



Chef Jason McGarry
Executive Chef

Chef Marie McGarry
Pastry Chef

sides 9

fries	GF/V
broccolini	GF/V
roasted balsamic parsnips	GF
5 onion potato hash	GF
creamy collard greens	
fried brussels sprouts	
brown butter pommes puree	GF/V
parmesan 5 onion grits	GF

dietary designations

*GF-gluten free

*PES-pescatarian

*N-nuts

*V-vegetarian

substitutions on entrees 3

note: a 20% group fee will be added to parties of 6 or more

starters

aged cheddar pimento cheese 10
house flatbread

central's charcuterie board 30

selection of cured local meats and sausages, salamis, pates, cheeses with seasonal fruit preserves, house beer mustard and ciabatta crostini,

duck confit lumpia 16

confit duck spring rolls, sweet & sour cherry garlic chili sauce

country fried oyster sliders 16

hot vinegar slaw, lemon aioli, salted honey parker house rolls

gochujang rubbed lamb ribs 18 *N *GF

pickled fresno peppers, cilantro, candied pecan dust

oysters on the half shell *GF 24

verjus and cabernet mignonette with saltines

caramelized apple & fennel pork cheek ravioli 18

creamy collard greens parmesan brown butter glaze, smoked backbone cider jus

warm spanish octopus 18 *PES *GF

crushed olives, fennel, lemon infused fork potatoes, calabrian chilis, red chimichurri

beef tartar tartine 16

marinated chopped filet mignon, deviled egg mousse, capers, fried shallots, smoked trout caviar, grilled ciabatta

salads

iceberg 12

iceberg lettuce, shallots, chives, bacon lardons, confit tomatoes, red radish, blueberry stilton cheese, buttermilk & herb mousse

fried brussels sprouts salad 16

shaved spec ham, smokey blue cheese, hot honey vinaigrette, jalapeno cornbread croutons, blood oranges

entrees

sunday sauce 36

house made pasta, slow cooked pork shoulder & beef bolognese, creamy house ricotta cheese

catch of the day mkt price *GF *P

bacon creamed leeks, sweet potato & apple hash, carrot & ginger caviar beurre blanc

chef's chicken and dumpling 38 *N

fall herb mousseline, parisian dumplings, creamy toasted pine nuts, parmesan

roasted winter squash with farro and chickpeas 34 *V

chorizo spiced winter squash, farro, chickpeas, shaved red onion, cilantro, cotija cheese, tahini sauce

central crab fried rice 38 *P

garlic & ginger fried rice, jumbo lump crab, toasted benne seed, sofrito coulis, poached egg

slow cooked beef short rib 42

parmesan 5 onion grits, fried shallots, tomato confit, red wine bordelaise

cast iron roasted teres major 44 *GF

miso black truffle butter, brown butter pommes puree, roasted maitake mushrooms, brussels black garlic demi

ala carte

prime 22 oz. bone in ribeye- mkt price

8 oz. filet mignon 48

14 oz. bone-in pork chop, honey mizo glaze 38

saucers: au poivre, béarnaise, bordelaise, chimichurri

NOTICE: May be cooked to order. Consuming raw or uncooked meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. Before placing order, please inform your server if a person in your party has a food allergy. Chef recommends staying between medium to medium rare on any steaks to ensure the quality of the beef.

Mandatory fees of \$15 for outside dessert and \$25 corkage fee per bottle for outside wines.