



RAW BAR

GULF COAST OR EAST COAST OYSTERS ON THE HALF SHELL ‡
 Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Vinegar Mignonette, Yuzu Kosho Shrub,
 Buttered Saltines, Lemon

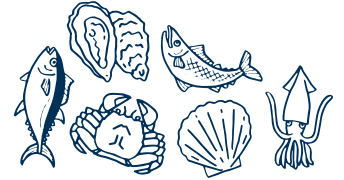
19 1/2 DOZ 38 1 DOZ

WEST COAST OYSTERS ON THE HALF SHELL ‡
 Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Vinegar Mignonette, Yuzu Kosho Shrub,
 Buttered Saltines, Lemon

MKT

YELLOWFIN TUNA TARTARE ‡ (GF)
 Red Fresno Kewpie, Crispy Sushi Rice Cake, Avocado, Maui Onion, Furikake
 25

‡

CHILLED SEAFOOD
TOWER

In the mood to start your meal with
 the finest seafood the ocean has to
 offer? Look no further than our
 signature Chilled Seafood Tower.

135

APPETIZERS

* WARM ANGEL * (VG)
 BISCUITS
 Berry Jam, Salted Butter
 8

CINNAMON TOAST (VG)
 DO' SANTS
 Cream Cheese Frosting
 12

WHIPPED FETA (VG)
 Herbed Valencia Almonds, Espelette,
 Orange Blossom Honey, Grilled Naan Bread
 15

CHARRED AVOCADO (V) (GF)
 Napa Cabbage, Romaine, Crispy Shallots, Carrots,
 Pickled Peanuts, Onions, Jalapeño, Rice Wine Shrub
 16

THE WEDGE (GF)
 Bellamy Blue Cheese, Preserved Tomato,
 Benton's Bacon, Benne Seed, Green Goddess Dressing
 15

Add Chicken 11, Shrimp 12, Fish 18, Tofu 8

ENTRÉES

CITIZEN BREAKFAST
 Farm Eggs, Bacon,
 Home Fries, Angel Biscuit
 18

— SHRIMP AND GRITS — (GF)
 Smoked Pork Sausage, Cheese Grits, Shrimp Jus
 29

CROQUE MADAME
 Nueske's Ham, Gruyere Cheese,
 Hollandaise
 18

QUICHE LORRAINE
 Farmer's Cheese, Nueske's Ham, Mixed Greens,
 Sherry Vinaigrette
 18

CHILAQUILES (VG)
 Green Tomato Salsa Verde,
 Field Peas, Avocado,
 Sunny Side Up Eggs, Feta Cheese
 17

CITIZEN DOUBLE STACK BURGER
 Farm Egg, Bacon, American Cheese,
 Secret Sauce, Brioche, Home Fries
 20

BANANAS FOSTER FRENCH TOAST (VG)
 Brioche, Toasted Pecans, Brown Sugar Rum Sauce
 17

EGGS BENEDICT
 Nueske's Ham, Croissant Pinwheel, Hollandaise
 18

DESSERT

ICE CREAM PORTOFINO
 Blondie, Strawberries, Pizzelle,
 Oat Crumble
 9

ICE CREAM
 COOKIE SANDWICH
 Pizzelle Cookie, Brown Pecan Ice Cream
 9

JAPANESE SHAVED ICE (V) (GF)
 Ask your server for the Seasonal Flavors
 9

GERMAN CHOCOLATE CAKE (GF)
 Pecans, Coconut, Chantilly
 9

SIDES 9

Cherry Wood Smoked Bacon (GF)
 Nueske's Ham (GF)
 White Cheddar Grits (VG)
 Home Fries (GF)
 Mixed Berry Cup

* Citizen Classics
 — Signature Dishes

(VG) VEGETARIAN

(V) VEGAN

(GF) GLUTEN FREE

‡ CONTAINS RAW SEAFOOD



BRUNCH SPECIALTIES

SIESTA & SUNSHINE

Mommenpop Grapefruit Aperitif,
Ortolan Rosolio, Aperol,
Grapefruit Cordial, Mercat Cava
17

MIMOSA

Mercat Cava & Choice of Juice
Orange, Blood Orange, Pineapple, Cranberry
13

BLOODY MARY

Woda Vodka, Charleston's Bold & Spicy Mix,
Okra, Spicy Beans Add Bacon +5
13

PIMM'S CUP, FANCY

Pimm's No.1, Cucumber,
Ginger, Mercat Cava
17

APEROL SPRITZ

Aperol, Mercat Cava,
Soda Water
13

BELLINI

Mercat Cava
& Peach Purée
13

CTZN SEASONALS

AFTERNOON OLD FASHIONED 
Old Forester 86 Bourbon, Suntory Toki,
Spiced Cherry Bitters
18

HURRICANE PROPER 
House Rum Blend, Fassionola Syrup,
Lemon, Peychaud's Bitters
17

HEAT WAVE

Mutiny Pepper Vodka, St. Germaine,
Lemon, Agave
15

JALISCO SWIZZLE

Tequila, Lime, Mint
16

THE JAMAICAN CITIZEN

Wray & Nephew Jamaican Rum,
Pineapple and Ginger Tea
16

RYE TAI

Rye Whiskey, Papa's Pilar Dark Rum,
Dry Curacao, Apricot Liqueur, Orgeat, Lime
18

BIG DUNE ENERGY

Cucumber Infused Dune Laker Vodka, Basil Oil,
Lime, Strawberry Balsamic
17

FROZEN COCKTAILS

ROTATING FLAVORS

16

Non-Alcoholic

10

ZERO PROOF

Non-Alcoholic

NOLI 75

Ritual Zero Proof Gin, Lavender, Lemon,
Noli South Citrus Butterfly
Jasmine Kombucha
12

THE NOTORIOUS P.P.G.

Ritual Zero Proof Tequila, Pomegranate,
Peach, Ginger, Lemon
10

DRINKS

FOUNTAIN

Coke 3
Diet Coke 3
Coke Zero 3
Sprite 3
Mr. Pibb 3
Barq's Root Beer 3

ASSORTED RISHI HOT TEA

Chomomile Medley 4
Earl Grey 4
English Breakfast 4
Guayusa Cacao 4
Jade Cloud Green 4
Turmeric Ginger 4

OTHER

Amavida French Press Coffee 8
Amavida Cold Brew Coffee 5
Unsweet Tea 4
Amavida Iced Sweet Tea 4

BEERS

DRAFT

German Lager, Oyster City Tates Helles 5% 9
IPA, Central 28 Show Pigeon 6.7% 8
NE IPA, 3rd Planet Dank Side of the Moon 7.5% 9
Belgian-Style Tripel, Mia Tourist Trappe 10% 9
Brown Ale, Oyster City Hooter Brown 8.5% 8
Rotating Selection MKT

DOMESTIC

Pale Ale, Grayton 5.6% 6
American Lager, Coors Banquet 5% 5
DIPA, Idyll Hounds Divide and Conch'r 8% 6
Amber Ale, Fairhope 5.9% 6
Brown Ale, Back 40 Truck Stop Honey 6% 6
American Pilsner, Miller Lite 4.2% 5
Pale Ale, Oyster City Mangrove 8.2% 6
Kombucha, Noli South, Assorted Flavors (N/A) 10

IMPORT

Mexican Lager, Modelo Modilto Pony 5% 4
Belgium Pilsner, Stella Artois 5.2% 6
Euro Pale Lager, Beck's (N/A) 6