

## SOUPS

<b>Roasted Tomato Bisque</b> Grilled Cheese Crouton	14
<b>Chicken Consommé</b> Chicken Wontons, Scallion, Ginger	14
<b>The Daily Soup</b> Seasonal Preparation	15

## SALADS

<b>Kale Quinoa</b> <sup>G PP</sup> Red Quinoa, Baby Kale, Shallot, Candied Pecans, Crisp Apple, Adirondack Cheddar, Cider Vinegar, Extra Virgin Olive Oil	17
<b>The Caesar</b> <sup>PP</sup> Baby Romaine, White Anchovies, Parmesan, Garlic Country Croutons	16
<b>Farm Greens</b> <sup>G V PP</sup> Cherry Tomato, Cucumber, Endive, Radicchio, White Balsamic Vinaigrette	14

Add to any of the above salads:  
*Grilled Salmon\* or Shrimp 10, Grilled Chicken Breast 7*

<b>The Central Cobb</b> Avocado, Grilled Chicken, Egg, Crispy Bacon, Feta Cheese, Green Herb Dressing	24
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<b>SIDES</b> <sup>G</sup> Grilled Asparagus, Garlic Green Beans, Oven Roasted Tomatoes, Glazed Baby Carrots, Red Quinoa, Steamed Farro, Mashed Potatoes	9
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Dinner Served Daily 5pm -11pm

## STARTERS

<b>Crab Cake</b> Chipotle Mayo, Side of Farm Greens	24
<b>Grilled Spanish Octopus</b> Chorizo, Corona Beans, Sundried Tomatoes, Roasted Peppers	24

## PASTAS

<b>Spaghetti Carbonara</b> Pancetta, Parmesan Cheese, Egg, Scallions	26
<b>Oven Baked Rigatoni</b> Eggplant, Tomatoes, Onions, Garlic, Ricotta, Mozzarella, Parmesan	26
<b>Pierogi</b> Cream Potato Sauce, Crispy Onions	25

## MAINS

<b>Scallops*</b> <sup>G</sup> Parsnip Puree, Butternut Squash, Pickled Cranberry, Smoked Almonds	34
<b>Fish of the Day*</b> Pepperade, Celery Root Puree, Basil	36
<b>Grilled Atlantic Salmon</b> <sup>G PP*</sup> Roasted Cauliflower, Cherry Tomatoes, Spinach, Balsamic Glaze	32
<b>Roasted Natural Chicken Breast</b> <sup>PP</sup> Farro, Baby Seasonal Vegetables, Pearl Onions, Preserved Lemon, Rosemary Lemon Jus	29
<b>Prime New York Strip*</b> Mashed Potatoes, Chanterelle Mushrooms, Red Wine Jus	41
<b>Steak Frites*</b> Grilled Skirt Steak, Mixed Greens, French Fries, Green Peppercorn Sauce	38
<b>The Central Burger*</b> 6 oz. Grass Fed Strauss Beef, Raclette Cheese, Caramelized Shallots, Lettuce, Tomato, Ginger BBQ, Brioche Bun, French Fries	26
<b>Pork Chop</b> Braised Cabbage, Apple Mostarda, Natural Jus Sauce	32
<b>Cauliflower Steak</b> <sup>V G PP</sup> Sautéed Wild Mushrooms, Toasted Pine Nuts, Golden Raisins, Parsley Chimichurri	25
<b>The Beyond Burger</b> 100% Vegan, Plant-Based Burger Patty, Caramelized Shallots, Lettuce, Tomato, Brioche Bun, Ginger BBQ, French Fries	26

<sup>G</sup> Gluten-free   <sup>V</sup> Vegan   <sup>PP</sup> 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**