

SERVED SATURDAY 12-3
AND SUNDAY 11-4

CENTRAL

KITCHEN + B A R

BRUNCH ENTRÉES

WINGS + WAFFLES

18

belgian waffle, hot sauce wings,
jalapeño maple syrup

AVOCADO TOAST

16

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

OMELET

18

chef's daily presentation, toast,
lyonnaise potatoes

SURF + TURF BRUNCH

26

salmon croquette, braised short rib,
bistro hollandaise, english muffin

SMASH BURGER

16

american cheese, pickles, bistro mustard,
beer braised onions, brioche

BRIOCHE FRENCH TOAST

16

cinnamon sugar, orange milk jam,
chocolate, hazelnuts

CURED SALMON FLATBREAD

18

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

CENTRAL POWER SALAD

17

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

PEACH COBBLER CREPES

14

michigan peaches, bourbon, granola,
brown sugar, vanilla bean mousse

HUEVOS RANCHEROS

19

flour tortilla, scrambled eggs, pinto beans,
muenster cheese, lettuce, crema, cilantro

TOMATO BASIL BISQUE

7

balsamic

SIDES

CHICKEN SAUSAGE

9

BACON

6

TOAST

3

POTATO

6

BRUNCH COCKTAILS

MIMOSA

12

orange juice and cava

ASSORTED FLAVORS

1

REFILL (LIMIT 4)

50¢

CARAFE + BOTTLE

22

BLOOD MARY

12

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

REFILL (LIMIT 4)

2

BRUNCH SERVED

SATURDAY 12-3
SUNDAY 11-4

*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*

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