



SMALL PLATES

GUACAMOLE & SALSA 10

guacamole, central roasted tomato salsa, house-fried corn tortilla chips

BUFFALO SHRIMP 15

fried shrimp, buffalo butter sauce, gorgonzola cheese

FRIED CHICKEN & BELGIAN WAFFLE 12

belgian pearl sugar waffle, fried chicken thigh nuggets, maple bacon syrup

MERRILL'S MEATBALLS 13

provolone, pecorino romano, tomato sauce, basil pesto

PORK DUMPLINGS 12

pan-fried, sweet soy-chili sauce, green onion

LOUISIANA STYLE FRIED SHRIMP 14

sweet chili mango dip

WHIPPED FETA 12

medjool dates, honey, toasted pine nuts, grilled naan bread

SPICY SEARED AHI TUNA 17

napa cabbage salad, nuoc mam dressing, thai basil, mint, toasted peanuts, pickled fresno chiles, fried garlic

HICKORY SMOKED BRISKET TACOS 10

white corn tortillas, cotija cheese, guacamole, pickled onions, fresno chili sauce

TRUFFLE FRIES 10

fresh garlic, white truffle oil, garlic aioli, parmesan cheese

WILD MUSHROOM POLENTA 15

cheesy polenta, sautéed shiitake, oyster, crimini & hon shimeji mushrooms, garlic, truffle oil, grana padano cheese

SALADS

CENTRAL GREENS 11

arugula, red & green little gem lettuce, carrots, cucumber, tomato, goat cheese, balsamic vinaigrette

ROASTED RED & GOLD BEETS 12

arugula pesto, toasted hazelnuts, balsamic syrup, goat cheese, pickled onions

LITTLE GEM 12

red & green little gem lettuce, caesar dressing, grana padano cheese, garlic sourdough croutons

SOBA NOODLE 14

chilled buckwheat noodles, shredded cabbage, bell peppers, carrots, crispy wontons, sesame-ginger dressing, furikake

-add pork dumplings \$9-

AHI TUNA POKE SOBA NOODLE 26

chilled buckwheat noodles, shredded cabbage, bell peppers, carrots, crispy wontons, sesame-ginger dressing, furikake

— SALAD ADDITIONS —

FRIED CHICKEN CUTLET 9

SHRIMP SCAMPI 12

SALMON 12

CHOPPED AVOCADO 3

CHILLED, SLICED CHICKEN BREAST 7

STEAK TIPS 14

*many ingredients may not be listed on the menu. please let your server know if you have any dietary restrictions and/or food allergies. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES

CHOICE OF SIDE: FRIES, TORTILLA CHIPS, CENTRAL GREENS SALAD OR TRUFFLE FRIES (+\$2)

GLUTEN FREE SANDWICH ROLLS - \$2.50

HOT PASTRAMI 18

central hickory smoked pastrami, grilled onions, swiss cheese, yellow mustard, dill pickles, potato bun

CENTRAL DOUBLE DOUBLE BURGER 14

two 4 oz. angus wood fire grilled patties, american cheese, potato bun, dill pickles, ketchup

FRIED CHICKEN CUTLET 16

guacamole, cotija cheese, shredded iceberg, banana peppers, chipotle aioli, ciabatta bun

PASTRAMI BURGER 21

4oz. angus wood fire grilled patty, central hickory smoked pastrami, grilled onions, swiss cheese, yellow mustard, potato bun, dill pickles

— BURGER ADDITIONS —

CLASSIC LTO 1

GRILLED ONIONS 2

MAC-STYLE 2

shredded iceberg, sweet onion, mac sauce

AVOCADO 3

APPLEWOOD BACON 2.50

MAPLE-BACON JAM 2

PASTA

-ADD GARLIC BREAD 2.5-

CHICKEN PARMESAN & BUCATINI 24

tomato sauce, mozzarella & pecorino romano cheese

MERRILL'S MEATBALLS & BUCATINI 21

three beef meatballs, tomato sauce, pecorino romano cheese

HAND CUT FETTUCCINE ALFREDO 19

garlic butter, cream, grana padano cheese
additions: salmon 12 fried chicken cutlet 9 shrimp scampi \$12

ENTRÉES

ALL ENTRÉES ARE SERVED WITH CHOICE OF TWO SIDES

ATLANTIC SALMON 27

wood fire grilled, honey-miso glazed, toasted cashews

KOREAN BBQ SIRLOIN STEAK TIPS 29

wood fire grilled, sesame-garlic marinade, korean bbq sauce

SWORDFISH 26

wood fire grilled, lemon caper butter

PANKO CRUSTED CHICKEN CORDON BLEU 24

black forest ham, swiss cheese, garlic parmesan cream sauce

— SIDES \$7 —

CHEESY POLENTA

FRENCH FRIES

GARLIC MASHED POTATOES

SAUTÉED SPINACH & CORN,
LEMON-GARLIC BUTTER

CENTRAL GREENS SALAD

STEAMED ASPARAGUS,
LEMON-GARLIC BUTTER