

CENTRAL

KITCHEN + B A R

STARTERS

CENTRAL CHICKEN WINGS mediterranean spices, lemon, marinated feta	17
HERB SEASONED FRIES truffle aioli, bistro sauce	12
TOMATO BASIL BISQUE balsamic	7

SALADS

CENTRAL POWER SALAD kale, hummus, feta, onion, pickles, jammy egg, red lentils, olive oil, preserved lemon vinaigrette	17
AHI TUNA SALAD snap peas, avocado, edamame, cashews, peppers, red onion, crispy noodles, wasabi peas, pickled ginger vinaigrette	18
BABY KALE kale, rye croutons, shallot, caesar vinaigrette	14
ADD PROTEIN TO ANY SALAD chicken / salmon / shrimp	8/9/9

ENTRÉES

SMASH BURGER american cheese, pickles, beer braised onions, brioche, bistro mustard, house chips	16
BUTTERMILK FRIED CHICKEN SANDWICH gruyère, pickles, ranch, bacon, tomato, lettuce, brioche, house chips	17
BURRATA FLATBREAD ADD LOBSTER olive oil, garlic, red pepper, honey	17 8
MUSHROOM DIP maitake mushrooms, swiss, truffle aioli, giardiniera, crispy onions, vegan jus, house chips	19

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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.