

CENTRAL

KITCHEN + B A R

BRUNCH ENTRÉES

WINGS + WAFFLES 18

belgian waffle, hot sauce wings,
jalapeño maple syrup

AVOCADO TOAST 14

multigrain toast, avocado, red onion,
grilled artichokes, capers, arugula,
feta cheese, fried egg

OMELET 18

chef's daily presentation, toast,
lyonnaise potatoes

STEAK + EGG HASH 20

prime tenderloin tips, peppers,
onion, potato, fried eggs

HOUSE BURGER 16

beef bacon, tomato jam, cheddar cheese,
pickles, bistro sauce, brioche,
house-made chips

BRIOCHE FRENCH TOAST 14

cinnamon sugar, orange milk jam,
chocolate, hazelnuts

CURED SALMON FLATBREAD 16

dill cream cheese, fried capers, red onion,
arugula, preserved lemon vinaigrette

CENTRAL POWER SALAD 16

kale, hummus, feta, onion, red lentils,
preserved lemon vinaigrette, olive oil

CHOCOLATE CHERRY CREPES 13

bourbon, michigan tart cherries,
vanilla bean mousse, dark chocolate

CENTRAL CHICKEN WINGS 16

mediterranean spices,
lemon, marinated feta

TOMATO BASIL BISQUE 7

balsamic

CHEF'S DAILY FEATURE

SIDES

CHICKEN SAUSAGE 8

BACON 5

TOAST 3

POTATO 5

BRUNCH COCKTAILS

MIMOSA 12

orange juice and cava

REFILL (LIMIT 4) 25¢

CARAFE + BOTTLE 22

BLOOD MARY 12

tito's handmade vodka,
bloody mary mix
medium or spicy blend

REFILL (LIMIT 4) 1

BRUNCH SERVED

SATURDAY 12-3
SUNDAY 11-4

*We appreciate your understanding and respect
of our 90 minutes time limit per table.*

*20% Gratuity will be added to ALL
checks for your convenience.*

*Ask your server about menu items that
are cooked to order or served raw.*

*Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of food-borne illness.*