

# CENTRAL

KITCHEN + B A R

## BRUNCH ENTRÉES

### WINGS + WAFFLES

21

belgian waffle, breaded wings,  
jalapeño maple syrup

### AVOCADO TOAST

18

ciabatta, avocado mousse, burrata cheese,  
chili crispy, pickled red cabbage

### OMELET

19

chef's daily presentation, toast,  
lyonnaise potatoes

### SURF + TURF BRUNCH

28

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

### SMASH BURGER

19

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

### BRIOCHE FRENCH TOAST

19

cinnamon sugar, orange milk jam,  
chocolate, hazelnuts

### SMOKED SALMON FLATBREAD

19

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

### POWER SALAD

19

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

### PEACH COBBLER CREPES

17

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

### HUEVOS RANCHEROS

19

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

### TOMATO BASIL BISQUE

8

balsamic reduction

## SIDES

### TURKEY SAUSAGE

9

### BACON

6

### TOAST

3

### POTATO

6

## BRUNCH COCKTAILS

### MIMOSA

13

orange juice and cava

### ASSORTED FLAVORS

1

### REFILL (LIMIT 4)

1

### 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.*