



RAW BAR

GULF COAST OR EAST COAST OYSTERS ON THE HALF SHELL ‡

Spicy Cocktail, House Hot Sauce, Mignonette,
Buttered Saltines, Lemon

19 1/2 DOZ 38 1 DOZ

WEST COAST OYSTERS ON THE HALF SHELL ‡

Spicy Cocktail, House Hot Sauce, Mignonette.
Buttered Saltines, Lemon

MKT

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

YELLOWFIN TUNA POKE ‡ (GF)
Pickled Carrot, Macadamia Nut, Sweet Onion,
Tostones, Bourbon Barrel Soy Vinaigrette
23

KAMPACHI CRUDO ‡ (GF)
Jalapeño, Radish, Lemon, Olive Oil,
Passion Fruit Vinaigrette
20

OAXACAN (GF)
SHRIMP COCKTAIL
Tomato Vinaigrette, Red Onion,
Avocado, Lime, Tajin, Chamoy
19

APPETIZERS

SALADS

*** WARM ANGEL * (VG)**
BISCUIT
Seasonal Jam, Salted Butter
11

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

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

SEAFOOD GUMBO
Shrimp, Crab, Tasso,
Jasmine Rice, Scallions
14/28

— 30A BEIGNETS — (VG)
Powdered Sugar
12

CHARRED AVOCADO (V) (GF)
Quinoa, Garden Greens, Citrus Supremes,
Pumpkin Clusters, Satsuma Shrub, Espelette
16

Add Chicken 11, Shrimp 12, Fish 18

ENTRÉES

CITIZEN BREAKFAST
Farm Eggs, Bacon,
Home Fries, Angel Biscuit
19

BACON SPINACH RICOTTA QUICHE
Croissant Crust, Hollandaise,
Garden Greens
19

NUESKE'S BLT
Lettuce, Fried Green Tomato, Sunny Side Up Egg,
Sourdough, Mixed Baby Greens
19

— WOOD GRILLED —
SHRIMP CREOLE
Stone Ground Grits, Tasso,
Roasted Tomato Jus, Scallions
29

CHILAQUILES (VG)
Green Tomato Salsa Verde,
Field Peas, Avocado,
Sunny Side Up Eggs, Feta Cheese
19

*** EGGS BENEDICT ***
Nueske's Ham, Angel Biscuit, Hollandaise
19

CHICKEN FRIED
PORK CHOP
Comfrey Farm's Pork, Sawmill Gravy, Farm Eggs,
Home Fries, Chili Crunch
29

CHOCOLATE CROISSANT (VG)
FRENCH TOAST
Toasted Pecans, Whipped Cream,
Cane Syrup Brandy Sauce
19

WOOD GRILLED FISH TACOS
Criolla Salsa, Chipotle Aioli, Avocado,
Cilantro, Garden Greens
23

CITIZEN BRUNCH BURGER
Sunny Side Up Egg, Bacon, Choice of Cheese,
Secret Sauce, Home Fries
23

SIDES 11

Cherry Wood Smoked Bacon (GF)
Collard Greens (GF)
Nueske's Ham (GF)
White Cheddar Grits (VG)
Home Fries (VG)
Waffle Fries (VG)
Bacon Leek Potato Salad (VG)
Mixed Berry Cup (V) (GF)

(VG) VEGETARIAN

(V) VEGAN

(GF) GLUTEN FREE

‡ CONTAINS RAW SEAFOOD

* Citizen Classics

— Signature Dishes



COCKTAILS

SIESTA AND SUNSHINE	18
Aperol, Grapefruit Aperitif, Rose Rosolio, Grapefruit Cordial, Cava Crisp, Refreshing, Floral, Bubbly	
PIMM'S ROYALE	17
Pimm's Liqueur, Ginger, Cucumber, Lemon, Sparkling Wine Refreshing, Herbal, Ginger Spiced, Bubbly	
FLEUR DE VIE	17
Nolet's Gin, St. Germaine, Dubonnet, Lemon, Lavender Floral, Citrusy, Refreshing	
PERUVIAN PALOMA	16
Pisco, Crème De Pêche, Grapefruit Cordial, Lemon, Grapefruit Bitters Citrusy, Fruity, Refreshing	
CURIOUS BIRD	17
Cachaça, Coconut Rum, Faleum, Ling Hing Mui, Lime, Mint, Angostura Bitters Complex, Bright, Tart, Ever So Slightly Salty	
SOUTHERN POLYNESIAN	18
Honeysuckle Vodka, Passion Fruit Liqueur, Ling Hing Mui, Lemon, Shaved Pineapple Ice Bright, Tart, Tropical	
JACK RABBIT SLIMS	23
Jamaican Rum Blend, House Orgeat, Faleum, Tart Pineapple Juice Tropical, Strong, Sweetly Spiced	
OAXACA OLD FASHIONED	21
Anejo Tequila, Mezcal, Agave, Angostura Bitters, Grapefruit Bitters Boozy, Smokey, Sexy	
MEDITERRANEAN SPRITZ	17
Gin Mare, Rosemary & Thyme Infused Bianco Vermouth, Mediterranean Tonic Bubbly, Aromatic, Refreshing	
MIDORI SOUR	17
Midori, Vodka, Lime, Cucumber, Melon Bitters Fresh, Bright, Spring In A Coupe	
MARGARITA VERDE	18
Jalapeño Tequila, Chili Verde Liqueur, Avocado, Sugar, Lime Spicy, Tart, Herbaceous	
THE FRENCHMAN	17
Bourbon, Rye, French Vermouth, Campari, Sugar, Peychoud's Bitters, Chartreuse Spritz Boozy, Aromatic, Sophisticated	
CHARTREUSE SWIZZLE	18
Chartreuse, Faleum, Lime, Pineapple Citrusy, Sweet, Herbaceous, Refreshing	
FROZEN COCKTAIL	16
Rotating Seasonal Selections	

BEER

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
Brown Ale, Oyster City Hooter Brown 8.5%	8
Rotating Selection	MKT

IMPORT

Mexican Lager, Modelo Especial 4.4%	6
Belgium Pilsner, Stella Artois 5.2%	6
Euro Pale Lager, Beck's (N/A)	6

DOMESTIC

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

ZERO PROOF

SATURN	12
Ritual Zero Proof Gin, Lemon, Orgeat, Passionfruit	
GREEN DAISY	13
Ritual Zero Proof Tequila, Avocado, Sugar, Lime	
FROZEN N/A	10
Rotating Seasonal Selection	

JAPANESE SHAVED ICE

Kakigori (かき氷), or Japanese shaved ice, is a summer favorite in Japan and will surely bring that natsukashii (nostalgic) feeling to anyone who eats it. Served with shaved ice and our housemade seasonal syrup.

DRINKS

FOUNTAIN

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

RISHI HOT TEA

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

COFFEE AND TEA

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