

CENTRAL

KITCHEN + B A R

STARTERS

FIG FLATBREAD fig jam, crispy brussel sprouts, goat cheese, balsamic reduction	14
CENTRAL CHICKEN WINGS mediterranean spices, lemon, marinated feta	14
CALAMARI snap peas, peppers, jalapeño, oranges, cashews, cilantro, sweet soy glaze	14
HERB SEASONED FRIES truffle aioli, bistro sauce	9
PRIME TENDERLOIN TIPS scallions, peppers, edamame, peanuts, spicy peanut sauce	16

SOUP + SALAD

TOMATO BASIL BISQUE balsamic	7
CENTRAL POWER SALAD kale, hummus, feta, onion, pickles, jammy egg, red lentils, preserved lemon vinaigrette, olive oil	16
AHI TUNA SALAD snap peas, avocado, edamame, cashews, peppers, crispy noodles, red onion, wasabi peas, pickled ginger vinaigrette	18
BABY KALE kale, rye croutons, shallot, caesar vinaigrette	12
ADD PROTEIN TO ANY SALAD chicken / salmon / shrimp	6/8/7

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

BURGERS & TACOS

HOUSE BURGER beef bacon, tomato jam, cheddar cheese, pickle, bistro sauce, brioche, house-made chips	16
DETROIT BURGER roasted wild mushrooms, zip sauce, gruyere cheese, lettuce, bistro sauce, brioche, house-made chips	16
BÁHN MÍ TURKEY BURGER cilantro, carrots, onion, cucumber, edamame pâté, sriracha aioli, grain bun, house-made chips	16
BUTTERMILK FRIED CHICKEN SANDWICH gruyère, pickles, ranch, bacon, tomato, lettuce, brioche, house-made chips	16
SHRIMP TACOS crispy shrimp, red cabbage, sweet chalula salsa, cilantro, flour tortilla, house-made chips + salsa	16
VEGETARIAN TACO blackened roasted cauliflower, avocado, sweet peppers, crema, chayote slaw, queso cotija, flour tortillas, house-made chips + salsa	15

PLATES

FILET + FRITES creekstone prime filet, seasoned fries, braised shallots, red wine jus	36
NORWEGIAN SALMON togarashi spice, coconut green curry, vegetable stir fry, asian noodle	26
ROASTED AIRLINE CHICKEN cured airline breast, asparagus, oyster mushrooms, spring onion, blackberry gastric	24

BRUNCH

SERVED SATURDAY 12-3
AND SUNDAY 11-4

COCKTAILS

MIMOSA orange juice + cava	12
REFILL (LIMIT 4)	.25
CARAFE + BOTTLE	22
BLOODY MARY tito's handmade vodka, bloody mary mix, garnish assortment.	12
REFILL (LIMIT 4)	1

ENTRÉES

WINGS + WAFFLES belgium waffle, hot crispy wings, jalapeno maple syrup	17
OMELET chef's daily presentation, toast, lyonnaise potatoes	15
CURED SALMON FLATBREAD dill cream cheese, fried capers, red onion, arugula, candied lemon vinaigrette	14

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.



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