



Salads

☯ Grilled Flank Steak and Herb Pistachio

Couscous marinated mushrooms and fried parsnips over mixed greens **\$12.50**

▽ Fried Artichoke Cakes with curried chickpeas, toasted pepitas and house vinaigrette **\$11.00**

★ Seared Tuna with Horseradish Cream

over chopped hardy salad mix tossed with Pernod vinaigrette served with pickled egg **\$12.50**

★ Grilled Chimichurri Chicken with roasted butternut squash, sundried tomatoes, celery root apple slaw and parmesan **\$11.00**

MONDAY – FRIDAY

7:00 AM – 2:00 PM

SATURDAY

9:00 AM – 2:00 PM

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Breakfast

These items served only until 11AM.

▽ Scrambled Egg & Cheese Slider

on a pressed bolillo roll or biscuit **\$3.00**

Add Bacon, Surry Sausage or Chorizo \$2

▽ Egg & Cheddar Torta with Cabbage Relish

on a pressed bolillo roll with one side **\$6.25**

Add Bacon, Surry Sausage or Chorizo \$2

★▽ Two Fresh Local Eggs Any Style

served with toast or biscuit and one side **\$6.25**

▽ Breakfast Burrito

scrambled eggs with cheddar, peppers, green onions, crema and cumin potatoes wrapped in a flour tortilla served with tomatillo salsa and a side **\$10.00**

Add Bacon, Surry Sausage or Chorizo \$2

Side of Surry Sausage or Bacon or Chorizo Patty \$3

HOUSE SIDES \$3

Curried Chickpeas Green Salad

Byrd Mill Grits Celery Root Slaw

Fruit ☯ Couscous

Lentils and Feta Sage White Beans

Soup as side **\$1**

▽ vegetarian ★ gluten free ▼ vegan/vegan option 🥜 nuts

**THE MAN SEZ:* *May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



All Day Brunch

includes house side

▼★ Omelet of Fresh Local Eggs

filled with your choice of cheddar, ham, bacon, spinach, peppers, green onion and/or tomatillo salsa with toast or biscuit & one side **\$10.00**

★▼* Huevos Rancheros Two fried local eggs over black beans & corn tortillas with cheese, peppers, scallions and tomatillo salsa served with one side **\$10.00**

Add Avocado, Bacon, Surry Sausage or Chorizo \$2

▼* Disco Eggs Two fried local eggs with green onion, peppers, cilantro, curry and chili powder over masala potatoes with green chutney served with toasted flatbread & one side **\$10.00**

Add Avocado, Bacon, Surry Sausage or Chorizo \$2

* Creole Eggs and Fried Catfish over peppers, onions, toasted buttered bread crumbs topped with creole tomato sauce and scallions & one side **\$11.00**

Side of Surry Sausage or Bacon or Chorizo Patty \$3

▼ vegetarian ★ gluten free ▼ vegan/vegan option 🥜 nuts

SOUP: Cup \$3.50, Bowl \$4.50

HOUSE SIDES \$3

Curried Chickpeas Green Salad
Byrd Mill Grits Celery Root Slaw
Fruit 🥜 Couscous
Lentils and Feta Sage White Beans
Soup as side **\$1**



Lunch

includes house side

★▼ Two Black Bean & Cheese Pupusas

topped with radish, cilantro, tomatillo salsa, jalapeño & lime served with curtido **\$9.00**
Add Pulled Pork \$3 Avocado \$2

★▼ Two Tacos! Choose PORK or BLACK BEAN

topped with radish, cilantro, smoked feta, lime, jalapeño & tomatillo salsa **\$9.75**
Add Avocado \$2

▼🥜 Chipotle Beet Torta on Bolillo with black beans, avocado, pepitas and pickled red onions **\$9.25**

Pulled Pork Torta with Cabbage Relish

On a pressed La Sabrosita Bakery bolillo roll **\$11.00**

▼🥜 Roasted Butternut on Pressed Bolillo

with celery root, apple slaw & cashew butter **\$10.00**

Thai Turkey OR ▼ Falafel on Pita

topped with pickled cabbage, carrots & daikon radish with basil and cilantro chutney **\$9.75**

Po'Boys with saffron rémoulade, iceberg lettuce and pepper relish on the side **\$10.50**

Fried Catfish or ▼ Fried Artichoke cakes

Pulled Syrian Chicken Shawarma or ▼ Falafel on pita bread with tahini, marinated cucumber, lettuce radish and finished with Greek yogurt **\$10.75**

▼ vegetarian ★ gluten free ▼ vegan/vegan option 🥜 nuts