

SOUPS AND SALADS

	Half/Full
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 add roasted chicken	9/15 13/22
Local Lettuces Celery Root Puree, Baby Autumn Vegetable Crudite, Local Apple Cider Vinaigrette	13

lunch kills half of Paris, supper the other half. charles de montesquieu

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 Cheese	15
Wagyu Beef Tartare Quail Egg, Cornichons, Grilled Baguette	16

SANDWICHES

Central Burger Charred Onion Mayo Pleasant Ridge Reserve Cheese, Neuske's Bacon, Poppy Brioche	20
Grilled Toast on Cheese Comte and Caveman Blue Maple Vinegar Onions Grilled Artisan Multigrain Bread	17
The Market Muffuletta Salumis, Garlic Aioli, Peppers Homemade Jardiniere	18
Vermonte Cristo Oven Roasted Turkey, Local Honey Vermont Cheddar Cheese Cranberry Jam, Pumpkin Bread	18
Better than a BLT Neuske's Bacon, Heirloom Tomato Bibb Lettuce, Buffalo Mozzarella Violet Mustard Aioli, Pretzel Roll	17
Maryland Blue Crab Cake Sandwich Gribiche, Fennel, Radish Anjou Pear, Mache Greens, Brioche	18

Executive Chef Christian Ragano
Executive Sous Chef Adam Nichol

ENTREES

Grilled Wagyu Flat Iron Steak Potatoes Fondant, Salsify Parmesan Froth, Perigord Sauce	29
Roasted Amish Chicken Breast Chestnuts, Cauliflower, Cabbage Lemon Herb Syrup, Albufera	27
Market Catch Roasted Brussels Sprouts Neuske Lardons, Pearl Onions Trumpet Mushrooms Matelote Sauce	market price
Ragano Rigatoni Spicy Italian Fennel Sausage San Marzano Tomato Ragout, Toasted Bread Crumbs	25
Parsnip Risotto Duck Confit, Roasted Grapes Parsley, Pistachio Oil	27