

⌘ STARTERS ⌘

CAPE COD OYSTER ON THE HALF SHELL*

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

SAUSAGE & SPREADS BOARD

Our chef's selection of house-made sausages & spreads
served with grilled arepas, house morcilla sausage,
rabbit & apple sausage, chorizo, fresh ricotta,
pimento spread, black fig jam 17.

ESCARGOT BOURGUIGNON

twice-cooked with garlic, parsley butter 12.
{ add gratin +2. }

“HELLO” MUSSELS

Goose Island Ale, habanero lime butter, crème fraîche,
cherry tomato, grilled scallion 14.

{ add a side of our hand-cut frites+3. }

⌘ SOUPS + SALADS ⌘

ONION SOUP

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

SMOKED SALMON CHOWDER

leeks, grilled corn, roasted crab oil 11.

MESCLUN

simple house mixed greens, shallots, sherry vinaigrette 8.
{ add goat cheese +4. }

CHOPPED KALE

Vermont cheddar, brandied apples-n-raisins,
toasted cornbread croutons 10.

BABY WEDGE

chicharrón, dried tear drop tomatoes , charred red onion,
roquefort dressing 12.

SALAD ADD-ON'S:

add grilled shrimp +9.

add two jumbo scallops +9.

add half-chicken +9.

add grilled salmon +9.

⌘ BITES & BACKS ⌘

Our favorite small plates with a perfectly paired signature drink

HOUSE RICOTTA

fresh honeycomb, mission fig jam; served with
grilled baguette, tarragon | order sans back for 9.

\$18

HUMMINGBIRD

Domaine de Canton ginger, campari, prosecco;
served in flute with preserved hibiscus flower

DEVILED EGG & OYSTER

deviled egg with crispy cape oyster, squid ink aioli,
habanera pickle relish | order sans back for 8.

\$19

FARMER'S MARKET

Our signature bloody mary featuring
house-made vegetable-infused vodka

CRISPY ELEPHANT EAR

prosciutto di parma, fresh burrata cheese,
chili powdered sugar | order sans back for 8.

\$16

CENTRAL SHANDY

an IPA based Shandy with a touch of
dark berry flavors

BELLY SALAD

grilled watermelon, sticky pork belly,
Thai basil gremolata | order sans back for 9.

\$20

MOVIMIENTOS

mezcal, tanteo jalapeño-infused tequila,
fresh-squeezed orange juice, agave

⌘ SANDWICHES ⌘

DUCK CONFIT RUEBEN

melted Swiss, sauerkraut, tomato, dijon aioli
on toasted marble rye 14.

CENTRAL BURGER*

half-pound sirloin, muenster cheese, garlic bacon bits;
served with hand-cut frites & salad 14.

VEGETARIAN BURGER

quinoa, lentil, chili, carrot burger with roasted red pepper aioli;
served with hand-cut frites & salad 13.

⌘ FLATBREADS ⌘

ROASTED GARLIC CLAM

baby arugula, confit shallots, shaved pecorino romano cheese 14.

T&M

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

MUSHROOM

sautéed shiitake, confit shallots, curried honey, smoked gouda 12.

⌘ PLATES ⌘

LEMON ROASTED HALF CHICKEN

dijon whipped potato, crispy brussels sprouts, rosemary demi-glace 19.

SESAME-CRUSTED SALMON*

fall squash succotash, tempura broccoli rabe, lemon beurre blanc 24.

BBQ'D COD LOIN*

smashed garlic potatoes, cucumber cilantro slaw,
warm tomato gazpacho 27.

GRILLED BONE-IN PORK CHOP

gingered baby bok choy, kimchi fried rice, over-easy egg 26.

FALL PAPPARADELLE

melange or seasonal vegetables with root stock,
lemon zest, parmesan 19.
{ add shrimp or duck confit +9. }

BEEF BOURGUIGNON

burgundy wine braised beef short rib with roast red bliss,
honey-butter baby carrots 26.

JUMBO SCALLOPS*

carbonara risotto, shaved asparagus, fried leeks 28.

STEAK FRITES*

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

⌘ SIDES ⌘

Garlic Brussels Sprouts 9.

Carbonara Risotto 8.

Squash Succotash 8.

Honey-Butter Baby Carrots 8.

Kimchi Rice with Egg 12.

Dijon Whipped Potato 7.

EXECUTIVE CHEF ERIC BOGARDUS | EXECUTIVE SOUS CHEF WILDER GOMEZ | SOUS CHEF MAURICIO GOMEZ

*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.