

CENTRAL

KITCHEN + B A R

BRUNCH ENTRÉES

WINGS + WAFFLES

belgian waffle, hot sauce wings,
jalapeño maple syrup

21

AVOCADO TOAST

multigrain toast, avocado, red onion,
grilled artichokes, capers, arugula,
feta cheese, jammy egg

18

OMELET

chef's daily presentation, toast,
lyonnaise potatoes

18

SURF + TURF BRUNCH

salmon croquette, braised short rib,
bistro hollandaise, english muffin

28

SMASH BURGER

american cheese, pickles, bistro mustard,
beer braised onions, brioche

19

BRIOCHE FRENCH TOAST

cinnamon sugar, orange milk jam,
chocolate, hazelnuts

19

SMOKED SALMON FLATBREAD

dill cream cheese, fried capers, red onion,
arugula, preserved lemon vinaigrette

19

CENTRAL POWER SALAD

kale, hummus, onion, red lentils, jammy egg,
feta, preserved lemon vinaigrette, olive oil

19

PEACH COBBLER CREPES

michigan peaches, bourbon, granola,
brown sugar, vanilla bean mousse

17

HUEVOS RANCHEROS

flour tortilla, scrambled eggs, pinto beans,
muenster cheese, lettuce, crema, cilantro

19

TOMATO BASIL BISQUE

balsamic

8

SIDES

CHICKEN SAUSAGE

9

BACON

6

TOAST

3

POTATO

6

BRUNCH COCKTAILS

MIMOSA

13

orange juice and cava

ASSORTED FLAVORS

1

REFILL (LIMIT 4)

50¢

CARAFE + BOTTLE

22

BLOOD MARY

12

tito's handmade vodka,
bloody mary mix
medium or spicy blend

BRUNCH SERVED

SATURDAY 12-3
SUNDAY 11-4

*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.*