



Citizen Public House

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Picked for you

ITEM	PRICE
The Original Chopped Salad Smoked Salmon, Couscous, Arugula, Pepitas, Asiago Cheese, Currants, Dried Sweet Corn, Marinated Tomatoes, Buttermilk-her...	\$18.00
Filet Mignon Polenta, Sun Dried Tomato Pesto, Gorgonzola Arugula Salad, 'Nduja Butter * Consuming raw or undercooked meats, poult...	\$65.00
Short Ribs Cherry BBQ Sauce, Parsnip Purée, Sautéed Greens	\$42.00
Chicken Chopped Salad Diced Chicken Breast, Couscous, Arugula, Pepitas, Asiago Cheese, Currants, Dried Sweet Corn, Marinated Tomatoes, Butterm...	\$18.00
Nordic Snow White Halibut Mashed Potatoes, Charred Broccolini, Crab Beurre Blanc, Crispy Leeks	\$45.00

COCKTAILS

ITEM	PRICE
Bee's Knees (Serves 4) Primary Liquor(s): Gin, Chamomile Infused Honey, Lemon, Five-Spice Sugar *By ordering this item you certify that you...	\$45.00
Strawberry Smash (Serves 4) Primary Liquor(s): Peach Infused Vodka, Strawberry Purée, Lime, Bitters *By ordering this item you certify that you a...	\$45.00
Dry Heat Margarita (Serves 4) Primary Liquor(s): Silver Tequila, Mango & Serrano Chile Syrup, Lemon, Cayenne Salt *By ordering this item you certif...	\$45.00
Rose Garland (Serves 4) Primary Liquor(s): Bourbon, Blood Orange Liqueur, Marasca Cherry Liqueur, Bitters *By ordering this item you certify...	\$45.00
Manhattan (Serves 4) Primary Liquor(s): Bourbon, Sweet Vermouth, Maple Syrup, Tobacco Bitters *By ordering this item you certify that you...	\$45.00

BAR SNACKS

ITEM	PRICE
Beer Fondue with Sausage, Pretzel and Pear Four Peaks 'Kiltlifter' Beer & Cheese Fondue	\$17.00
Bacon Fat Heirloom Popcorn High Mountain Midnight Heirloom Popcorn, Bacon Lardon	\$9.00
Imported Olives Castelvetrano & Cerignola	\$9.00
Rosemary Roasted Nuts Pecans, Brazils, Cashews, Almonds	\$9.00

STARTERS

ITEM	PRICE
Bernie's Mac and Cheese Three Cheese Blend, Panko Crumbs, Chilled Tomato Relish	\$13.00
Burrata Broccolini, Roasted Garlic, Romesco, Lemon Zest	\$18.00
Roasted Brussels Sprouts Sweet Corn Grits, Pecorino Romano, Truffle Oil	\$13.00

ITEM	PRICE
Noble Bread Focaccia Whipped Ricotta, Castelvetroano Olives, Calabrian Chiles, Olive Oil	\$11.00
SALADS	
The Original Chopped Salad (SALADS) Smoked Salmon, Couscous, Arugula, Pepitas, Asiago Cheese, Currants, Dried Sweet Corn, Marinated Tomatoes, Buttermilk-her...	\$18.00
Chicken Chopped Salad (SALADS) Diced Chicken Breast, Couscous, Arugula, Pepitas, Asiago Cheese, Currants, Dried Sweet Corn, Marinated Tomatoes, Butterm...	\$18.00
Family Chopped Salad The Original Chopped Salad packaged in a quart sized portion. Serves 4 as a side. Smoked Salmon, Couscous, Arugula,...	\$30.00
Roasted Beet Salad Taleggio Mousse, Frisée, Hazelnuts, Sherry Vinaigrette	\$19.00
Field Greens Tomato, Cranberries, Goat Cheese, Cashews, Balsamic Vinaigrette	\$11.00
MAIN DISHES	
French Onion Burger Certified Angus Beef, Horseradish Aioli, Gruyère, French Onion Jus, Fudd Bun, Steak Fries * Consuming raw or underco...	\$26.00
Amaro Meatloaf Smashed Potatoes, Roasted Zucchini, , Demi-Glace, Porcini Cream	\$29.00
Gnocchi Sardi Royal Trumpet, Maitake & Beech Mushrooms, White Bean Cashew Sauce, Tuscan Kale, Pecorino Romano - VEGAN UPON REQUEST	\$28.00
Short Ribs (MAIN DISHES) Cherry BBQ Sauce, Parsnip Purée, Sautéed Greens	\$42.00
Nordic Snow White Halibut (MAIN DISHES) Mashed Potatoes, Charred Broccolini, Crab Beurre Blanc, Crispy Leeks	\$45.00
Blanco's Chicken Piquillo Aioli, Great Northern Beans, Pancetta, Fennel, Sautéed Spinach	\$29.00
Seared Sea Scallops Bacon Lardon, Sweet Corn Grits, Cola Gastrique, Sautéed Pea Greens * Consuming raw or undercooked meats, poultry, sh...	\$44.00
Filet Mignon (MAIN DISHES) Polenta, Sun Dried Tomato Pesto, Gorgonzola Arugula Salad, 'Nduja Butter * Consuming raw or undercooked meats, poul...	\$65.00
DESSERTS	
Cookies Four Fresh Baked Chocolate Chip Cookies	\$8.00
Whiskey Bread Pudding Cinnamon, Bourbon Praline Sauce, Vanilla Ice Cream	\$13.00
SIDES	
Mashed Potatoes	\$7.00

ITEM	PRICE
Roasted Zucchini	\$7.00
Steak Fries	\$7.00
Sweet Corn Grits	\$7.00