

bar bites

Edamame
with himalayan sea salt

Fried Green Tomatoes
with remoulade & curry sauces **\$15**

Snack Plate
with mediterranean olives,
marcona almonds, dried fruit

lighter dinner fare

Seared Ahi Tuna Loin
served with arugula, watermelon radish,
pickled daikon, cucumber, mango soy glaze

Marsala Wild Mushroom Rigatoni
sundried tomatoes, shaved parmesan

Jumbo Lump Old Bay Crab Balls (five) **\$36**
remoulade sauce, tomato & cucumber salad,
house-made taro root crisps

Maine Lobster Sliders (two)
with baby spring salad

BBQ Short Rib Burger
creamy horseradish, crispy onions, truffle fries

wine pairings

\$17 *Gruner Veltliner*
Groiss. Weinviertel. AU. 2020.

\$17 *Albarino. Marde Vinas.*
Galicia, SP. 2022.

\$18 *Lillet Blanc. Bordeaux. FR.*
85% wine 15% liquor. On the rocks.

\$18 *Pinot Noir. La Follette. Los Primeros.*
Sonoma, CA. 2021.

\$23 *Etna Rosso Monteleone.*
Sicily. IT. 2021

\$18 *Chardonnay. Daou.*
Paso Robles, CA. 2022.

\$15 *Sparkling Vouvray.*
Sebastian Brunet. FR. NV.

\$22 *Malbec. Chateau du Cedre.*
Cahors Estate, FR. 2020.

Citron's a la carte dinner menu is also available