

CITIZEN CRUST

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	<i>street fighters</i>	
CARNE ASADA FRIES	10	sidewinder fries, carne asada beef, cotija cheese, red cabbage, green onion, sharp cheddar, guacamole, sourcream +l add queso \$2
STOP LIGHT CORN	8	grilled cobb, caramelized hot honey, cotija cheese
QUESO FUNDIDO	10	melty oaxaca ("wa-ha-ka") cheese, crumbled chorizo, soft tortilla
SHANGHAI DUMPLING	9	pan-fried pork dumpling, lemongrass, spicy kimchi, citrus ponzu sauce
SEXY CAULI	10	crispy fried cauliflower, sweet soy garlic bang sauce
STEAMY BUNS	12	bao bun, korean bbq short rib, pickled veggies
CRACK CURDS	13	crispy whole milk mozzarella cheese curds, ghost pepper sea salt, comeback sauce
THE MONK	12	oversized bavarian pretzel, black sea salt, white cheddar cheese sauce, wholegrain mustard, sweet pepper bacon jam
GREEK STREET FRIES	11	sidewinder fries, sea salt, tzatziki, oregano, chopped tomato, feta
CURRY WURST	9	beer braised bratwurst, curry ketchup
PIRI PIRI WINGS	12	baked, rotisserie style, spicy portugese red pepper sauce, avocado ranch
HUMMUS	9	tahini, calabrian peppers, moroccan spiced crispy chickpeas, whipped feta, pita + raw veggies \$2
PATATAS BRAVAS	11	crispy roasted potatoes, fried egg, spicy romesco sauce
TUGGETS	8	cruncy tofu, koji street sauce

	<i>bowls</i>	
CRUNCHY CASHEW	12	chopped cabbage, baby kale carrots, crushed cashews, hand pulled chicken, sea salted edamame, hot honey vinaigrette
K.I.S.S.	8	field greens, baby kale, red onion, goat cheese, balsamic vinaigrette
CUBAN POWER	13	quinoa, wild arugula, black beans, sweet potato, tomato, guacamole, green goddess dressing
SPICY POKÉ	17	sashimi tuna, edamame, seaweed salad, jasmine rice, avocado, crispy onion, sriracha mayo, wasabi peas, everything seasoning
RUB MY BELLY	13	field greens, jasmine rice, honey baked hazelnuts, avocado, soft boiled soy egg, pickled veg, soy ginger vinaigrette
RECOVERY	15	quinoa, baby kale, pomegranate seeds, chopped coconut, almonds, pepitas, sweet potato, creamy avocado yogurt ranch
UMAMI	13	jasmine rice, baby kale, sautéed mushrooms, roasted beets, cucumber, crispy tofu, miso sesame ginger dressing

sooo extra..

carne asada steak 7 . bbq jack fruit 5 . rotisserie chicken 6 . tuggets (crunchy tofu) 5 . salmon 9 . shrimp 8

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skewers

6 for \$14 . FOR THE TABLE - \$27

mix or match

- TSUKUNE MEATBALLS** japanese chicken meatballs, grilled & brushed with sweet sticky tare sauce, yuzu mayo
- SPICY CHICKEN** harissa seasoning, sweet peppers, tzatziki
- TANDOORI BEEF** tandoori spiced beef, mint cilantro chutney

a hand full

choice of simple salad or sidewinder fries

- BAHN MI** 14 vietnamese pork, giardiniera (pickled veg), lemongrass, sriracha mayo, chewy baquette
- HUY FONG NASHVILLE CHICKEN** 13 fried chicken, sriracha dry rub, lettuce crunch, housemade pickles, spicy mayo, sweet hawaiian bun
- DÖNER KEBAB** 15 "the backpackers sandwich" - thinly sliced, spit-roasted lamb and beef, lettuce crunch, fresh tomato, cucumber, tzatziki sauce , warm pita
- HALLOUMI BURGER** 12 melty grilled greek cheese, peppadew relish, lettuce crunch, caramelized pineapple. hawaiian bun
- CUBANO** 15 hand sliced, moho marinated slow cooked pork shoulder, ham, swiss, mustard, house made pickles, panini pressed roman bread
- BOMBAY** 11 cucumber, tomato, red onion, melty white cheddar, green chutney, panini pressed on buttered sourdough

the taqueria

served with choice of 3 flour tortillas or tostadas, spicy avocado sauce, onions, cotija, cilantro, salsa, radish, lime

add jasmine rice and black beans \$3

- 14 **CARNE ASADA**
- 13 **NORTH ATLANTIC COD**
- 15 **CARNITAS**
- 12 **CHICKEN**
- 12 **MEXICAN CHORIZO**
- 11 **CRISPY CAULIFLOWER**

FOOD

DRINKS

DESSERT

roman sheet pan pizza

48 hour fermented dough for improved digestion & airiness
made with the utmost passion & care.. every. single. day.

half (2-4 friends) / whole sheet (4-6 friends)

PEPPERONI	18/34	cup & char pepperoni, mozzarella
QUATRO FORMAGGIO	16/30	mozzarella provolone, asiago, romano, parmesan white sauce, garlic oil
CITIZEN PIE	17/32	hot honey, cup & char pepperoni, whipped ricotta
SOUTH OF THE BORDER	19/36	chile seasoned ground beef, habanero, cheddar, cotija, caramelized pepper and onions
TARTUFO	19/36	peppered goat cheese, wild mushrooms, truffle oil, prosciutto di parma, arugula
MARGHERITA OF SAVOY	16/30	fresh mozzarella, olive oil, basil leaf
THE 'ONO	17/32	carmalized pineapple and onions, crispy bacon, korean BBQ, mozzarella, provolone
SANTORINI	18/34	pesto, shredded chicken, feta, chopped tomato, lemon caper aioli
CARBONARA	17/32	our take on the quintessential roman pasta dish.. pancetta, carbonara sauce, mozzarella, lots of romano
VEGGIE	18/32	mozzarella, red sauce, zucchini, carrot, red onion, cauliflower, mint-cilantro chutney
GREG'S FAVOURITE	17/32	thinly sliced potatoes soaked in buttermilk, layered with asiago & mozzarella, rosemary infused ham, arugala, olive oil
SAUSAGE & BROCCOLI	18/32	roasted broccoli, spicy italian sausage, red sauce, mozzarella <i>substitute vegan cheese fo' free</i>

big plates

SCHNITZEL	19	thin crunchy fried chicken, german spaetzle egg noodle, wild mushrooms, mustard cream, green onion
STREET NOODLE	23	udon noodle, wild shrimp , garlicky tomato, shredded cabbage, crushed peanut, beansprout, thai chili
PHO	21	spicy korean beef short rib, sprouts, beef broth, green onion, wild mushroom, daikon raddish, soft boiled soy egg
CURRIED SEITAN	17	vegan seitan, aromatic coconut curry, jasmine rice, roasted vegetables
BANGKOK BBQ	18	caramelized onion, sliced pork, ramen noodle, spicy kimchi, green onion, bone broth, bang sauce
BIBIMBAP BOWL	15	jasmine rice, gochujang hot pepper sauce, chili garlic beef, spinach, carrots, cucumbers, kimchi, soft boiled soy egg, green onions
SOUVLAKI	22	spit-roasted lamb, jasmine rice, chopped greek salad, pita, tzatziki, french fries

FOOD

DRINKS

DESSERT

COCKTAILS

- RYE-TAI** 13 dicador 12yr rum, hampdem estate rum, redemption rye, salted demerara, bitters
- ANO NUEVO, NUEVO ME** 11 don julio blanco, pink peppercorn grenadine, lime, bubbles
- BLUSHING BRIDE** 12 hibiscus, ginger infused ketel one vodka, lemon, bubbles
- CITIZENS NEGRONI** 11 strawberry & vanilla infused campari, citadelle gin, del professore classico
- THE GEISHA** 11 iichiko shochu, lemongrass & anthem chilie lime cordial
- CEMENT SHOES** 13 del maguey vida mezcal, tio pepe sherry, montenegro, aperol, lime, pineapple
- FAT PIRATE** 12 coconut fat-washed kiyomi rum, passionfruit, lime
- BB KING** 14 brown butter bulleit bourbon, pineapple, sage, lemon

draft

- AUNTY KAREN'S FRUIT SALAD** 46 titos vodka, watermelon, mixed berries, lychee, lime
- WHITE SANGRIA** white wine infused with citrus juices, peaches and pineapples
- RED SANGRIA** red wine infused with citrus juices, strawberries and blackberries

red wine

3oz / 6oz / bottle

- GARNACHA** 4/7/26 Honoro Vera, Spain
- NEGROAMARO** 4/7/26 Contrade, Italy
- TINTO** 4/7/26 Protocolo, Spain
- CABERNET** 4/7/26 Auspician, California
- CABERNET** 7/13/36 DuckHorn Decoy, Reserve, California
- PINOT NOIR** 4/7/26 Bouchard Aine & Fils, France
- PINTO NOIR** 6/11/34 Meiomi, Reserve, California
- PINTO NOIR ROSE** 5/9/32 Matua, New Zealand

white wine

3oz / 6oz / bottle

- SAUVIGNON BLANC** 5/9/32 Kato, New Zealand
- VINHO VERDE** 4/7/26 Costa de Sol, Portugal
- PINOT GRIGIO** 4/7/26 Salvalai, Italy
- PROSECCO** 5/9/32 Zonin, Italy
- CHARDONNAY** 4/7/26 Round Hill, California
- CHARDONNAY** 7/13/36 Sanoma Cutre, Reserve, California

on tap

8oz / 16oz

- GREEN STATE LAGER** 7/12 4.9% - Zero Gravity
- POST SHIFT** 7/12 Pilsner, 4.7% - Jack's Abby
- NAMASTE WHITE** 5/9 Witbier, 4.8% - Dogfish Head
- BE HOPPY** 4/7 Amrican IPA, 6.5% - Wormtown
- HAZY LITTLE THING** 5/9 NE IPA, 6.7% - Sierra Nevada
- THE CAT'S MEOW** 6/11 NE IPA, 6.5% - Exhibit 'A'
- NEWCASTLE** 4/7 Brown Ale, 4.7% - John Smith's
- BIG WAVE** 5/9 Golden Ale, 4.4% - Kona
- VINCIANNE** 5/9 Belgian Blonde Ale, 6.3% - True North
- STORM BLUEBERRY** 4/7 Fruity, 4.5% - Newport Craft
- UNIFIED PRESS** 5/9 Semi-Dry Cider, 5.2% - Citizen Cider
- MAINE BREWING** 8/13 We keep this one on rotation!
- TRULY ORIGINAL** 4/7 add passionfruit, pineapple or watermelon

cans & bottles

- CORONA LIGHT** 4 Lager, 4.1% - Modelo
- HEINEKEN** 4 Lager, 5% - Heineken
- SUNSHINE PILS** 5 Pilsner, 4.5% - Tröegs Independent
- SWIPE LIGHT** 4 Pale Ale, 4% - Southern Tier
- ALL DAY IPA** 4 Session IPA, 4.7% - Founders
- ONE-Y HAZY IPA** 4 100 Calorie Session IPA, Oskar Blues
- SAM ADAMS** 7 NE IPA, 6.8% Boston Beer
- RHODE RAGE** 8 Imerpial IPA, 8.5% - Newport Craft
- GUINNESS DRAUGHT** 5 Stout, 4.2% - Guinness
- BLUE SHINE LEMONADE** 8 Seltzer, 7% - Maine Craft Distilling
- SEAQUENCH ALE** 5 Sour, 4.9% - Dogfish Head
- CERVEZA** 7 Lager, 4.3% True North Ale
- PINOT GRIGIO** 11 Pinot Grigio Can, 13.4% - Dark Horse
- BRUT BUBBLES** 11 Sparkling Rose Can, 13.5% - Dark Horse

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soft drinks

POLAND SPRINGS WATER	2
FIJI WATER	4
VITA COCO PRESSED	7
KITU HAZELNUT SUPER COFFEE	7
ILLY COLDBREW	6
BAI TANZANIA LEMON TEA	5
BAI KULA WATERMELON TEA	5
JARRITOS GRAPEFRUIT	3
JARRITOS MANDARIN	3
JARRITOS LIMON	3
BOYLAN'S COLA	3
BOYLAN'S DIET COLA	4
BOYLAN'S ROOT BEER	4

gin

Citadelle
Aviation
Hendricks
Tanqueray 10
Roku

vodka

Ketel One
Grey Goose
Elyx
Titos
Deep Eddy
Spring 44

tequilla & mezc

Del Maguey Vida Mezcal
Don Julio Blanco
Siete Leguas
Casamigos
Exotico Blanco

rum

Appleton 12 Year
Ron Barrilito 3 Star
Twenty Boat Spiced
Bacardi 8 Year
Dictador 12 Year
Privateer Rum (Silver)
Hampden
Kiyomi
Diplomatico
Rum Haven (Coconut)

rye & bourbon

Ezra Brooks Bourbon
Sazerac Rye
Knob Creek
Jack Daniels
Blantons Single Barrel
Eagle Rare 10 Year
Elijah Craig
Bulleit Bourbon
Makers Mark
Woodford Reserve
Michter's Bourbon
Redemption

irish whiskey

Tullamore Dew 12 Year
McConnells-Belfast
Redbreast 12 Year

scotch

Comass Box Artist Blend
Johnnie Walker Black
Glenmorangie 10 Year
Lagavulin
Auchentoshan Three Wood
Glenlivet 12 Year
Glendfiddich 14 Year Bourbon Cask
Macallan 12 Year

brandy & cognac

Remy 1738

japanese & canadian whiskey

Toki
Hatozaki Small Batch
Yamazaki
Crown Royal

herbal & vermouth

Aperol
Campari
Montenegro
Ancho Reyes
Green Chartreuse
Cointreau
Benedictine
California Falernum
Tempus Fugit Cacao
Tempus Fugit Crème de Banane
Del Professore Rosso
Del Professore Classico
Foro Dry
Foro Rosso
Tio Pepe Sherry

shochu

Ichiko Saiten

gelato

5

- SEA SALT CARAMEL
- PISTACHIO
- CHOCOLATE
- VANILLA
- COLD BREW
- BLOOD ORANGE SORBET
- MANGO SORBET

sweet stuff

- CLOUD CANDY 7 hand spun cotton candy
- SALTED CARMEL CHURROS 8 black sea salt, almond butter mouse and Nutella
- HOUSE MADE POTATO DOUGHNUT 9 whipped cream, chocolate ganache, vanilla gelato, Italian syrup cherries, crushed cashews, sprinkles

HAVE A G-

OOD TIME

the
**CITIZEN
CRUST**
kids club

bento box!

9

your kit includes a choice of
french fries or jasmine rice + vegetables + swedish fish

KIDS NOODLE BOWL WITH CHICKEN

CHEESIEST GRILLED CHEESE

GRILLED CHICKEN SKEWER

CHICKEN TACO WITH SHREDDED CHEESE

ROMAN CHEESE PIZZA SQUARE



from

