

citron

Winter Lunch Menu

APPETIZERS & SMALL PLATES

Tuna Tartare 15

Sushi Grade Tuna, Togarashi Chips, Cucumber, Radish, Haricots Verts, Avocado Tzatziki, Kaffir Lime Vinaigrette

Crispy Calamari 13

Citrus Garlic Butter, Crispy Pickled Peppers, Spicy Romanesco

Black Skillet Roasted Mussels 🌿 14

Sicilian Sea Salt, Olive Oil, Citrus

Heirloom Baby Carrots and Charred Brussels Sprouts 🌿 10

Almonds, Feta Cheese, Cumin-Yogurt Vinaigrette, Cilantro Mint Pesto

Crispy Kettle Potato Chips 9

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

Crispy Pork Belly Confit 🌿 12

Braised Red Cabbage, Apple Walnut Relish, Cracked Mustard, Caramel-Cider Jus

SOUPS 9

Creamy White Bean Soup with Pancetta Dust

Grilled Flatbread

Chef's Soup du Jour

Ask Your Server

SIMPLY SALADS 11

Citron Seasonal Salad 🌿

Endive, Watercress, Spinach, Dried Blueberries, Green Apple, Pecan Brittle, Champagne Herb Vinaigrette

Contemporary Caesar Salad 🌿

Hearts of Romaine, Pecorino Romano, Lemon Basil Frico, Creamy Citrus Garlic Dressing

Wedge Classic 🌿

Baby Iceberg Lettuce, Boiled Egg, Roma Tomato, Maple Cajun Bacon, Scallions, Maytag Bleu Cheese

Baby Kale Salad 🌿

Grilled Corn, Dried Fruit, Avocado, Cherry Tomatoes, Candied Marcona Almonds, Cilantro Buttermilk Dressing

Add to Any Simply Salad...

Salmon 12 Grilled Chicken 8 Chilled Shrimp 14 Sliced Angus Tenderloin 20 Soup Cup 6

citron

ENTRÉE SALADS

Crispy Buttermilk Chicken 19

Field Greens, Watercress and Baby Kale, Grilled Corn, Dried Fruit, Avocado, Cherry Tomato, Candied Marcona Almonds, Cilantro-Buttermilk Dressing

Herb-Seared Rare Ahi Tuna Nicoise 🌿 24

Baby Greens, Fingerling Potato, Eggs, Tomato, French Beans, Olives, Artichokes, Tarragon-Dijon Vinaigrette

Salad Platter Trio Favorite Menage A Trois 🌿 22

Enjoy servings each of Gulf Shrimp Salad, Tuna Salad, Pulled Thai Chicken
Served with Vine Ripe Tomato Salad and Herb Ciabatta

HOUSE SANDWICHES

All Served with Citron Crispy Kettle Potato Chips

Creole Muffuletta 15

Soppressata, Capicola, Mortadella, Provolone, Fresh Housemade Mozzarella, Olive Salad

Crispy Eggplant Panini 🌿 14

Pickled Onions, Fresh Housemade Mozzarella, Spinach, Basil, Smoked Tomato Mayo

Roasted Rotisserie Chicken Sandwich 15

Pulled Chicken Breast, Smoked Gouda, Tomato, Arugula, Lemon-Basil Mayo on Toasted Focaccia

5 oz Crab Cake Sandwich 25

Beef Steak Tomato, Baby Greens, Peppadew Aioli on Toasted Brioche

Citron Ryebein 16

Sliced Corned Beef, Gruyere, Apple Cider Sauerkraut, Russian Dressing on Marble Rye

The Citron Burger 18

10 oz Black Angus Burger with Tomatoes, Lettuce, Onion, Housemade Pickles, Amish Cheddar, Maple Cajun Bacon

Please advise your server of any food allergies. Thank You.

Gratuity of 20% added to parties of 8 or more.

🌿 ~ Gluten Free

🌿 ~ Vegetarian

citron

HOUSEMADE PIZZA

Margherita 16

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

Broccolini, Kale & Sundried Tomato 16

Whipped Ricotta, Mozzarella, Chevre, Oregano, Roasted Garlic

Daily Special Pizza

Ask Your Server

LUNCH ENTRÉES

Citron Crab Cake 28

5 oz Jumbo Lump, Grilled Heirloom Tomato, Seasonal Vegetable, Crispy Shoelace Yams, Cracked Mustard Vin Blanc

Cedar Planked Atlantic Salmon 🌿 26

Dijon Maple Glaze, Cremini Mushroom Wild Rice, Citrus Scented Haricots Verts, Pineapple-Mango Relish

Spice-Rubbed Grilled Chicken Breast 20

Tossed with Cavatappi Pasta, Diced Plum Tomato, English Peas, Spicy Bacon, Parmesan-Herb Cream

Potato Gnocchi 16

English Peas, Mushrooms, Pine Nuts, Grano Padano, Black Truffle Sage Vin Blanc

Omelette du Jour

Ask Your Server

Baked Maine Lobster "Mac & Cheese" 24

Cold Water Lobster, Four Cheese Fondue, Roasted Tomato, Cavattapi Pasta, Sherry Butter

Filet Mignon 🌿 36

7 oz Filet Mignon with Herb-Roasted Fingerling Potatoes, Seasonal Vegetables, Housemade Steak Sauce

DESSERT

Petite Chocolate Macadamia Nut 10

Cream Cheese Mousse, Caramelized Macadamia Nuts, Double Chocolate Cookie Crust, Noel Chocolate Mousse, Candied Macadamia Nut, Raspberry Coulis

Madagascar Vanilla Cheesecake 9

Fresh Whipped Cream, Chocolate Ganache, Strawberries

citron

DESSERT continued

Peanut Butter Pie 9

Creamy Organic Peanut Butter Flaketen Mousse, Graham Cracker Crust, Chocolate Shavings, Pop Rocks

Citron Cookies 7

Chocolate Chip, Double Chocolate Chip (nut free)

Flourless Chocolate Torte 🌱 9

Gluten-free Torte, Raspberry Sauce

Ice Cream Scoops

Daily Flavors. French Pot Process by Graeter's from Cincinnati and Small Batches by Taharka Brothers from Baltimore, with Tuille One Scoop 7 / Two Scoops 10

BEVERAGES

Coffee 4

Cappuccino 6

Latte 6

Espresso 5 double shot 7

Tea 4

Drinks 3

Soda, Iced Tea

Artesian Waters 6

Sparkling. Pellegrino

Still. San Benedetto

Coffee Embellishments 5/1 oz.

Design your own coffee cocktail. Add any of liqueur below to make it your own.

Grand Marnier

Frangelico

Amarula Cream

Kahlua

Amaretto

Baileys Irish Cream

Sambuca

WINE BY THE GLASS

Sparkling

Brut Rosé Cava. Anna de Codorniu. Spain, NV 11

Prosecco. Cantine Maschio. Italy, NV 10

White

Pinot Grigio. San Pietro. Alto Adige, IT 2015 11

Sauvignon Blanc. Cape Mentelle.
Margaret River, AU 2016 11

Chardonnay. Laguna. 13
Russian River Valley, CA 2014

Riesling Blend. Brooks Amycas.
Willamette Valley, OR 2015 12

Rosé

Grenache Blend. Minuty Rosé.
Provence, FR 2015 13

Red

Pinot Noir. Lincourt. 12
Santa Rita Hills, CA 2014

Petit Verdot. White Hall. Monticello, VA 2014 13

Malbec. Terrazas Reserva. Mendoza, AG 2014 13

Cabernet Sauvignon. Villa San Maurice.
Central Coast, CA 2013 13

Draft Beer and Bottled Beer available. Ask your server for our local and seasonal offerings.