



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.

Since nothing’s simpler than a burger, we aim to keep things pretty straightforward and let ours speak for themselves. We’ve teamed up with a few nearby farms, and they keep it simple too – no hormones, nothing artificial, we’re talking happy grass-fed 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. (To check out some of the farms we work with, see the QR codes below.)

While we’re proud of the menu, we must say the bar is no slouch, either... We’ve stocked our coolers with a huge curated collection of beers, many of them locally born-and-bred, and we’ve come up with some pretty inspired cocktails. 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.

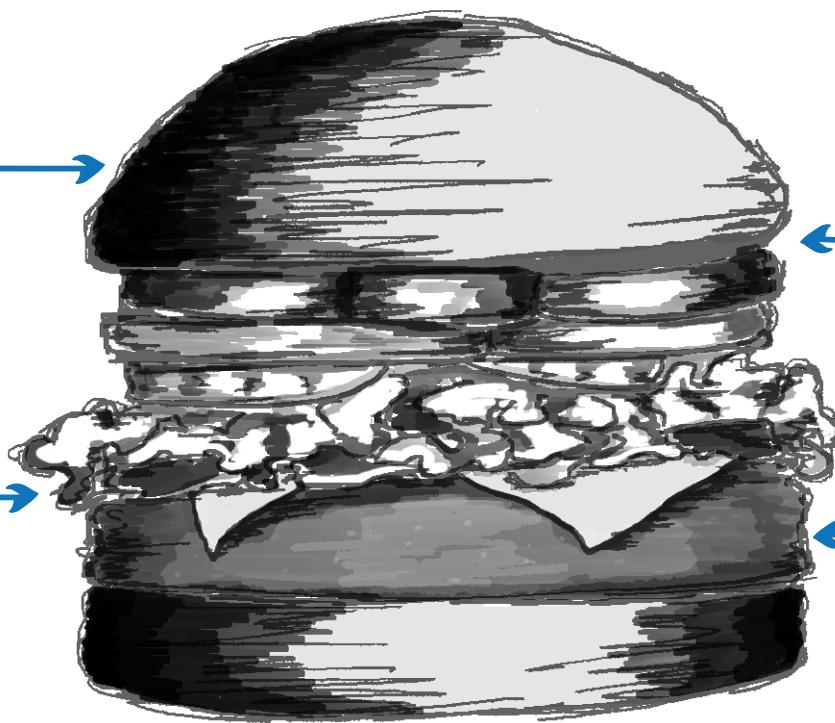
THE PEOPLE’S BURGER

LOCAL BUNS

our house burger buns are locally made just down the road at Baguette Republic Bakery

VIRGINIA CHEESES

our signature cheese is made locally and naturally at Mountainview Farm in Fairfield, VA. click on this QR code to learn more about their dairy operation



FRESH PRODUCE

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

GRASS-FED BEEF

the Citizen Burger comes from all-natural, organically raised cows from Timbercreek Farm, about 5 miles outside of Charlottesville, VA. check out this link to take a look at our signature partner



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 the QR code to the right for more information on this allergen-free oil (please consult a physician first if you do have an allergy.)



KEY LIME PIE

from Sol Schott, owner of Acme Pie Company right on Columbia Pike. This is like his gluten-free version...but better.

BIRTHDAY CAKE

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

If you have any comments or questions, please tell one of our managers, or you can contact us at citizenclarendon@gmail.com

citizen

snacks

SHISHITO PEPPERS

sweet soy sauce, house ranch 9

BEER-BATTERED ONION RINGS

housemade rings, house ranch & bbq sauce 7

CRISPY FRIED PICKLES

beer-battered pickle spears, sriracha mayo 7

CITIZEN FRY BOWL

hand-cut citizen fries or thick sweet potato style 7

CHEESE FRIES

melted mixed cheeses, jalapenos, house ranch 9

TRUFFLE FRIES

truffle oil, parmesan, chives, garlic aioli 10

salads

HOUSE

romaine hearts, cherry tomato, mixed cheese, onion, cucumber, hard-boiled egg, Nueske's bacon, croutons, honey mustard 8 (add grilled local chicken for 5)

CAESAR

romaine hearts, parmesan, anchovies, croutons, caesar dressing 8 (add grilled local chicken for 5)

THE WEDGE

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

ROASTED BEET

beets, baby spinach, candied walnuts, apples, chevre, blueberries, balsamic vinaigrette 11

CUSTOM "BURGERS"

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

TIMBERCREEK LOCAL BEEF

grass-fed, grass-finished, & all-natural angus, hormone & antibiotic free, all from five miles from Cville

9

LOCAL FARM FRESH CHICKEN

veggie fed with zero animal byproducts, no contract farming, hormone/antibiotic free

8

HOUSE VEGAN BURGER

our blend of quinoa, millet, and beets cooked in peanut oil and served "beet red"

7

GRILLED CHEESE

local country wheat served with your choice of two free cheeses and any added toppings below

7

CHOOSE A BUN (made locally) house brioche, multigrain roll, sliced local country wheat, vegan bun, lettuce wrap, Udi's gluten-free bun (+1), 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

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, amFOG mushrooms 2.5, bleu cheese dressing 0.5, garlic aioli 0.5, sriracha mayo 0.5, fried pickle 1.5, avocado 1.5, grass-fed beef chili 1.5, fried farm egg 1.5, pit-smoked pork belly 7, Maine lobster 10

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

Timbercreek beef, American cheese, iceberg, tomato, onion, citizen sauce, house brioche 12

CITIZEN BURGER

Timbercreek beef, McClure swiss, black onion, garlic aioli, iceberg, tomato, house brioche, fried pickle 14

THE SOUTHERN

Timbercreek beef, house pimento cheese, Nueske's bacon, yellow mustard, iceberg, tomato, house brioche 15

THE STEAKHOUSE

Timbercreek beef, Tillamook cheddar, Nueske's bacon, bbq sauce, onion straws, compound butter, house brioche 15

WILD MUSHROOM & SWISS

Timbercreek beef, McClure swiss, wild mushrooms, black onion, citizen sauce, iceberg, tomato, house brioche 16

THE HOTNESS

Timbercreek beef, jalapeno jack, sriracha mayo, fresh jalapenos, grass-fed chili, onion, tomato, house brioche 14

THE EXECUTIVE

Timbercreek 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 #6

Mountainview Gouda, Tillamook cheddar, apple, thyme, truffle oil, local wheat, side of house ranch 9

THE CHICKEN SANDWICH

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

KINDA VEGAN

whole grain beet vegan patty, boursin-style cheese sprouts, tomato, onion, avocado, cucumbers, tarragon vegenaïse, multigrain (or vegan) roll 12

LOBSTER CLUB

Maine lobster, Nueske's bacon, arugula, tomato, boursin cheese, toasted country wheat 16

THE MINI

griddle-smashed Timbercreek Angus, American, iceberg, onion, citizen sauce, classic potato roll 9

THE BIG MINI

double griddle-smashed Timbercreek Angus, double American, same toppings, potato roll 12

LITTLE BLEU

griddle-smashed Timbercreek Angus, buttermilk bleu, onion straws, Duke's mayo, BBQ, potato roll 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.