

# CENTRAL

KITCHEN + B A R

## SHAREABLES

<b>FIG FLATBREAD</b> fig jam, crispy brussels sprouts, goat cheese, balsamic reduction	<b>16</b>	<b>PRIME TENDERLOIN TIPS</b> scallions, castelvetro olive, tzatziki, basil + mint salad	<b>19</b>
<b>CENTRAL CHICKEN WINGS</b> mediterranean spices, lemon, marinated feta	<b>17</b>	<b>CALAMARI</b> snap peas, peppers, jalapeño, oranges, cashews, cilantro, sweet soy glaze	<b>17</b>
<b>HERB SEASONED FRIES</b> truffle aioli, bistro sauce	<b>12</b>	<b>HEIRLOOM ZUCCHINI</b> labneh, preserved lemon, butter beans, zaatar	<b>17</b>
<b>POTATO GRATIN</b> truffle, leeks, cheese curds	<b>12</b>	<b>BURRATA</b> <b>ADD CHEESE</b>	<b>16</b> <b>4</b>
<b>PORK BELLY</b> chili, orange soy, micro mustard greens, sriracha aioli	<b>16</b>	artisan toast, flake sea salt, olive oil, preserved lemon syringe	

## SOUP + SALAD

<b>CENTRAL POWER SALAD</b> kale, hummus, feta, onion, pickles, jammy egg, red lentils, olive oil, preserved lemon vinaigrette	<b>17</b>	<b>BABY KALE</b> kale, rye croutons, shallot, caesar vinaigrette	<b>16</b>
<b>AHI TUNA SALAD</b> snap peas, avocado, cashews, peppers, red onion, crispy noodles, wasabi peas, edamame, pickled ginger vinaigrette	<b>18</b>	<b>ADD PROTEIN TO ANY SALAD</b> chicken / salmon / shrimp	<b>8/9/9</b>
		<b>TOMATO BASIL BISQUE</b> balsamic	<b>7</b>

## PLATES

<b>FILET + FRITES</b> creekstone farms prime filet, seasoned fries, brandy peppercorn demi	<b>48</b>	<b>RAINBOW TROUT</b> capers, marconna almonds, fennel, lebneh, basil	<b>32</b>
<b>CHICKEN PAILLARD</b> heirloom tomatoes, blackberry gastric, micro basil	<b>20</b>	<b>SPINACH + FONTINA RAVIOLI</b> sweet corn brodo, asparagus, garlic confit, pepper pecorino, pea tendrils	<b>26</b>

## SANDWICHES

<b>SMASH BURGER</b> american cheese, pickles, bistro mustard, beer braised onions, brioche, house chips	<b>16</b>	<b>MUSHROOM DIP</b> maitake mushrooms, swiss, truffle aioli, giardiniera, crispy onions, vegan jus, house chips	<b>19</b>
<b>BUTTERMILK FRIED CHICKEN SANDWICH</b> gruyère, pickles, ranch, bacon, tomato, lettuce, brioche, house chips	<b>17</b>		

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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.