

SOUPS

- Roasted Tomato Bisque** 14
Grilled Cheese Crouton
- Chicken Consommé** 14
Chicken Wontons, Scallion, Ginger
- The Daily Soup** 15
Seasonal Preparation

SALADS

- Kale Quinoa** ^{G PP} 17
Red Quinoa, Baby Kale, Shallot, Candied Pecans, Crisp Apple, Adirondack Cheddar, Cider Vinegar, Extra Virgin Olive Oil
- The Caesar** ^{PP} 16
Baby Romaine, White Anchovies, Parmesan, Garlic Country Croutons
- Farm Greens** ^{G V PP} 14
Cherry Tomato, Cucumber, Endive, Radicchio, White Balsamic Vinaigrette
- Add to any of the above salads:
Grilled Salmon or Shrimp 10, Grilled Chicken Breast 7*
- The Central Cobb** 24
Avocado, Grilled Chicken, Egg, Crispy Bacon, Feta Cheese, Green Herb Dressing

- SIDES** ^G 9
Grilled Asparagus, Garlic Green Beans, Oven Roasted Tomatoes, Glazed Baby Carrots, Red Quinoa, Steamed Farro, Mashed Potatoes



Dinner Served Daily 5pm -11pm

STARTERS

- Crab Cake** 24
Gribiche Sauce, Side Kale and Quinoa Salad
- Grilled Spanish Octopus** 24
Rojo Chili Sauce, Fresh Arugula, Salsa Verde
- PASTAS**
- Clam Linguini** 34
Clams, Breadcrumbs, Parsley
- Oven Baked Rigatoni** 26
Eggplant, Tomatoes, Onions, Garlic, Ricotta, Mozzarella, Parmesan
- Stir Fried Pierogi** 23
Broccolini, Peppers, Mushrooms, Sesame

MAINS

- Wasabi Dusted Scallops*** ^G 34
Celery Root Puree, Apples, Celery, Lemon
- Fish of the Day*** 36
Pea Puree, Morel Sauce
- Grilled Atlantic Salmon** ^{G PP*} 32
Roasted Cauliflower, Cherry Tomatoes, Spinach, Balsamic Glaze
- Roasted Natural Chicken Breast** ^{PP} 29
Farro, Baby Seasonal Vegetables, Pearl Onions, Preserved Lemon, Rosemary Lemon Jus
- Prime New York Strip*** 41
Mashed Potatoes, Chanterelle Mushrooms, Red Wine Jus
- Steak Frites*** 38
Grilled Skirt Steak, Mixed Greens, French Fries, Green Peppercorn Sauce
- The Central Burger*** 26
6 oz. Grass Fed Strauss Beef, Raclette Cheese, Caramelized Shallots, Lettuce, Tomato, Ginger BBQ, Brioche Bun, French Fries
- Lamb Chop** 41
Baba Ganoush, Sugar Snap Peas, Fava Beans, Falafel
- Cauliflower Steak** ^{V G PP} 25
Sautéed Wild Mushrooms, Toasted Pine Nuts, Golden Raisins, Parsley Chimichurri
- The Beyond Burger** 24
100% Vegan, Plant-Based Burger Patty, Caramelized Shallots, Lettuce, Tomato, Brioche Bun, Ginger BBQ, French Fries

^G Gluten-free ^V Vegan ^{PP} Perfectly portioned, healthy, low calorie

Food. Thoughtfully Sourced. Carefully Served.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Please notify your server of any allergies or dietary restrictions. A gratuity of 18% will be automatically applied to parties of 6 or more.

Menu items are subject to change without notice due to seasonality or availability.

Kosta Tihonov, Chef de Cuisine