



THE MOST EXQUISITE VENUE IN PA.

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## STARTERS

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**CITRUS SMOKED WINGS /15**

Choice of Sauce

**BEEF EMPANADAS /14**

Special Sauce

**CITRON SAMPLE /22**

Chef's Choice

**CHICKEN FINGERS & FRITES /15**

**CHICKEN CONFIT EGG ROLLS /17**

Sweet & Sour Duck Sauce

**MEDITERRANEAN /18**

Chef's Selection of Dips and Vegetables

**DUCK CONFIT TACOS(3) /18**

Jalapeno Coleslaw, Avocado Aioli

**CRISPY TEMPURA**

**CAULIFLOWER & BROCCOLI /12**

Roasted Garlic Aioli

**CHICKEN DUMPLINGS /15**

With Spicy Soy Dipping Sauce

**LAMB & BEEF MEATBALLS /16**

With Vodka Blush

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## SOUPS & SALADS

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**FRENCH ONION SOUP /8**

**SOUP OF THE DAY /8**

**DA HOUSE SALAD /15**

Fig White Wine Vinegar, Cherry Tomatoes, Red Onions, Cucumbers, Apricots, Spring Mix, and Granola

**ROASTED TOFU & BEET SALAD /16**

Arugula, Baby Spinach, Rainbow Quinoa, Avocado, Spiced Pistachios with a White Balsamic Vinaigrette

**TUSCAN FARRO SALAD /16**

Tuscan Kale, Farro, Pomegranate Seeds, Dried Cherries, Sunflower Seeds with a Champagne Vinaigrette

**RED WINE POACHED**

**PEAR SALAD /17**

Baby Arugula, Red Quinoa, Dried Cranberries, Spiced Candied Pecans with a Charred Lemon Vinaigrette

**CAESAR SALAD /15**

Herb Brioche Croutons, Garlic Marinated Slow Roasted Cherry Tomatoes with a Classic Caesar Dressing

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Add Pan Seared Salmon - 12

Add Sliced Steak - 14

Add Grilled Chicken - 6

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ASK US ABOUT CATERING

EXECUTIVE CHEF: RICHARD DISTEFANO  
SOUS CHEF: ANGEL HERNANDEZ

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## BURGERS & SANDWICHES

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**BALA-BALA BURGER /18**

Grilled 8oz Za'atar Lamb Burger, Caramelized Onions, Mint Jelly Mayo on a Toasted Brioche Bun, Served with Fries

**COWBOY TAILGATE BURGER /22**

Grilled 8oz Burger, Homemade BBQ Sauce, Sliced Smoked Brisket, Topped with Crispy Onion Rings, on a Toasted Brioche Bun, Served with Fries

**CITRÓN DRAGON BURGER /20**

Grilled 8oz burger, Citron Marinated Spicy Peppers, Lettuce, Tomato, Onion, Topped with a Fried Egg, Honey-Mango Habanero Mayo on a Toasted Brioche Bun, Served with Fries

**50/50 BURGER /21**

One 4oz Beef Burger and One 4oz Za'atar Lamb Burger, Bib Lettuce, Tomato, Crispy Shallots, Mint Jelly, Mayo, Ketchup, on a Toasted Herb Focaccia Bun, Served with Fries

**CLUCK N' WAFFLE /17**

Crispy Fried Chicken on Homemade Belgian Waffles, Pickles, Jalapeno Syrup, Powdered Sugar, Served with Sweet Potato Fries

**PULLED SMOKED BRISKET /18**

Choice of BBQ Sauce, Coleslaw, Pickles on Toasted Sourdough, Served with Fries

**SLICED SMOKED PASTRAMI /17**

Spicy Mustard, Coleslaw, Pickles, on Toasted Sourdough, Served with Fries

**CITRON BURGER & FRIES /16**

L.T.O. on a Brioche Bun

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## FISH

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**BEER BATTERED FISH N' CHIPS /22**

With Coleslaw and Tartar Sauce

**PAN SEARED HALIBUT /32**

With Corn and Edamame Succotash and Romesco Sauce

**CHESTNUT DUST CRUSTED SALMON /32**

Over Butternut Squash Puree, Sautéed Garlic Spinach and Rice

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## ENTREES

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**ROASTED CHICKEN AND FARRO /25**

Exotic Mushrooms, Onions, Green Peas, and Natural Jus

**PAN SEARED HAWAII RUBBED DUCK BREAST /32**

With Basil Pesto Risotto

**BRAISED BEEF SHORT RIBS /54**

Mashed Potatoes, Roasted Vegetables, Red Wine Reduction Sauce

**SLICED 8OZ RIBEYE /38**

Confit Fingerling Potatoes, Chimichurri Sauce

**SLOW BRAISED LAMB SHANK /50**

Mashed Potatoes, Roasted Baby Carrots with Tops, White Asparagus in a Red Wine Reduction Sauce

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## PASTA

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**CANNELLONI WITH BUTTERNUT SQUASH /24**

Brown Butter, Sage, and Toasted Pine Nuts

**CHICKEN & MUSHROOM RAGU /27**

Tossed with Trofie Pasta in a Rosemary Thyme Sauce

**PASTA NAPOLITANA /25**

Linguini with Sausage and Beef Meatballs in a Marinara Sauce

**TOFU COCONUT CURRY /18**

Sautéed Vegetables, Thinly Sliced Tofu, Salted Cashews in a Rich Coconut Curry Sauce, over Steamed White Rice.

*Without Tofu - 15*

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## SIDES

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**FALL ROASTED VEGETABLES /8****SPINACH AND RICE /8****SPICY GREEN BEANS /10****MASHED POTATOES /8****FARRO WITH MUSHROOMS AND GREEN PEAS /12****FRESH CUT FRIES /6****SWEET POTATO FRIES /7****FRESH CUT TRUFFLE FRIES /9**


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