

## STARTERS

### CHICKEN WINGS 12

Buffalo, truffle parmesan or BBQ + blue cheese, celery

### PEI MUSSELS 12

Lemon, garlic, Spanish chorizo, tomato, arugula, grilled baguette

### CALAMARI 11

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

### FRIED CHEESE CURDS 9

Buffalo ranch

### AHI TUNA CRUDO 14

Avocado creme, jalapeño, wontons, cilantro, citrus soy vinaigrette

### FIG FLATBREAD 14

Fig jam, crispy brussels sprouts, goat cheese, balsamic reduction

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## BURGERS + SANDWICHES

*Served with house-made pickle*

### CENTRAL BURGER 13

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

### DETROIT BURGER 13

Roasted wild mushrooms, zip, gruyere, lettuce, bistro sauce, brioche

### BARLEY MUSHROOM BURGER 11

Arugula, truffle aioli, tomato, grain bun

### TURKEY BURGER 11

Blackened, avocado, munster cheese, sweet peppers, lettuce, tomato, bistro sauce, brioche

### CRAWFISH BURGER 14

Dijon aioli, muenster cheese, arugula, tomato, brioche

### BUTTERMILK FRIED CHICKEN 12

Gruyere, pickles, ranch, bacon, tomato, brioche bun

### CUBAN 12

Slow cooked pork, Dearborn ham, gruyere, house pickles, dijon mayo

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## TACOS

*Flour tortillas, served with house-made chips and salsa*

### FISH TACOS 14

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

### CARNE ASADA 16

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

### VEGETARIAN TACOS 12

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

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

\*20% gratuity will be added to parties of 8 or more

**Ask your server about menu items that are cooked to order or served raw**

## SALAD CENTRAL

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

### PICKLED BEETS 10

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

### ROASTED BABY CARROTS 14

Pepitas, feta labneh, red onion, arugula, fig sherry dressing

### BISTRO SALAD 8

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 10

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

### BABY KALE CAESAR 10

Parmesan, rye croutons, shallots, caesar vinaigrette

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## PLATES

### SHRIMP + GRITS 21

White cheddar grits, cajun shrimp, sweet peppers

### HUDSON CANYON SEA SCALLOPS 28

Balsamic beet purée, spinach + beet ravioli, mushroom escabeche

### STEAK FRITES 31

Creekstone prime filet, seasoned fries, braised shallots, red wine jus

### LAMB RACK 28

Brussels sprouts gratin, herbs de Provence, sherry mustard

### OTTO FARMS CHICKEN 23

Toasted farro, oyster mushrooms, Brussel sprouts, blackberry, Nueskes bacon vinaigrette

### BRAISED SHORT RIB BOLOGNESE 21

Pappardelle, ricotta salata, arugula

### WHALE COD 25

Bean sprout salad, hot + sour broth, sesame, cilantro

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## SOUPS + SIDES

### Pork Green Chili 6

### Bistro Onion Soup 6

### Seasoned Fries 3.5

### House-made Pickle 1.5

### Mac + Cheese 6

### Steamed Edamame, sweet soy 6

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