

Citizen Soul

60 S Main St 30009-1953 · +16783173232 · Updated: Jan 14, 2026

[View online menu](#)



SHARE 5

Charcuterie	\$24.00
Smoked or cured meats, condiments	
Fromage	\$18.00
Artisanal cheese selections, caponata	
Flatbread	\$17.00
Cured tomatoes, artichoke, shallots, fontina	
Pimento Cheese Fritters	\$8.00
House red pepper chili jam	
Shishito Peppers	\$9.00
Garlic remoulade, sesame, cilantro and vinegar	

START 6

Short Rib Piquillo Peppers	\$14.00
Parmesan, au jus	
Braised Bacon	\$13.00
Boursin polenta, cured tomato vinaigrette, sauce gribiche.	
Burrata	\$15.00
Bartlett pear butter, balsamic, pistachio, country crostini	
Fried Okra	\$8.00
Furikake, yum-yum sauce, cilantro	
Braised Short Rib Empanadas	\$15.00
Fermented black bean and tomatillo relish, quest fresco, chili remoulade	
Red Wine Grilled Octopus	\$19.00
Truffle white bean puree, braised bacon chick pea vinaigrette, clove	

LETTUCE 5

Roasted Beet Salad	\$15.00
Baby arugula, mint, pepitas granola, fennel, feta, garam masala honey yogurt	

Tuna Mediterranean Salad	\$18.00
Olives, artichokes, pickled onions, capers, bitter greens, pecorino, sherry Vin	
Baby Kale	\$8.00
Pickled onions, fennel, calabrian chilis, polenta croutons, parmesan, caesar Vin	
Butter Lettuce	\$11.00
Bacon, tomatoes, onions, herbs, shallot Vin	
BBQ Duck Chopped Salad	\$22.00
Chopped greens, plums, bean sprouts, celery, cilantro, shishito pepper, red radish, Berbere vinaigrette	

PLATES 10

Braised Angus Short Rib	\$35.00
Roasted garlic potato puree, sorghum heirloom root vegetables, Calabrian chimichurri	
Gluten-Free Fried Chicken	\$27.00
Organic rice grits, thin beans, sorghum cider	
60 South Salmon	\$29.00
Creamed corn, tomatillos, leeks, bacon, banyuls	
Spiced Duck Confit	\$28.00
Sweet potato puree, crisp brussel sprouts, Sumac walnuts, cardamom gastrique	
Black Garlic Shrimp	\$27.00
Edamame, basmati and quinoa, coconut curry, wonton crisp, jalapeño	
Soul Burger	\$18.00
Angus beef, port salut, LTO salad, braised bacon, herbed duck fries, oregano aioli	
Halibut Bourride	\$34.00
Potato and fennel chowder, red pepper, sweet corn. bacon jam crostini and roasted garlic aioli	
Berkshire Pork Tenderloin	\$27.00
Anaheim chili relleno, Gran Marnier sour apple salsa, corn cream	
Chili Seared Hanger Steak	\$37.00
Creamed cauliflower, braised bacon, shallots, port salut, Calabrian chimichurri	
Fennel Broiled Angus Filet	\$50.00
Potato pave, beech mushroom and butternut	

SIDES 5

Garam Masala Cauliflower	\$12.00
Cilantro, lime, crisp garlic, crushed red pepper	
Charred Brussel Sprouts	\$10.00
Pork belly, pickled onions, smoked almonds	

Black Garlic Whipped Potatoes	\$8.00
Smoked salt	
Scalloped Potatoes	\$8.00
Boursin cream, crisp leaks, rosemary	
Herbed Duck Fries	\$8.00
Parmesan, herbs, oregano aioli	

WHITES 8

Honig Sauvignon Blanc Napa, CA	\$13.00
Marchesi Villa Antinori Tuscan White Blend Tuscany, Italy	\$13.00
Burgans Albarino Rias Baixas, Spain	\$15.00
Gio Pinot Gris Veneto, Italy	\$12.00
Paul Buisse Sauvignon Blanc Touraine, France	\$14.00
Albert Bichot Bourgogne Chardonnay Burgundy, France	\$13.00
Singing Tree Chardonnay Russian River Valley, CA	\$16.00
Paul Hobbs “Crossbarn” Chardonnay Napa, CA	\$17.00

REDS 9

Calera Pinot Noir Central Coast, Ca	\$15.00
Ken Wright Pinot Noir Willamette Valley, WA	\$16.00
Piatelli “Grand Reserve” Malbec Mendoza, Argentina	\$16.00
Muga “Prado El Anden” Tempranillo Rioja, Spain	\$14.00
Ferrari-Carano “Siena” Sangiovese Blend Sonoma, CA	\$13.00
Vidal-Fleury Côtes du Rhône Côtes-du- Rhône, FR	\$14.00
Ricossa Barbera Piemonte, Italy	\$14.00
Daou Cabernet Sauvignon Paso Robles, CA	\$16.00
Leviathan Cabernet Blend California	\$20.00

ROSÉ 1

Domaine Fonsainte Rosé Corbières Boutenac, France	\$16.00
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BUBBLES 3

Poggio Costa Prosecco Salgareda, Italy	\$10.00
Los Dos Sparkling Rosé Cava, Spain	\$12.00
Laurent-Perrier Champagne Champagne, France	\$16.00

COCKTAILS 8

Howard’s Old Fashioned	\$15.00
Duck-washed Henery Mckenna bourbon, Maple, Bitters	
Granny’s Peach Tea	\$15.00
Redemption Rye, Blended Family Peach, Lemon, Simple	
Perfect Pear	\$14.00
Castle and Key Harvest gin, St. George spiced pear, Tattersall cranberry, Lemon	
Fragola Fizz	\$15.00
Watershed Strawberry gin, St. Elder, Simple, Lemon, Prosecco	
Citizen Mule	\$12.00
Meiji vodka, Combier Mure, Blended Family Peach, ginger beer, Lime	
Midnight Sky	\$15.00
Tattersall vodka, Tattersall Aquavit, Combier Mure, Orange Bitters Lemon	
Spicy Pama Margarita	\$13.00
Fiero Jalepeno tequila, Pama, Cointreau, Lime, Agave	
Sunset Ranch	\$11.00
21 Seed Valencia Orange tequila, Salt, Lime, Soda	

BOURBON/WHISKEY 52

1792	\$10.00
All Nations	\$17.00
All Nations Rye	\$20.00
Angels Envy	\$12.00
Angels Envy Rye	\$18.00
Barrell 15 year Cask Strength	\$32.00
Barrell Ice Wine Barrel	\$18.00
Basil Hayden	\$14.00
Belle Meade	\$11.00
Bomberger’s	\$45.00

Buffalo Trace	\$13.00
Bulleit Bourbon	\$10.00
Bulleit Rye	\$10.00
Castle and Key Restoration Rye	\$12.00
Castle and Key Wheat	\$12.00
Crown Royal	\$9.00
Elijah Craig Small Batch	\$12.00
Four Roses Small Batch	\$14.00
Four Roses Yellow Label	\$8.00
High West Double Rye	\$10.00
High West Rendezvous Rye	\$18.00
Jameson	\$9.00
Jefferson's Ocean	\$20.00
Knob Creek	\$12.00
Law's Bonded Wheat	\$12.00
Little Book	\$35.00
Makers Mark	\$12.00
Michter's 10 Year Single Barrel Bourbon	\$56.00
Michter's Rye	\$15.00
Michter's Bourbon	\$12.00
Pinhook Ryed On	\$15.00
Pinhook Tiz Rye Time	\$13.00
Red Breast 21 yr	\$60.00
Redwood Bourbon	\$12.00
Redwood Blend	\$12.00
Sagamore Rye	\$25.00
Sagamore Cask Strength	\$30.00
Shenk's Sour Mash	\$40.00

Smoke Wagon	\$12.00
Weller Full Proof	\$70.00
Whistlepig 10 yr Rye	\$30.00
Whistlepig 12 yr Old World	\$35.00
Whistlepig 18 yr	\$100.00
Whistlepig Farmstock	\$25.00
Whistlepig Boss Hog	\$120.00
Whistlepig Homestock	\$16.00
Whistle Pig Piggy Back Rye	\$12.00
Widow Jane 10 Year	\$19.00
Woodford Reserve	\$10.00
Woodford Double Oaked	\$15.00
Wyoming	\$15.00
Wyoming Single Barrel	\$35.00

SCOTCH 8

Benriach 10	\$22.00
Bruichladdich	\$25.00
Forager's Keep	\$100.00
Glenlivet 12	\$10.00
Lagavulin 16	\$22.00
McCallan 12	\$12.00
Monkey Shoulder	\$15.00
Talisker 18	\$25.00

VODKA 7

Castle and Key Sacred	\$11.00
Grey Goose	\$14.00
Ketel One	\$12.00
Ketel One Grapefruit & Rose	\$12.00

Ketel One Mandarin & Orange	\$12.00
Titos	\$12.00
Wild Roots	\$11.00

GIN 8

Aviation	\$10.00
Bombay Sapphire	\$9.00
Castle and Key Harvest	\$12.00
Empress	\$12.00
Hendrick’s	\$10.00
Marconi	\$10.00
No.3	\$15.00
Tanqueray	\$10.00

TEQUILA & MEZCAL 18

400 Conejos Mezcal	\$10.00
Casamigos Blanco	\$15.00
Casamigos Reposado	\$16.00
Casamigos Anejo	\$18.00
Casamigos Mezcal	\$10.00
Gran Coramino Anejo	\$40.00
Del Maguey	\$13.00
Don Julio Reposado	\$14.00
Don Julio 1942	\$60.00
Insolito Reposado	\$15.00
Lunazul	\$9.00
Maestro Dobel Cristalino Extra Anejo	\$50.00
Patron Silver	\$12.00
Penta Reposado	\$20.00
Penta Christalino Reposado	\$20.00

Tanteo Jalapeno	\$12.00
Volcan	\$12.00
Yola Mezcal	\$14.00

RUM 8

1888 Double Anejo	\$18.00
Captain Morgan Spiced	\$8.00
Captain Morgan White	\$8.00
Dos Maderas	\$12.00
Lemon Hart Spiced	\$10.00
Myers	\$8.00
Plantation Rum	\$10.00
Zacapa	\$12.00