

citron

bar menu

SNACKS

Housemade Soft Pretzel Knots 8

Served with Jalapeño Ale Cheese and
Champagne Mustard Sauce

Black Skillet Roasted Mussels 16

Sicilian Sea Salt, Olive Oil and Citrus

Short Rib Angus Beef Sliders 15

Petite toasted Brioche with Gruyère Cheese
Horseradish Aioli and Au jus

Crispy Kettle Potato Chips 9

Maytag Bleu Cheese Fondue, Roma Tomato,
Maple Cajun Bacon and Scallions

Black Garlic-Sesame Chicken Wings 13

Daikon-Mango Salad, Pepper Lime Aioli

**Roasted Brussel Sprouts, Cranberries
& Marcona Almonds 10**

Pecorino Cheese, Sea Salt and White
Balsamic-Pomegranate Syrup

Hand Cut Fries with Truffle Sea Salt 8

Artisan Cheese & Charcuterie to Share 24

Citron Crab Balls 18

Brussel Sprout Slaw, Crispy Sweet Potato Strings

Baked Maine Lobster "Mac & Cheese" 19

Cold Water Lobster, Cavatappi Pasta,
Four Cheese Fondue, Sherry Lobster Butter

The Citron Burger 18

10 oz Black Angus Burger with Tomatoes, Lettuce,
Onion, Pickles, Amish Cheddar and Maple Cajun
Bacon Served with Hand Cut Fries

Creole Muffuletta Sandwich 15

Soppressata, Capicola, Mortadella, Provolone, Fresh
Housemade Mozzarella, Olive Salad. Served with
Hand-cut House-made Fries

Grilled Salmon on Contemporary Caesar Salad 24

Pomegranate Glazed and Grilled Fresh Atlantic
Salmon, Hearts of Romaine, Pecorino Romano, Garlic
Herb Crostini, Creamy Citrus Garlic Dressing

Crispy Buttermilk Chicken on Kale Salad 19

Lightly Battered-by-Hand Tender Chicken Strips on
Field Greens, Watercress and Baby Kale, Grilled Corn,
Dried Fruit, Avocado, Cherry Tomatoes, Candied
Marcona Almonds, Cilantro Buttermilk Dressing

**Pizza & Wine
please turn over**

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PIZZA

Margherita 17

Fontina, Fresh Mozzarella, Roasted Tomato, Garlic, Basil, Olive Oil and Smoked Sea Salt

Duck Confit & Figs 18

Arugula, Fontina, Mozzarella, Pickled Onions, Portobello Mushrooms, Truffle Oil

Broccoli, Kale & Sundried Tomato 17

Whipped Ricotta, Mozzarella, Chevre, Oregano, Roasted Garlic

Daily Special Pizza

Ask Your Server for Today's Selection

WINES BY THE GLASS & BOTTLE

Sparkling

Chardonnay Brut. Charles de Fére. France, NV	12/46
Brut Rosé Cava. Anna de Codorniu. Spain, NV	11/42
Prosecco. Cantine Maschio. Italy, NV	10/38
Moscato d'Asti. Patrizi. Italy, 2015	10/38

White/Rosé

Pinot Grigio. San Pietro. Alto Adige, IT. 2015	11/42
Sauvignon Blanc. Cape Mentelle. Margaret River, AU. 2016	11/42
Sauvignon Blanc. Dagueneau. Pouilly Fumé, FR. 2014	14/52
Chardonnay. Laguna. Russian River Valley, CA. 2014	13/50
Chardonnay. Etude Lyric. Santa Barbara, CA. 2015	16/60
Riesling Blend. Brooks Amycas. Willamette Valley, OR. 2015	12/46
Grenache Blend. Minuty Rosé. Provence, FR. 2015	13/50

Red

Pinot Noir. Lincourt. Santa Rita Hills, CA. 2014	12/46
Pinot Noir. Divining Rod. Willamette Valley, OR. 2014	14/52
Zinfandel. Renwood Premier Old Vine. Amador, CA. 2013	12/46
Petit Verdot. White Hall. Monticello, VA. 2014	13/50
Merlot. Rutherford. Napa Valley, CA. 2010	14/52
Malbec. Terrazas Reserva. Mendoza, AG. 2014	13/50
Cabernet Sauvignon. Villa San Maurice. Central Coast, CA. 2013	13/50
Cabernet Sauvignon. Daniel Cohn Bellacosa. Napa Valley, CA. 2014	16/60

Many Local, Bottled and Draft Beers.

Please ask your server.

Please advise your server of any food allergies.
Gratuity of 20% added to parties of 8 or more.
Thank You.