

# CENTRAL

KITCHEN + B A R

## BRUNCH ENTRÉES

### WINGS + WAFFLES 21

belgian waffle, breaded wings,  
jalapeño maple syrup

### AVOCADO TOAST 18

ciabatta, avocado mousse, burrata cheese,  
chili crisp, pickled red cabbage

### OMELET 20

chef's daily presentation, toast,  
lyonnaise potatoes

### SURF + TURF BRUNCH 28

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

### SMASH BURGER 19

american cheese, pickles, signature sauce,  
braised onions, brioche bun, house chips

### TRES LECHE FRENCH TOAST 19

milk custard, vanilla bean, lemon curd,  
blueberry compote

### SMOKED SALMON FLATBREAD 19

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

### CHICKEN SHAWARMA SALAD 24

sous vide chicken, pita, pickles,  
garlic sauce, red onion, cabbage,  
lettuce, tzatziki dressing

### STRAWBERRY SHORTCAKE CREPE 17

macerated strawberries,  
vanilla bean mousse, shortcake crumble

### HUEVOS RANCHEROS 19

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

### SUMMER BISQUE 8

## SIDES

TURKEY SAUSAGE 9

BACON 6

TOAST 3

POTATO 6

## BRUNCH COCKTAILS

MIMOSA 13

orange juice and cava

ASSORTED FLAVORS 1

REFILL (LIMIT 4) 3

CARAFE + BOTTLE 25

BLOOD MARY 13

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

CENTRAL GARDEN SPRITZ 14

chandon garden spritz,  
served over ice with a  
fresh garnish

MOTOR CITY MARTINI 16

patron xo, patron silver,  
cold brew

## 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.*

**G GLUTEN FREE**