

{ STARTERS }

SAFFRON MUSSELS [GF]

tomato, garlic, white wine sauce 14.  
{ add a side of our hand-cut fries +3. }

SAUSAGE & SPREADS BOARD [GF]

our chef's selection of sausages & spreads served with grilled arepas, house morcilla sausage, garlic pork & apple sausage, chorizo, fresh ricotta, pimento spread, black fig jam 17.

ESCARGOT BOURGUIGNON

twice-cooked with garlic, parsley butter, puff pastry 14.

CAPE COD OYSTER ON THE HALF SHELL\*

pickled onion mignonette slushy, horseradish cocktail sauce half dozen 17. | full dozen 34.

HOUSE RICOTTA

fresh honeycomb, mission fig jam; served with grilled baguette, tarragon 9.

DAILY CHARCUTERIE BOARD

daily selection of cured meats, cheeses & accoutrements cured meats board 13. | cheese board 9. combo board 20.

{ SOUPS + SALADS }

ONION SOUP

slow-cooked onions, beef broth, baguette, melting muenster, Swiss cheese 9.

ZUCCHINI SOUP [GF]

sweet potato, green peas, carrots, onions 8.

TORTILLA CHICKEN SOUP

onions, cilantro, tomatoes, garlic, paprika, cayenne pepper 10.

SALAD NIÇOISE [GF]

mesclun, tomato, green beans, roasted potato, egg, white anchovy 11. (with preserved tuna 13. | seared tuna 20.)

COBB SALAD

romaine frisée, radicchio, hard-boiled egg, bacon, roquefort, tomato, ham, parmesan croutons, ranch dressing 12.

KALE SALAD

fresh cranberries, sliced almonds, feta cheese, lemon-mustard dressing 9.

CORN BREAD CAESAR

chopped romaine, cornbread croutons, white anchovy dressing, grana padano 12.

MESCLUN [GF]

simple house mixed greens, dried cranberries, shallot & sherry vinaigrette 8.  
{ add goat cheese +4. }

SALAD ADD-ONS: grilled shrimp +9. | grilled chicken +6. | smoked salmon +6. | pan-seared salmon +9. | grilled hanger steak\*+12.

{ BRUNCH/EGGS }

THREE EGG OMELETTE [GF]

10.  
{ add ham, muenster, tomato, mushroom, spinach +1./each }  
{ add goat cheese, smoked salmon +2./each }

SMOKED SALMON EGG BENEDICT\*

poached eggs, english muffin, hollandaise sauce, roasted potatoes 14.  
{ add applewood-smoked bacon +2. }

FRENCH TOAST

two thick-cut slices, egg-battered & griddled; Vermont syrup, served with fresh fruit 11.

{ SANDWICHES }

served with choice of hand-cut fries or homemade chips; and green apple coleslaw or mixed greens salad

THE REUBEN

corned beef, sauerkraut, melted Swiss, sriracha dressing on toasted marble rye 14.

CENTRAL BURGER\*

half-pound sirloin, garlic bacon bits, lettuce, tomato, onion; choice of muenster, pepper jack or cheddar cheese 14.

VEGETARIAN BURGER

quinoa, lentil, chili, carrot burger, lettuce, tomato, onion, roasted red pepper aioli 13.

BLACKENED COD SANDWICH

cilantro tartar sauce, shaved romaine, crispy fried onions 14.

GRILLED CHEESE

griddled with muenster, Swiss, fresh mozzarella 10.  
{ add over-easy egg, bacon, ham, tomato +2./each }

CENTRAL BLT

crispy bacon, romaine, roma tomato, mayonnaise 10.  
{ add smoked salmon +4. | add over-easy egg +2. }

SLOW-SMOKED BBQ BRISKET

sweet pickles, coleslaw, ciabatta bread 14.

FRIED CHICKEN SANDWICH

melted Swiss, prosciutto, jalapeño coleslaw 14.  
{ add over-easy egg +2. }

{ FLATBREADS }

FIG-N-PROSCIUTTO

baby arugula, goat cheese, caramelized shallots 14.

T&M

roma tomato, fresh mozzarella, basil, garlic oil 10.

MUSHROOM

sautéed shiitake, confit shallots, curried honey, smoked gouda 13.

SHRIMP ROCKEFELLER

cream spinach, applewood-smoked bacon, cheddar 14.

{ PLATES }

BEEF BOURGUIGNON [GF]

burgundy wine-braised beef short rib, cheddar mashed potatoes, honey-butter baby carrots 26.

ROASTED SALMON\* [GF]

red quinoa, brussels sprouts, green pea purée 26.

STEAK FRITES\*

grilled hanger steak, hand-cut fries, lemon roquefort butter, beef jus 27.

LOBSTER MAC & CHEESE

cheddar, gouda, cavatappi pasta, scallions 18.

CHICKEN CORDON BLEU

fleur de lis, Swiss, green beans, cheddar mashed potatoes 20.

GREEN PEA RISOTTO [GF]

shiitake mushrooms, green peas, cracked peppercorn 16.  
{ add shrimp +9. | add chicken +6. }

{ SIDES }

Hand-Cut Fries 6.

Lima Bean Succotash 7.

Green Pea Risotto 8.

Garlicky Brussels Sprouts 8.

Cheddar Mashed Potatoes 7.

Honey-Butter Baby Carrots 8.

Grilled Asparagus 9.

EXECUTIVE CHEF WILDER GOMEZ | EXECUTIVE SOUS CHEF MAURICIO GOMEZ  
[GF] GLUTEN-FREE OR GLUTEN-FREE OPTION AVAILABLE

\*These items may be cooked to order or served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Prior to placing your order, please inform your server if anyone in your party has a food allergy.