOKYO TURNIPS / GRAND MARNIER JUS

TWO SPACES . ONE MENU . SAME GREAT PEOPLE