

# CENTRAL

KITCHEN + B A R

## STARTERS

<b>FIG FLATBREAD</b>	15
fig jam, crispy brussels sprouts, goat cheese, balsamic reduction	
<b>CENTRAL CHICKEN WINGS</b>	16
mediterranean spices, lemon, marinated feta	
<b>CALAMARI</b>	15
snap peas, peppers, jalapeño, oranges, cashews, cilantro, sweet soy glaze	
<b>HERB SEASONED FRIES</b>	9
truffle aioli, bistro sauce	
<b>PRIME TENDERLOIN TIPS</b>	19
scallions, peppers, edamame, peanuts, spicy peanut sauce	

## SOUP + SALAD

<b>TOMATO BASIL BISQUE</b>	7
balsamic	
<b>CENTRAL POWER SALAD</b>	16
kale, hummus, feta, onion, pickles, jammy egg, red lentils, olive oil, preserved lemon vinaigrette	
<b>AHI TUNA SALAD</b>	18
snap peas, avocado, edamame, cashews, peppers, red onion, crispy noodles, wasabi peas, pickled ginger vinaigrette	
<b>BABY KALE</b>	12
kale, rye croutons, shallot, ceasar vinaigrette	
<b>ADD PROTEIN TO ANY SALAD</b>	7/8/9
chicken / salmon / shrimp	

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.

## BURGERS & TACOS

<b>HOUSE BURGER</b>	16
beef bacon, tomato jam, cheddar cheese, pickle, bistro sauce, brioche, house-made chips	
<b>DETROIT BURGER</b>	16
roasted wild mushrooms, zip sauce, gruyère cheese, lettuce, bistro sauce, brioche, house-made chips	
<b>BÁHN MÍ TURKEY BURGER</b>	16
cilantro, carrots, onion, cucumber, edamame pâté, sriracha aioli, grain bun, house-made chips	
<b>BUTTERMILK FRIED CHICKEN SANDWICH</b>	16
gruyère, pickles, ranch, bacon, tomato, lettuce, brioche, house-made chips	
<b>SHRIMP TACOS</b>	16
crispy shrimp, red cabbage, cilantro, sweet chalula salsa, flour tortilla, house-made chips + salsa	
<b>VEGETARIAN TACO</b>	15
blackened roasted cauliflower, avocado, sweet peppers, crema, chayote slaw, queso cotija, flour tortillas, house-made chips + salsa	

## PLATES

<b>FILET + FRITES</b>	44
creekstone farms prime filet, seasoned fries, brandy peppercorn demi	
<b>ROASTED CHICKEN</b>	27
herb de provence, sherry gastric, truffle potato leek gratin	
<b>SCOTTISH SALMON</b>	28
blackened salmon, sweet corn succotash, beans, michigan peach mustarda	
<b>GNOCCHI</b>	23
mascarpone, english peas, basil, ricotta mousse, preserved lemon	