

# Citizen

MODERN AMERICAN CUISINE & BAR

## STARTERS

<b>REDHEAD CREAMERY &amp; RED TABLE GRAND BOARD</b>	23	<b>TOMATO BISQUE</b> V	7/9
Chef's selection of local cheese and charcuterie, baguette, crackers		Roasted tomato, basil oil, garlic croutons	
<b>WHITE BEAN HUMMUS &amp; BABA GANOUSH</b> V	6	<b>Add 1/2 grilled cheese</b>	3
Toasted baguette, fried pita		<b>FEATURE SOUP OF THE DAY</b> 6/8	
<b>DEVEILED EGGS</b> GF	7	<b>ENDIVE &amp; ARUGULA SALAD</b> V GF	9
Guanciale, mustard, pickled red onion, hot sauce		Minnesota apple, Idizabal cheese, marcona almonds, quince vinaigrette	
<b>REDHEAD CREAMERY CHEESE CURDS</b> V	10	<b>BURGUNDY BIBB LETTUCE</b> V	8
Panko, local beer batter, house made ketchup		Fines herb, pecorino, lemon vinaigrette	
<b>CRAB CAKES</b>	16	<b>LITTLE GEM LETTUCE</b> V GF	7
Lump crab, panko, Dijon mustard, herbs, mango corn chutney		House made buttermilk ranch, tomato, pickled red onion	
<b>MUSHROOM CONFIT BRUSCHETTA</b> V	6	<b>QUINOA, STRAWBERRY, KALE SALAD</b> V GF	10
Shiitake, Portobello, cremini mushrooms, parsley, garlic, truffle oil		Cashew, coconut pesto	
<b>YOGURT AND HERB DIP</b> V	8	ADD GRILLED CHICKEN	5
Yogurt, chives, shallot, garlic, parsley, tarragon, double crème, hazelnut oil, sea salt, toasted baguette		ADD GRILLED SALMON	7
		ADD SAUTÉED SHRIMP	9
		ADD CRISPY BACON	5
		ADD GRILLED STEAK	10

## SMALL PLATES

<b>BACON AND EGG RAMEN</b> GF	13	<b>GOLDEN BEETS AND CARROTS</b> V GF	10
Bacon dashi, egg noodles, cheddar, scallion, poached egg		Mustard bacon vinaigrette, pistachio, goat cheese, crispy carrot	
<b>BEEF AND BROCCOLI</b> GF	14	<b>GRILLED CALAMARI</b>	15
Braised short rib, hoisin, ginger, bok choy, grilled broccoli		Forbidden rice, apricot, jalapeno, coconut	
<b>CHICKEN AND WAFFLE</b>	12	<b>BUFFALO SHRIMP</b>	13
Minnesota maple, hot sauce butter		Panko, hot sauce, celery, blue cheese	
<b>STEAMED EDAMAME</b> V GF	7	<b>MAPLE GLAZED BACON AND ANDOUILLE BITE</b>	12
Ginger chili sauce, togarashi		Grilled scallion aioli	
<b>FISH BITES</b>	12	<b>SEARED SCALLOPS</b> GF	16
Cod, tempura beer batter, house made remoulade		Winter squash, kale, cranberry, pepita	
<b>PORK BELLY</b>	13	<b>STRIPED BASS</b>	14
"Porketta" braised belly, hominy cream, mushrooms, apricot marmalade		Black olive caramel, carrot pudding, dill	
<b>SMOKED BONE MARROW</b>	14	<b>GRILLED SALMON BANH MI</b>	9
Lemon, gremolata, toasted baguette		Jalapeno pickled carrot, daikon, cucumber, cilantro, Kewpie	
<b>PORK CARNITAS</b>	10	<b>MAC &amp; CHEESE</b> option for V	10
Pulled pork, purple slaw, queso fresco, salsa, cilantro		Cavatappi, motley cheese sauce, your choice of grilled chicken or pancetta	
<b>CHICKEN WINGS</b> GF	13	<b>FARRO RISOTTO</b> V	12
Your choice of dry rub, buffalo or chili-ginger		Shiitake, Portobello, cremini mushrooms, truffle oil	

## LARGER PLATES

<b>LOBSTER CLUB</b>	19	<b>CEDAR PLANKED SALMON</b> GF	20
Avocado, tarragon aioli		Blackberry, red beets, balsamic, asparagus	
<b>REDHEAD BURGER</b>	15	<b>BEEF TENDER LOIN FILET</b>	34
Redhead garlic cheddar, sherried onions, pancetta jam		6 oz. beef tenderloin, asparagus, Bearnaise	
<b>CITIZEN BURGER</b>	13	<b>Add "Oscar" Crab</b>	9.5
American cheese, thyme, shallot, red wine butter,		<b>HERB ROASTED CHICKEN</b> GF	
<b>GRILLED CHEESE</b> V	11	Brown butter sweet potato, maple syrup	
Aged cheddar, goat cheese, American, tomato, balsamic reduction		<b>JAMBALAYA</b>	
<b>Add crispy bacon</b>	3	Shrimp, chicken, local andouille sausage, creole rice	
<b>GRILLED CHICKEN SANDWICH</b>	13		
Swiss cheese, bacon, herb aioli, arugula, pickled onion			
<b>SOUTHWEST BLACK BEAN BURGER</b> V	14		
Avocado, mango relish, chipotle crema			

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## BUBBLY

	Gl	Btle		Gl	Btle
Segura Viuda Reserve, Cava, Spain	8	34	Chandon Rosé, Napa, California	19	89
LaMarca, Prosecco, Italy	12	48	Veuve Clicquot Yellow Label, Epernay, France		185
Wycliff, California	7	28	Dom Perignon, Eperney, France		385
Chandon , Napa, California	19	85			

## WHITE

## RED

	6oz	9oz	Btle		6oz	9oz	Btle
<i>Chardonnay</i> Sycamore Lane, California	6	9	28	<i>Barolo</i> Buon Padre, Viberti Giovanni, Italy	-	-	125
<i>Chardonnay</i> Trinity Oaks, California	8	11	32	<i>Cabernet Sauvignon</i> Sycamore Lane, California	7	10	29
<i>Chardonnay</i> Sainte Michelle Estate, Columbia Valley, Washington	13	18	53	<i>Cabernet Sauvignon</i> Trinity Oaks, California	8	11	33
<i>Chardonnay</i> Pine Ridge, Dijon Clones, , Carneros	16	21	67	<i>Cabernet Sauvignon</i> Joel Gott, California	16	23	69
<i>Chardonnay</i> Ardèche, Louis Latour, France	11	16	47	<i>Cabernet Sauvignon</i> Lapostolle, Valle del Rapel, Chile	12	17	45
<i>Dogajolo Bianco</i> Carpineto, Toscano, Italy	15	21	59	<i>Cabernet Sauvignon</i> 14 Hands, Sainte Michelle Wine Estates, Washington	14	20	51
<i>Sauvignon Blanc</i> Wairau River, Marlborough, New Zealand	14	19	57	<i>Cabernet Sauvignon</i> Kaiken, Argentina	13	19	47
<i>Sauvignon Blanc</i> Cloudfall, Monterey, California	12	17	55	<i>Chianti Classico</i> Luiano, Italy	15	21	70
<i>Sauvignon Blanc</i> Domaine de Gournier, Costières de Nîmes, France	11	14	39	<i>Merlot</i> Sycamore Lane, California	7	10	29
<i>Sauvignon Blanc</i> Lapostolle, Valle del Rapel Chile	10	14	38	<i>Merlot</i> Trinity Oaks, California	8	11	33
<i>Pinot Grigio</i> Trinity Oaks, California	8	12	28	<i>Merlot</i> Red Diamond, Sainte Michelle Wine Estates, Washington	12	17	48
<i>Pinot Grigio</i> Esperto by Livio Felluga, Italy	11	15	42	<i>Merlot</i> Toad Hollow, Russian River, California	11	16	41
<i>Riesling</i> SeaGlass, Monterey County, California	10	14	39	<i>Merlot</i> Chateau Timberlay, Bordeaux, France	16	23	45
<i>Riesling</i> Sainte Michelle Estate, Columbia Valley, Washington	12	17	48	<i>Pinot Noir</i> Sycamore Lane, California	7	10	29
<i>Semillon</i> Les Hauts de Lagarde Blanc, Bordeaux, France	11	16	47	<i>Pinot Noir</i> Trinity Oaks, California	8	11	33
<i>Cinsault</i> Champs de Provence, Cotes de Provence France	14	20	57	<i>Pinot Noir</i> Meiomi, Central Coast, California	16	24	69
<i>White Zinfandel</i> Montevina, California	7	10	32	<i>Pinot Noir</i> Tangley Oaks, Sonoma Coast, California	15	22	65
				<i>Pinot Noir</i> Cloudfall, Monterey, California	12	17	55
				<i>Malbec</i> Piatteli, Premium Reserve, Mendoza, Argentina	13	18	52
				<i>Malbec</i> Tamari, Mendoza, Argentina	9	13	39
				<i>Malbec</i> Aime, Mendoza, Argentina	11	16	45
				<i>Grenache</i> Chapoutier Belleruche, Côtes du Rhône, France	12	17	32
				<i>Valpolicella Superiore</i> Cesari Mara, Ripasso, Cavaion Veronese	-	-	85

## DRAFT BEER

	16oz	22oz		16oz	22oz
<i>Leuven, Belgium</i> Stella Artois - Belgian Pale Lager	6.5	9	<i>Golden, CO</i> Coors Light	6	8.5
<i>Saint Paul, MN</i> Tin Whiskers Wheatstone Bridge - American Wheat	6.5	9	<i>Dublin, Ireland</i> Guinness - Dry Nitro Stout	8	10
<i>Minneapolis, MN</i> Surly Hell - German styled Lager	6	8.5	<i>Saint Paul, MN</i> Tin Whiskers Short Circuit Nitro - Chocolate Milk Stout	6.5	9
<i>Minneapolis, MN</i> Surly Furious - Midwest IPA	7	9.5	<i>Spring Valley, MN</i> Loon Juice - Dry Honeycrisp Cider	6	9
<i>Kalamazoo, Mi</i> Bell's Two Hearted - Unfiltered IPA	7	9.5	<i>Fort Collins, CO</i> New Belgium Fat Tire - Balanced Amber Ale	6.5	9
<i>Saint Paul, MN</i> Summit EPA - English Pale Ale	7	9.5	<i>New Ulm, MN</i> Schell's Firebrick - Vienna Lager	6	8.5
<i>Minneapolis, MiN</i> Grain Belt Nordeast - American Amber Lager	7	9.5	<i>Minneapolis, MN</i> Fulton 300 - West Coast IPA	7	9.5