



WELCOME TO CITIZEN – THE PEOPLE’S BURGER BAR.

There are certain basic freedoms we hold dear. For one, the enjoyment of a great burger and a beer with friends. This is America, after all... a delicious burger is your right – perhaps even your responsibility.

We’ve teamed up with a few nearby farms, and they keep it simple – no hormones, nothing artificial, we’re talking happy grassfed cows and free-range chickens here. We hope you’ll agree: if you’re going to eat meat, that’s the way to do it.

While we’re proud of the menu, we must say the bar is no slouch, either... Our wise and benevolent bar staff can recommend the perfect libation to complement your meal or your mood – just ask ‘em.

Our vision is anything but complicated: we believe in good food, cold drinks, and common ground. We know we’re not alone on that – and that’s how Citizen came to be. This is the people’s burger bar.

We Serve:

- local grassfed & finished beef (beyond organic)**
- local chicken, no hormones, no antibiotics**
- local produce, often delivered by the farmer**
- local cheese from pastured cows & family farms**
- local bread, with nothing artificial**
- ingredients that are house made and farm fresh**

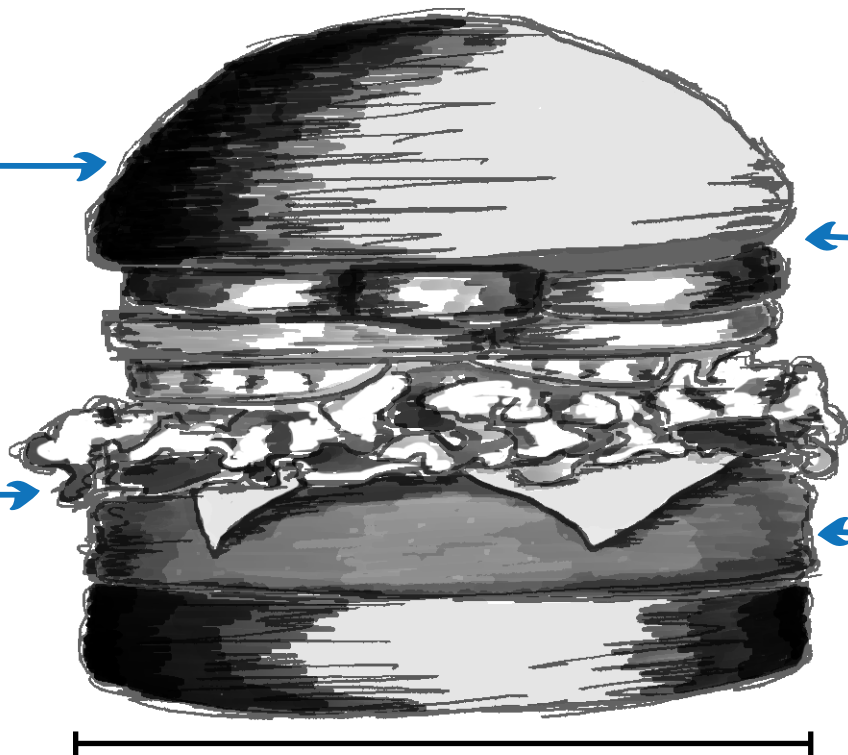
THE PEOPLE’S BURGER

LOCAL BUNS

our house burger buns are locally made just down the road at Albemarle Baking Company

VIRGINIA CHEESES

our signature cheese is made locally and naturally at Mountainview Farm in Fairfield, VA.



FRESH PRODUCE

whenever we can, we use ingredients found in our local markets and farms

100% GRASSFED BEEF

all of our beef comes from all-natural, organically raised cows about 5 miles away at Timbercreek Farm.

HAND-CUT FRENCH FRIES

our fries are made in-house every morning and we fry using 100% ultra-refined peanut oil, which is trans fat and cholesterol free. check out www.peanut-institute.org for more information on this allergen-free oil (please consult a physician first if you do have an allergy.)

KIDDIE CITIZENS \$7 ANYTIME

W/ FRIES, SALAD, OR FRESH FRUIT
(12 and under please)

MY FIRST FARM BURGER
(W/ AMERICAN OR CHEDDAR)

MOM’S GRILLED CHEESE
(DOUBLE AMERICAN CHEESE,
GRILLED POTATO ROLL)

DESSERTS

KEY LIME PIE

from a local one-woman operation, they are only sold at C-ville’s Farmers Market and here at CB

BIRTHDAY CAKE

locally made and layered with nostalgia. classic yellow cake with chocolate fudge frosting...a perfect slice of Americana

M.O.D. LUNCH SPECIAL

MON - FRI 11:30AM-4PM

mini of the day w/ fries and a soda \$11

HAPPY HOUR

MON - FRI 4-6PM
(bar seats only)

\$2 off drafts - \$1 off wells
\$2 off wines by the glass

citizen

snacks

SHISHITO PEPPERS

sweet soy sauce, house ranch 10

BEER-BATTERED ONION RINGS

housemade rings, house ranch & bbq sauce 8

CRISPY FRIED PICKLES

beer-battered pickle spears, sriracha mayo 7

CITIZEN FRY BOWLS

CB STYLE hand-cut citizen fries 7

SWEET POTATO thick-cut sweet potato fries 7

CHEESE FRIES with jalapenos, house ranch 9

TRUFFLE FRIES parmesan, chives, garlic aioli 11

CHIPS & DIP GF-V chips w/ pimento or hummus 7

salads (add grilled local chicken for 5)

HOUSE

romaine hearts, cherry tomato, mixed cheese, onion, cucumber, hard-boiled egg, Nueske's bacon, croutons, honey mustard 8

CAESAR

romaine hearts, parmesan, anchovies, croutons, caesar dressing 8

THE WEDGE

iceberg lettuce, cherry tomato, onion, Nueske's bacon, roasted garlic, bleu cheese crumbles, house ranch 10

ROASTED BEET

baby spinach, beets, candied walnuts, apples, chevre, blueberries, balsamic vinaigrette 12

DAR'S SALAD (PALEO)

romaine hearts, cherry tomatoes, hard boiled egg, avocado, blueberries, local beef patty, oil & vinegar 15

CUSTOM "BURGERS"

(our 1/2 pound burgers are cooked red, pink, or no pink)

LOCAL 100% GRASSFED BEEF*

as natural and clean as it gets, hormone & antibiotic free

9

GROUND LOCAL TURKEY

100% veggie fed, hormone & antibiotic free

8

LOCAL FARM FRESH CHICKEN

100% veggie fed, hormone & antibiotic free

8

CUSTOM GRILLED CHEESE

local country wheat with 2 free cheeses + any toppings below

7

HOUSE VEGAN OR NOBULL

ancient grains & beets, cooked in peanut oil & served "red" 7, or a cville original from NoBull 8

CHOOSE A BUN (made locally) house brioche, multigrain roll, sliced local sunflower wheat, vegan bun, lettuce wrap, potato bun, Udi's gluten-free bun (+2), truffled brioche (+2)

CHOOSE A CHEESE American 1, Tillamook cheddar 1, aged provolone 1, jalapeno jack 1, buttermilk bleu 1.5, pimento cheese 2, McClure swiss 2, vegan cheese 2.5

CHOOSE FREE TOPPINGS iceberg lettuce, tomato, white onion, sliced pickles, fresh jalapenos, Heinz ketchup, Duke's Mayo, yellow mustard, dijon mustard, honey mustard, ranch, bbq, citizen sauce

CHOOSE PREMIUM TOPPINGS Nueske's bacon 2, black onion 1, local mushrooms 2.5, bleu cheese dressing 0.5, garlic aioli 0.5, sriracha mayo 0.5, fried pickle 1.5, avocado 1.5, onion straws 0.5, grassfed beef chili 1.5, fried farm egg 1.5, pit-smoked pork belly 5

CHOOSE A SIDE hand-cut cb fries 3, sweet potato fries 4, side salad/caesar 4, rings 4, truffle fries 5

specialty burgers

all 1/2 pound - cooked red, pink, or no pink served with hand-cut citizen fries sub sides for a small tariff

AMERICAN CLASSIC

100% grassfed beef, American cheese, iceberg, tomato, onion, citizen sauce, CB brioche 13

CITIZEN BURGER

100% grassfed beef, McClure swiss, black onion, garlic aioli, iceberg, tomato, CB brioche, fried pickle 14

THE SOUTHERN

100% grassfed beef, house pimento cheese, Nueske's bacon, yellow mustard, iceberg, tomato, CB brioche 15

THE STEAKHOUSE

100% grassfed beef, Tillamook cheddar, Nueske's bacon, bbq sauce, onion straws, compound butter, CB brioche 15

WILD MUSHROOM & SWISS

100% grassfed beef, McClure swiss, wild mushrooms, black onion, citizen sauce, iceberg, tomato, CB brioche 16

THE HOTNESS

100% grassfed beef, jalapeno jack, sriracha mayo, fresh jalapenos, grassfed beef chili, onion, tomato, CB brioche 14

THE EXECUTIVE

100% grassfed beef, pit-smoked pork belly, McClure swiss, black onion, fried farm egg, garlic aioli, truffled brioche 21

other favorites

served with hand-cut citizen fries sub sides for a small tariff

GRILLED CHEESE #1

Tillamook cheddar, McClure swiss, American, arugula, garlic aioli, local country wheat, side of ranch 10

THE CHICKEN SANDWICH

Tillamook cheddar, Nueske's bacon, bbq sauce, iceberg, mayo, tomato, CB brioche, onion ring 14

KINDA VEGAN (sub house Vegan for \$0)

local NoBull vegan patty, boursin-style cheese, sprouts, tomato, onion, avocado, cucumbers, tarragon vegenaïse, multigrain (or vegan) roll 13

THE PEOPLE'S BURGER

(\$1 from each benefits the City Schoolyard Garden, a local group bringing fresh food to public schools)

100% grassfed beef, Tillamook cheddar, Nueske's bacon, avocado, yellow bell peppers, onion straws, leaf lettuce, tomato, sriracha mayo, CB brioche 15

THE MINI (can be customized)

griddle-smashed grassfed mini Angus, American, LT, CB sauce, potato bun 10 (*BIG mini for \$2 more)

LITTLE BLEU

griddle-smashed grassfed mini Angus, buttermilk bleu, onion straws, Duke's mayo, BBQ, potato bun 11

Parties of 10 or more may be charged an automatic gratuity of 20%. We fry using 100% ultra-refined peanut oil.

*Consuming raw or undercooked meat, seafood, cheese, or egg products can increase your risk of foodborne illness.