

# CENTRAL

KITCHEN + B A R

## STARTERS

<b>FIG FLATBREAD</b>	14
fig jam, crispy brussel sprouts, goat cheese, balsamic reduction	
<b>CENTRAL CHICKEN WINGS</b>	12
mediterranean spices, lemon, marinated feta	
<b>CALAMARI</b>	14
snap peas, peppers, jalapeño, oranges, cashews, cilantro, sweet soy glaze	
<b>HERB SEASONED FRIES</b>	8
truffle aioli, bistro sauce	

## SOUP + SALAD

<b>TOMATO BASIL BISQUE</b>	7
balsamic	
<b>CENTRAL POWER SALAD</b>	16
kale, hummus, feta, onion, pickles, jammy egg, red lentils, preserved lemon vinaigrette, olive oil	
<b>AHI TUNA SALAD</b>	18
snap peas, avocado, edamame, cashews, peppers, crispy noodles, red onion, wasabi peas, pickled ginger vinaigrette	
<b>BABY KALE</b>	10
kale, rye croutons, shallot, caesar vinaigrette	
<b>ADD PROTEIN TO ANY SALAD</b>	6/7/7
chicken / salmon / shrimp	

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.

## BURGERS & TACOS

<b>HOUSE BURGER</b>	16
beef bacon, tomato jam, cheddar cheese, picklebistro sauce, brioche, house-made chips	
<b>DETROIT BURGER</b>	16
roasted wild mushrooms, zip sauce, gruyere cheese, lettuce, bistro sauce, brioche, house-made chips	
<b>BÁHN MÍ TURKEY BURGER</b>	16
cilantro, carrots, onion, cucumber, edamame pâté, sriracha aioli, grain bun, house-made chips	
<b>BUTTERMILK FRIED CHICKEN SANDWICH</b>	16
gruyère, pickles, ranch, bacon, tomato, lettuce, brioche, house-made chips	
<b>SHRIMP TACOS</b>	16
crispy shrimp, red cabbage, sweet chalula salsa, cilantro, flour tortilla, house-made chips + salsa	
<b>VEGETARIAN TACO</b>	14
blackened roasted cauliflower, avocado, sweet peppers, crema, chayote slaw, queso cotija, flour tortillas, house-made chips + salsa	

## PLATES

<b>FILET + FRITES</b>	31
creekstone prime filet, seasoned fries, braised shallots, red wine jus	
<b>NORWEGIAN SALMON</b>	26
togarashi spice, coconut green curry, vegetable stir fry, asian noodle	
<b>ROASTED AIRLINE CHICKEN</b>	24
cured airline breast, asparagus, oyster mushrooms, spring onion, blackberry gastrique	

## BRUNCH

SERVED SATURDAY 12-3  
AND SUNDAY 11-4

## COCKTAILS

<b>MIMOSA</b>	12
orange juice + cava	
<b>REFILL (LIMIT 4)</b>	.25
<b>CARAFE + BOTTLE</b>	22
<b>BLOODY MARY</b>	12
tito's handmade vodka, bloody mary mix medium or spicy blend	
<b>REFILL (LIMIT 4)</b>	1

## ENTRÉES

<b>WINGS + WAFFLES</b>	16
belgium waffle, hot crispy wings, jalapeno honey	
<b>OMELET</b>	13
chef's daily presentation, toast, lyonnaise potatoes	
<b>CURED SALMON FLATBREAD</b>	14
dill cream cheese, fried capers, red onion, arugula, candied lemon vinaigrette	

20% Gratuity will be added to ALL checks for your convenience



TWITTER @CENTRALDETROIT



INSTAGRAM @CENTRAL\_DETROIT



FACEBOOK @CENTRALDETROIT