

# CENTRAL

KITCHEN + B A R

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## STARTERS

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<b>TOMATO BASIL BISQUE</b> balsamic	8
<b>TURKEY WHITE BEAN CHILI</b> cornbread croutons	12
<b>HERB SEASONED FRIES</b> truffle aioli, bistro sauce	12
<b>CENTRAL CHICKEN WINGS</b> mediterranean spices, lemon, marinated feta	17

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## SALADS

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

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## ENTRÉES

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<b>BUTTERNUT SQUASH RAVIOLI</b> arugula pesto, maple agrodolce, pepita	19
<b>SMASH BURGER</b> american cheese, pickles, beer braised onions, brioche, bistro mustard, house chips	18
<b>BUTTERMILK FRIED CHICKEN SANDWICH</b> gruyère, pickles, ranch, bacon, tomato, lettuce, brioche, house chips	18
<b>BURRATA FLATBREAD</b> <b>ADD LOBSTER</b> olive oil, garlic, red pepper, honey	17 6
<b>MUSHROOM FRENCH DIP</b> 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.*