



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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CUCUMBER AND MELON 18
RIDEAU PINES CUCUMBER / MELON SPHERES / SESAME, SOY AND CILANTRO DRESSING / FURIKAKE /
CILANTRO, MINT AND THAI BASIL SALAD / MANDARINS / TOASTED CASHEWS / CRISPY SHALLOTS

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
ALMOND AJO BLANCO / MARINATED STRAWBERRIES / RHUBARB / TARRAGON / PUFFED RICE

SMOKED WHITEFISH CAKE 24
DILL PICKLE TARTAR SAUCE / RAINBOW TROUT CAVIAR / RADISH / SMASHED GREEN PEA AND MINT PESTO

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

CHARRED CORN CAVATELLI 28
HOUSE-MADE ANCHO CHILI PASTA / QUESO / RIDEAU PINES CORN / PICKLED JALAPEÑO / SPICED TORTILLA CHIPS /
SUNFLOWER SEED DUKKAH / CILANTRO

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 GALBI DRESSING /
HERB SALAD WITH LIME AND FISH SAUCE VINAIGRETTE / PRAWN CHIP

QUAIL AND PORK BELLY 46
ROASTED QUAIL / SMOKED PORK BELLY WITH BBQ GLAZE / PORT JUS / BRAISED KALE / SMOKED CHEDDAR POTATO CROQUETTES /
PARSNIP PURÉE / PEARL ONION AND APRICOT AGRODOLCE

TWO SPACES . ONE MENU . SAME GREAT PEOPLE