

Petit Robert

CENTRAL

Bistro

{ BAR MENU }

FLAT BREAD caramelized shallots & shitake,
sautéed smoked gouda, frisée salad 12.

HOUSE CHARCUTERIE BOARD daily selection of our pates,
sausages and accoutrements* 14.

CURED SALMON applewood smoked, cured salmon, crème
fraiche, toasted pepper brioche, lemon wedge* 13.

ESCARGOT BOURGUIGNON six escargot baked with garlic,
parsley butter 11. add gratin +2.

STEAMED MUSSELS tomato broth, ginger, lemongrass,
cilantro butter* 13. add chorizo +4.

CRISPY DUCK SPRING ROLL creamy sriracha sauce 10.

POMMES FRITES hand-cut fries 5.

CENTRAL BURGER half-pound sirloin, brioche roll, muenster
cheese, garlic bacon bits, fried shallots, hand-cut fries* 13.

WINGS du jour 7.

NOS FROMAGES selection of local & imported cheeses sold
by the cut, ask server for the daily selections* 3./CUT

RAW BAR

CRAB LOUIE:

blue crab, Louie sauce, lemon, hard-boiled egg* 14.

APPLEWOOD SMOKED & CURED SALMON:

applewood smoked, cured salmon, crème fraiche,
toasted pepper brioche, lemon wedge* 13.

CAPE COD OYSTERS:

half or full dozen* 18./36.

PAT'S MAINE LITTLENECK CLAMS:

half or full dozen* 13./26.

SHRIMP COCKTAIL:

5 tiger shrimp, Kronenbourg cocktail sauce, lemon* 14.

Culinary Director/Owner: Chef Jacky Robert
Executive Chef: Chef Eric Bogardus

**These items may be cooked to order or served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. It is the customer's obligation to alert the server to any food allergy.*