

## starters

aged cheddar pimento cheese 12

*house flatbread*

central's charcuterie board 30

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

hamachi toro kinilaw 18 \*GF

*beet cured hamachi, green curry vinaigrette, cilantro, blood orange, calabrian chili oil, rice crisp*

country fried oyster sliders 16

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

grilled spanish octopus 18 \*PES \*GF

*lemon infused labneh, smashed fingerling potatoes, capers, smoked tomato vinaigrette*

gochujang rubbed lamb ribs 18 \*N

*pickled fresno peppers, cilantro, candied pecan dust*

english pea ravioli 18

*ricotta and pecorino stuffed pasta, speck ham, english pea, morel mushrooms, micro mint, garlic confit pan sauce*

beef tartine 16

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

## salads

iceberg 14 \*GF

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

strawberry salad 16 \*GF \*N

*bibb lettuce, spring greens, pickled shallots, crushed almonds, blue cheese crumbles, poppy seed strawberry vinaigrette*

## entrees

scallops ala plancha 44 \*GF

*english pea risotto, morel mushrooms, crispy pork belly, apple cider pork demi*

blackened catch of the day mkt. price \*GF

*shellfish stew featuring clams, mussels, rock shrimp, fingerling potatoes, cipollini onions, smoked tomato fennel broth*

roasted chicken and dumplings 38

*country ham & herb mousseline, black pepper truffle dumplings, lemon infused asparagus, morel mushrooms, ramp volute sauce*

carrot cavatelli pasta 36

*rabbit confit, basil pesto, shaved pecorino*

slow cooked beef short rib 42

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

cast iron roasted teres major 45 \*GF

*boursin cheese whipped potatoes, creamy morel mushrooms, asparagus, roasted black garlic demi sauce*

miso glazed cauliflower steak 36 \*V

*chick pea and roasted garlic puree, pomegranate seeds, mint and tahini*

rock shrimp fried rice 40 \*PES

*garlic & ginger fried rice, rock shrimp, toasted benne, scallions, soft-poached farm egg, bang bang sauce*

## ala carte

14 oz. honey-miso glazed pork chop 42

8 oz. filet mignon 50

kansas city 16 oz. dry aged ny strip - market price

prime 22 oz. bone-in ribeye - market price

steak sauces: *au poivre, béarnaise, bordelaise, chimichurri*

**Chef Jason McGarry**  
*Executive Chef*

**Chef Marie McGarry**  
*Pastry Chef*

## sides 9

boursin cheese potatoes GF

5 onion parmesan grits GF

spring squash, onions, herbs GF/V

english pea risotto GF

roasted spring asparagus GF

potato rosti GF

house fries GF/V

*substitutions on entrees 3*

## dietary designations

\*GF-gluten free

\*PES-pescatarian

\*N-nuts

\*V-vegetarian

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

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.**

## red

rainstorm pinot noir, <i>or.</i>	*12/45
hahn appellation pinot noir, <i>ca.</i>	*14/54
fullerton lichtenwalter pinot noir, <i>or.</i>	75
corvidae “rook” merlot, <i>washington</i>	*11/42
postmark cab “by duckhorn”, <i>paso robles</i>	*14/54
cataclysm cabernet, <i>washington</i>	*12/45
the calling cabernet, <i>lodi, ca.</i>	75
carparzo sangiovese toscana, <i>tuscany, italy</i>	55
the specialist zinfandel, <i>lodi, ca.</i>	*12/45
saldo zinfandel by prisoner wine co., <i>ca.</i>	75
klinker brick farrah syrah, <i>lodi, ca.</i>	90
bodega cuarto lote 44 malbec, <i>argentina</i>	*12/45
bellevue peycharneau bordeaux, <i>france</i>	*14/54
laurent perrachon beaujolais-village, <i>france</i>	*14/54
jam jar “sweet” shiraz, <i>south africa</i>	*10/38
torbeck woodcutters shiraz, <i>barossa valley</i>	70
sella antica rosso red blend, <i>italy</i>	*12/45
quilt thread count red blend, <i>oregon</i>	70

## reserve wines

\*per 5 oz. glass

tapiz black tears malbec, <i>argentina</i>	115
orin swift palermo cabernet, <i>napa, ca.</i>	135
goldschmidt charming creek cab, <i>oakville, ca.</i>	150
schild's estate “moorooroo” shiraz, <i>australia</i>	185
caymus cabernet sauvignon, <i>napa, ca.</i>	185
goldschmidt game ranch cabernet, <i>oakville, ca.</i>	225
cakebread dancing bear cabernet, <i>howell mtn</i>	225
silver oak cabernet, <i>napa, ca.</i>	350
daou “soul of a lion” cab, <i>paso robles, ca.</i>	375
caymus cabernet sauv. special select, <i>napa, ca.</i>	400
benton lane estate pinot noir, <i>or.</i>	*17/85
belle glos “dairyman”, <i>russian river, ca.</i>	*18/90
duckhorn cabernet, <i>napa, ca.</i>	*22/110
schug cabernet, <i>sonoma, ca.</i>	*22/110
plumpjack merlot, <i>napa, ca.</i>	*30/150
keenon chardonnay, <i>napa, ca.</i>	*22/110
roar rosella's chardonnay, <i>ca.</i>	*22/110
mannequin chardonnay orin swift, <i>ca.</i>	* 25/125

## white

strato pinot grigio, <i>italy</i>	54
bertani velante pinot grigio, <i>italy</i>	*11/42
badenhorst “the curator”, <i>s. africa</i>	*10/38
villa maria sauvignon blanc, <i>new zealand</i>	*12/45
prost riesling, <i>germany</i>	*11/42
trivento white malbec, <i>argentina</i>	*10/38
cave de lugny unoaked chard, <i>france</i>	* 12/45
elouan chardonnay, <i>oregon</i>	*12/45
villa wolf gewurztraminer, <i>germany</i>	55
ceretto moscato d'asti (organic) <i>italy</i>	*14/54
belle glos rose, <i>russian river valley</i>	*14/54
domaine chante cigal ch du pape, <i>france</i>	100

## dessert wines

\*per glass

kopke 10 yr tawny port, <i>portugal</i>	*12
royal tokaj aszu red label, <i>hungary</i>	*17
warres otima 20 yr tawny port, <i>portugal</i>	*15
les carmes de riessec sauternes, <i>france</i>	*17
far niente dolce late harvest, <i>napa, ca.</i>	*16

## sparkling wines

\*per glass

le grande courtage brut rose, <i>italy</i>	*13
val d'oca prosecco brut, <i>italy</i>	*10/38
duc de valmer brut blanc de blanc, <i>france</i>	*10/38
cricova blanc de noirs extra brut, <i>moldova</i>	55
pommery champagne brut, <i>france</i>	75
pol roger champagne brut, <i>champagne, france</i>	145