



SMALL PLATES

SMOKED SEAFOOD CHOWDER 9

shrimp, clams, scallops, salmon, tuna, haddock, bacon, oyster crackers

PANKO FRIED CALAMARI FINGERS 12

chipotle-lime aioli

MERRILL'S MEATBALLS 9

marinara sauce, basil pesto, pecorino romano cheese

AHI TUNA & CRAB TOSTADAS 18

guacamole, furikake, ginger, fried garlic

LOUISIANA STYLE FRIED SHRIMP 14

sweet chili mango dip

PORK DUMPLINGS 12

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

SMOKED PORK POUTINE 12

house cut maine fried potatoes, cheddar cheese curds, gravy, central's hickory smoked pulled pork

GUACAMOLE & SALSA 9

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

LOBSTER BEIGNETS 18

brown butter, cheddar curds, lemon, garlic, sweet potato corn sauce

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

SALADS

CENTRAL GREENS 8

artisan greens, carrots, cucumber, tomato, goat cheese, balsamic vinaigrette

ROASTED RED & GOLD BEETS 8

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

LITTLE GEM 9

little gem lettuce, caesar dressing, grana padano cheese, garlic sourdough croutons
– add white anchovies \$2 –

SOBA NOODLE 10

chilled buckwheat noodles, shredded cabbage, bell peppers, carrots, crispy wontons, sesame-ginger dressing, furikake
– add pork dumplings \$9 –

AHI POKE SOBA NOODLE 21

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

SALAD ADDITIONS

STEAK TIPS 12

SALMON 9

SHRIMP SCAMPI 11

SLICED AVOCADO 2.25

**CHILLED, SLICED ALL NATURAL
CHICKEN BREAST 6**

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

HOT PASTRAMI 16

central hickory smoked pastrami, grilled onions, alpine lace swiss, yellow mustard, side of dill pickles, potato bun

PORTOBELLO MUSHROOM 12

wood fire grilled, vermont cheddar, griddled potato bun, side of dill pickles

PASTRAMI BURGER 17

4oz. angus wood fire grilled patty, central hickory smoked pastrami, grilled onions, alpine lace swiss & yellow mustard, griddled potato bun, side of dill pickles & ketchup

CENTRAL CHEESESTEAK 16

house hickory smoked shaved roast beef, caramelized onions, american & swiss cheese, toasted baguette

FRIED CHICKEN FINGERS & FRIES 14

tossed in your choice of sauce: buffalo, "truffalo" or bullseye bbq
– served with ketchup and your choice of dipping sauce: honey mustard, ranch or blue cheese dressing

CENTRAL DOUBLE DOUBLE BURGER 14

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

== BURGER ADDITIONS ==

MAC-STYLE 1

shredded iceberg, sweet onion, mac sauce

GRILLED ONIONS 1

AVOCADO 2.25

OG CENTRAL STYLE 2

tomato bacon jam

APPLEWOOD SMOKED BACON

2.25

PICKLED JALAPENOS .50

"RODEO" 2

buttermilk panko fried onion rings, bbq sauce

FRIED EGG 1.50

SAUTÉED PORTOBELLO MUSHROOMS 2

PASTA

-ADD GARLIC BREAD 2.5-

MERRILL'S MEATBALLS & BUCATINI 16

three beef meatballs, tomato sauce, pecorino romano cheese

CHICKEN PARMESAN & BUCATINI 21

tomato sauce, mozzarella & pecorino romano cheese, fresh basil
– add one of merrill's meatballs 3 –

HAND CUT FETTUCCINE ALFREDO 16

garlic butter, cream, grana padano cheese
– add salmon 9 shrimp scampi 11 fried chicken cutlet 9 –

ENTRÉES

ALL ENTRÉES ARE SERVED WITH CHOICE OF TWO SIDES

PORK SCHNITZEL 22

breaded & pan fried, whole grain mustard cream sauce

SHRIMP & SEA SCALLOPS 26

wood fire grilled, roasted pepper caper cream sauce

MISO GLAZED ATLANTIC SALMON 26

wood fire grilled, sweet soy, pea sprouts, furikake

BRAISED BEEF SHORT RIB WELLINGTON 29

puff pastry, spinach, mushroom duxelle, cabernet sauce

CHICKEN THIGHS 19

wood fire grilled, boneless & skinless, smoked garlic cream sauce

KOREAN BBQ SIRLOIN STEAK TIPS 27

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

"FRENCH ONION" 10 OZ. NY STRIP STEAK 36

certified Angus beef, wood fire grilled, smothered with caramelized onions & swiss cheese, cabernet sauce

== SIDES \$5 ==

BRAISED RED CABBAGE

GARLIC MASHED POTATOES

FRENCH FRIES

CHEESY POLENTA

CENTRAL GREENS SALAD

ROASTED BUTTERNUT SQUASH

CORNBREAD SAUSAGE STUFFING

ROASTED SESAME BRUSSEL SPROUTS, SWEET SOY