

STARTERS

Fig Flatbread 14

Fig jam, crispy Brussels sprout, goat cheese, balsamic reduction

Calamari 12

Snap peas, peppers, jalapeño, oranges, cashews, cilantro, sweet soy glaze

Steamed Edamame 6

Sea salt, sweet soy

Herb Seasoned Fries 8

Truffle aioli, bistro sauce

SOUPS

Pork Green Chili 6

Tortilla strips, queso cotija

Bistro Onion Soup 8

Gruyère cheese

BURGERS

Served with house-made seasoned chips and pickle

Central 14

Fried pickles, American cheese, lettuce, tomato, bacon, bistro sauce, brioche

Detroit 14

Roasted wild mushrooms, zip sauce, gruyère cheese, lettuce, bistro sauce, brioche

Turkey 14

Blackened turkey, avocado, muenster cheese, sweet peppers, lettuce, tomato, bistro sauce, brioche

Buttermilk Fried Chicken 14

Gruyère, pickles, ranch, bacon, tomato, brioche

SALADS

Add: Chicken \$6, Salmon \$7, Shrimp \$7 (3), Steak \$8

Pickled Beets 12

Gorgonzola, red onion, pine nuts, watercress, castelvetrano olives, white balsamic vinaigrette

Soba Noodle Salad 12

Bean sprouts, cilantro, cucumber, peanuts, crispy shiitake mushrooms, chipotle soy dressing

Bistro Salad 10

Cucumber, carrots, grape tomatoes, red onion, French beans, mixed greens, crispy buttermilk shallots, white balsamic vinaigrette

Ahi Tuna 16

Snap peas, avocado, edamame, cashews, peppers, crispy noodles, red onion, wasabi peas, pickled ginger vinaigrette

Roasted Cauliflower 12

Cherries, gala apple, curry spiced pistachios, French beans goat cheese, mixed greens, cider dressing

Baby Kale Caesar 10

Parmesan, rye croutons, shallots, Caesar vinaigrette

TACOS

Flour tortillas, served with house-made chips and salsa

Fish Tacos 15

Cornmeal encrusted catfish, chayote slaw, crema, avocado, queso cotija

Carne Asada 16

Ancho marinated steak, chayote slaw, roasted pepitas, queso cotija, crema

Vegetarian Tacos 14

Blackened roasted cauliflower, avocado, sweet peppers, crema, chayote slaw, queso cotija



@centraldetroit