

# CENTRAL

KITCHEN + B A R

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## STARTERS

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<b>SUMMER BISQUE</b> ☉	8
<b>HERB SEASONED FRIES</b> ☉ truffle aioli, bistro sauce	13
<b>CENTRAL CHICKEN WINGS</b> ☉ mediterranean spices, lemon, fried olives, marinated feta	17

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## SALADS

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<b>CHICKEN SHAWARMA SALAD</b> sous vide chicken, pickles, garlic sauce, red onion, cabbage, lettuce, pita, tzatziki dressing	24
<b>AHI TUNA SALAD</b> ☉ snap peas, avocado, edamame, cashews, peppers, red onion, crispy noodles, wasabi peas, pickled ginger vinaigrette	21
<b>BABY KALE</b> kale, rye croutons, red onion, caesar vinaigrette	16
<b>ADD PROTEIN</b> sous vide chicken breast / salmon / shrimp	9

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## ENTRÉES

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<b>VODKA RIGATONI</b> pesto, burrata, pecorino	20
<b>SMASH BURGER</b> american cheese, pickles, signature sauce, braised onions, brioche bun, house chips	19
<b>SALMON BOWL</b> ☉ pickled cabbage, edamame salad, avocado, wakame, sweet rice, sriracha mayo, sweet soy, furikake	25
<b>BUTTERMILK FRIED CHICKEN SANDWICH</b> gruyère, pickles, ranch, bacon, tomato, lettuce, brioche, house chips	21
<b>BURRATA MARGHERITA FLATBREAD</b> san marzano tomato, olive oil, pecorino	19
<b>MUSHROOM FRENCH DIP</b> maitake mushrooms, swiss, truffle aioli, giardiniera, crispy onions, vegan jus, house chips	22
<b>PERCH + FRIES</b> seasoned fries, dill pickle sauce, hot sauce, malt vingar, charred lemon	26

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☉ GLUTEN FREE

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 @CENTRALDETROIT

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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.*