

SOUPS AND SALADS

Autumn Pumpkin Soup Blue Cheese, Pecans, Chervil, Noble Vinegar	12
Olive Oil Poached Louisiana Shrimp Fennel, Picholine Olives Citron Vinaigrette, Soft Herbs	18
Caesar Salad Romaine, Parmesan, White Belly Anchovies	9
Local Lettuces Celery Root Puree, Baby Autumn Vegetable Crudite Local Apple Cider Vinaigrette	13

After a good dinner, one can forgive
anyone, even one's relatives. oscar wilde

STARTERS

Boursin Mac and Cheese Roasted Wild Mushrooms, Toasted Brioche	13
Central Shrimp and Grits Chorizo, Roasted Tomato, Scallions	18
Imported Burrata Balsamic and Honey Braised Fennel Grape and Parsley Salad, Speck	16
Artisan Platter Chef's Selection of Artisan Charcuterie and Cheeses	15
Vanilla Scented Foie Gras Torchon Peppered Pineapple Jam, Toasted Brioche	19
Wagyu Beef Tartare Quail Egg, Cornichons, Grilled Baguette	16

ENTREES

Pan Roasted Diver Scallops Pine Nut, Caper, Golden Raisin Chutney, Cauliflower Puree Caramelized Cauliflower	25	Pistachio and Mint Crusted Lamb Loin Oregano, Garlic, and Lemon Roasted Potatoes, Prune Jus	38
Grilled Wagyu Flat Iron Steak Potatoes Fondant, Salsify Parmesan Froth, Perigord Sauce	29	Central Burger Charred Onion Mayo Pleasant Ridge Reserve Cheese Neuske's Bacon, Soft Bun	20
Roasted Amish Chicken Breast Chestnuts, Cauliflower, Cabbage Lemon Herb Syrup, Albufera	27	Parsnip Risotto Duck Confit, Roasted Grapes Parsley, Pistachio Oil	27
Market Catch Roasted Brussels Sprouts Neuske Lardons Trumpet Mushrooms Matelote Sauce, Pearl Onions	market price	Ragano Rigatoni Spicy Italian Fennel Sausage San Marzano Tomato Ragout Toasted Bread Crumbs	25
		add roasted foie gras to any entrée	16

SIDES

Anson Mills Slow Roasted Grits Pleasant Ridge Reserve Cheese	8	Braised Black Kale Smoked Ham Hocks	8
Baby Roasted Root Vegetables Pickled Shallots	8	Carrot Puree with Cardamom	8

Executive Chef Christian Ragano
Executive Sous Chef Adam Nichol