

SOUPS, SALADS & APPETIZERS

ROCKY POINT RED CHOWDER chopped quahogs, tomato clam broth, salt pork, smoked paprika 10.

SOUP a' l'ONION GRATINEÉ slowed-cooked onions, beef broth 9.

CRAB & LOBSTER BISQUE crab meat, cream sherry, lobster bisque, lemon 11.

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

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

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

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

GARDEN SALAD mesclun greens, shallot vinaigrette 9. add panko-crusted goat cheese* +4.

SALAD NIÇOISE mesclun, tomato, green beans, roasted potato, egg, anchovy 13./20. with preserved tuna 13. | with fresh seared tuna* 20.

SHRIMP COCKTAIL SALAD 5 tiger shrimp, Kronenbourg cocktail sauce, Boston bibb lettuce, lemon* 13.

RED OAK LEAF SALAD walnuts, dried figs, mustard-cider vinaigrette 10.

COBB SALAD romaine, frisée, radicchio, hard-boiled egg, bacon, roquefort cheese, tomato, ham, parmesan croutons* 12.

Add Grilled Arctic Char, Shrimp or Half-Roasted Chicken to any salad +8.

D'ARTAGNAN DUCK LEG CONFIT lardons, frisée, flageolet beans, chopped figs 22.

NEW ENGLAND HADDOCK breaded fillet, garlic sautéed baby spinach, lemon beurre blanc 19.

BEEF BOURGUIGNON burgundy wine braised beef short rib, honey glazed carrot 21.

LUMP CRAB CAKES fennel, frisée, orange salad, green herb aioli 21.

PAN SEARED SCALLOPS sautéed scallops, charred onion, preserved lemon risotto, fresh English peas 20.

SANDWICHES

CENTRAL BLT served on thick cut bread 10. add smoked salmon* +4. | add over easy egg* +2.

TOASTED CROISSANT smoked salmon, capers, lemon* 13.

CROQUE MONSIEUR Milissa's peppered brioche bread, ham, Swiss, muenster 10.

CROQUE MADAME Milissa's peppered brioche bread, ham, Swiss, muenster, over easy egg* 11.

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

SANDWICH BAGUETTE toasted French baguette, choice of jambon, brie or rillettes 10.

CHICKEN SCHNITZEL buttermilk & flour crusted chicken breast, muenster, caper butter, over easy egg, onion roll* 12.

CENTRAL SUBMARINE turkey breast, romaine, hot peppers, Swiss, sherry vinegar, baguette 11.

VEGETARIAN BURGER quinoa, lentil, chili, cumin, carrot, red bell pepper sauce, onion roll 13.

all sandwiches are served with mixed greens, tomato, & hand-cut fries

EGGS

CRISPY EGG crispy fried poached egg, frisée, bacon, tomato* 10.

BISTRO SALAD two hard boiled eggs, mayonnaise, mesclun greens, roma tomato, avocado 9.

FRENCH TOAST thick battered Texas toast, fresh fruit, banana maple syrup 10.

QUICHE LORRAINE classic quiche, chopped bacon* 10.

OMELETTE prepared with your selections 10. ham, cheese, tomato, herbs, mushrooms, spinach +1./each add goat cheese* +2. | add smoked salmon* +2.

ENTRÉES

ROAST CHICKEN au MIEL honey & thyme roasted half-chicken, grilled zucchini, pan jus 19.

STEAK FRITES grilled skirt steak, hand-cut fries, lemon-roquefort butter* 23.

SIDES

Oven-Roasted Cauliflower 6.

Hand-Cut Pommes Frites 6.

Potato & Cheddar Gratin 7.

Sauteed Spinach au Beurre 7.

Honey Glazed Baby Carrots 8.

Broccoli Rabe 7. add Chorizo +2.

Brussel Sprouts with Garlic Cream or Vegan 8.

Potato Rosti with Truffled Fonduta 8.