

# CENTRAL

KITCHEN + B A R

## SHAREABLES

<b>FIG FLATBREAD</b> fig jam, crispy brussels sprouts, goat cheese, balsamic reduction	16	<b>PRIME TENDERLOIN TIPS</b> scallions, castelvetro olive, tzatziki, basil + mint salad	19
<b>CENTRAL CHICKEN WINGS</b> mediterranean spices, lemon, marinated feta	17	<b>CALAMARI</b> snap peas, peppers, jalapeño, oranges, cashews, cilantro, sweet soy glaze	17
<b>HERB SEASONED FRIES</b> truffle aioli, bistro sauce	12	<b>ROASTED CARROTS</b> labneh, pomegranate molasses, pistachio herb pesto	15
<b>POTATO GRATIN</b> truffle, leeks, cheese curds	12	<b>BURRATA TOAST</b> apricot compote, chili almond pistou, olive oil, flake sea salt	16
<b>PORK BELLY</b> chili, orange soy, micro mustard greens, sriracha aioli	16		

## SOUP + SALAD

<b>CENTRAL POWER SALAD</b> kale, hummus, feta, onion, pickles, jammy egg, red lentils, olive oil, preserved lemon vinaigrette	17	<b>BABY KALE</b> kale, rye croutons, shallot, caesar vinaigrette	16
<b>AHI TUNA SALAD</b> snap peas, avocado, cashews, peppers, red onion, crispy noodles, wasabi peas, edamame, pickled ginger vinaigrette	18	<b>ADD PROTEIN TO SALAD</b> chicken / salmon / shrimp	8/9/9
		<b>TOMATO BASIL BISQUE</b> balsamic	8
		<b>TURKEY WHITE BEAN CHILI</b> cornbread croutons	12

## PLATES

<b>FILET + FRITES</b> creekstone farms prime filet, seasoned fries, brandy peppercorn demi	48	<b>STRIPED BASS</b> parsnip purée, kale, brown butter, preserved lemon currents	33
<b>CHICKEN PAILLARD</b> maitaki mushrooms, broccolini, miso soy roasted grapes, sesame	23	<b>CENTRAL BOLOGNESE</b> veal, beef, san marzano tomato sauce, bechamel, pecorino, rigatoni	28

## SANDWICHES

<b>SMASH BURGER</b> american cheese, pickles, bistro mustard, beer braised onions, brioche, house chips	18	<b>MUSHROOM FRENCH DIP</b> maitake mushrooms, swiss, truffle aioli, giardiniera, crispy onions, vegan jus, house chips	19
<b>BUTTERMILK FRIED CHICKEN SANDWICH</b> gruyère, pickles, ranch, bacon, tomato, lettuce, brioche, house chips	18		

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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.