

S O U P & S A L A D

🌿GF Citico's House Salad..... 11
Eco Rich Mixed Greens, Benton's Country Ham, Pecans, Lima Beans, Pickled Red Onion, Sweet Water Valley White Cheddar, Blueberry Balsamic Vinaigrette

🌿GF Market Square Salad..... 11
Rosaine Lettuce, Cucumber, Sugar Snap Pea, Celery, Pickled Grape, Radish, Parmesan, Sunflower Seeds, Lemon Oregano Dressing

Green Curry Basil Soup..... Cup 6, Bowl 9
with Lemongrass and Chicken

Roasted Cauliflower Soup..... Cup 6, Bowl 9
served with a Pastry

S H A R E D S T A R T E R S

Vegetable Fritto Misto..... 13
Tender Artichoke, Zucchini and Onion served with Herb Bread Crumbs and Spicy Mint Crème Fraiche

🌿GF Fried Brussels..... 14
Sprouts, Pork Belly, Sweet Chile Sauce

Duck Confit Crepes (4)..... 15
Garlic Crepes filled with slow cooked Duck and Red Dragon Cheese then topped with Porcini Mushroom, Garden Greens and Parmesan Cheese and accompanied by Jalapeño Orange Marmalade

🌿GF Local & Artisan Cheese Tray..... 24
Daily variations & accompaniments

S M A L L P L A T E S

Goat Cheese & Onion Tartlet..... 10
served with Green Tomato Relish

Crawfish Cakes..... 12
Crawfish, Andouille, Peppers and Onion served with Pickled Mustard Remoulade

Shrimp & Portabella Cavatelli..... 12
House-made Semolina Pasta, Benton's Bacon, Sugar Snap Peas, Gulf Shrimp and Sliced Portabella in Chablis and Romano Broth

E N T R É E S

🌿GF Chicken..... 28
Dark and white meat Chicken Roulade served over Wampler's Chorizo and Calaspara Rice with Poblano Green Tomato Sauce and Roasted Baby Squash

🌿GF Lamb..... 32
Braised Lamb Collar with a Grilled Colorado Lamb Chop served with Shelton Family Smoked Cheese Grits, Fava Beans, Crimson Lentils and Citrus Gremolata

Scallops..... 37
Cold Water Scallops served with Spring Peas, Farro Risotto, Giardiniera Vegetables and Charred Green Onion Pesto

🌿GF Beef..... 42
Chargrilled 8oz Tenderloin Filet with Asparagus, Fingerling Potatoes, Soft Boiled Egg and a Morel Mushroom Demi Glaze

🌿GF House Butchered Fish..... Market Price
Sustainably Sourced Fish, butchered in-house by our team of chefs and served with composed accompaniments and garnish. Please ask your server for details.