



SMALL PLATES

GARLIC FOCACCIA 6

hot tomato-garlic dip

BURRATA 14

heirloom tomato & garlic confit, basil oil, aged balsamic vinegar, sourdough croutons

PORK DUMPLINGS 12

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

TRUFFLE FRIES 9

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

POK POK STYLE WINGS 13

vietnamese spicy sticky chicken wings, toasted peanuts, fried garlic & cilantro, 6 pieces

GUACAMOLE & SALSA 10

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

PANKO FRIED ZUCCHINI STICKS 9

chipotle-lime aioli

WHIPPED FETA 12

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

LOUISIANA STYLE FRIED SHRIMP 14

sweet chili mango dip

CHICKEN TERIYAKI SATAYS 12

spicy sesame ginger peanut sauce, green onions

SALADS

CENTRAL GREENS 10

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

ROASTED RED & GOLD BEETS 9

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

LITTLE GEM 11

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

SOBA NOODLE 12

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

– add pork dumplings \$9 –

AHI POKE SOBA NOODLE 25

ahi tuna dressed with spicy poke sauce, chilled buckwheat noodles, shredded cabbage, bell peppers, carrots, crispy wontons, sesame-ginger dressing, furikake

— SALAD ADDITIONS —

FRIED CHICKEN CUTLET 9

CHOPPED AVOCADO 3

CHILLED, SLICED ALL NATURAL CHICKEN BREAST 7

SHRIMP SCAMPI 12

SALMON 9

STEAK TIPS 13

*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, ETC.

CHOICE OF SIDE: FRIES, TORTILLA CHIPS, CENTRAL GREENS SALAD OR TRUFFLE FRIES (+\$2),
GLUTEN FREE SANDWICH ROLLS - \$2.50

HOT PASTRAMI 17

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

PASTRAMI BURGER 18

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

SPICY BUTTERMILK FRIED CHICKEN THIGH

SANDWICH 15

pepper jack cheese, chipotle aioli, applewood smoked bacon, shredded iceberg, pickled banana peppers, ciabatta roll

PORTOBELLO MUSHROOM 12

vermont cheddar, potato bun, dill pickles

CENTRAL DOUBLE DOUBLE BURGER 14

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

BURGER ADDITIONS

MAC-STYLE 1.5

shredded iceberg, sweet onion, mac sauce

GRILLED ONIONS 1

AVOCADO 3

OG CENTRAL STYLE 2

tomato bacon jam

APPLEWOOD BACON 2.25

PORTOBELLO MUSHROOMS 2

"RODEO" 2

buttermilk panko fried onion rings, bbq sauce

CLASSIC LTO 1

FRIED EGG 1.50

PASTA

-ADD GARLIC BREAD 2.5-

CHICKEN PARMESAN & BUCATINI 23

tomato sauce, mozzarella & pecorino romano cheese

HAND CUT FETTUCCINE ALFREDO 18

garlic butter, cream, grana padano cheese
- add salmon 9 shrimp scampi 12 fried chicken cutlet 9 -

ENTRÉES

ALL ENTRÉES ARE SERVED WITH CHOICE OF TWO SIDES

HADDOCK MILANESE 24

panko-parmesan breaded, basil pesto, lemon

SHRIMP & SEA SCALLOPS 28

wood fire grilled, roasted pepper caper cream sauce

10 OZ. NY STRIP STEAK 36

wood fire grilled, certified angus beef, portobello mushroom marsala sauce

ATLANTIC SALMON 26

wood fire grilled, maple-bacon jam

HICKORY SMOKED BABY BACK RIBS 25

blueberry-habanero bbq sauce

KOREAN BBQ SIRLOIN STEAK TIPS 29

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

SIDES \$6

SAUTÉED SPINACH & CORN, LEMON-GARLIC BUTTER

GARLIC MASHED POTATOES

CENTRAL GREENS SALAD

FRENCH FRIES

STEAMED BROCCOLI, SESAME

CHILI GARLIC SAUCE