

central kitchen

handcrafted food + drink

OPEN 7 DAYS

EXPRESS BREAKFAST

served with 10 oz coffee or juice

available monday thru friday

4

HOME BAKED CROISSANT
TURNS, OR MUFFIN

BOX CEREAL

8oz FRUIT CUP

5

BAGEL WITH CREAM CHEESE
OR SCALLION CREAM CHEESE

12oz McCANN'S IRISH OATMEAL
with Cinnamon

EGG WHITE WITH TOMATO
served on whole wheat

6

SRAMBLED EGG SANDWICH
with bacon or sausage and
cheese choice of bread

TAYLOR HAM, EGG, AND CHEESE
on a kaiser roll

SHORT STACK PANCAKES
with brown sugar and maple syrup

CK SPECIALTIES

SEASONAL FRUIT BOWL 4

SEASONAL BERRY PARFAIT 7
with greek yogurt & granola

McCANN'S IRISH STEEL-CUT OATMEAL 7
brown sugar, walnuts, raisins

FRESH CROISSANT, DANISH, TURNOVER,
MUFFIN OR BAGEL 2

NEW YORK STYLE BAGEL WITH LOX 11
tomatoes, capers, red onions, cream cheese

EGGS AND OMELETTES

served with home fries and toast.
substitute egg whites or add an additional egg - no charge
add 1/2 order of fruit 2

CLASSIC AMERICAN BREAKFAST 10
eggs any style, breakfast potatoes, bacon or sausage

CK SCALLION CREAM CHEESE OMELETTE 10

SPINACH AND GOAT CHEESE OMELETTE 10

COUNTRY STYLE OMELETTE 10
peppers, onions, mushrooms, tomatoes with bacon,
sausage or ham and your choice of cheese

VEGETARIAN EGG WHITE OMELETTE 10
mushrooms, broccoli, zucchini, onions, bell peppers, tomatoes

BREAKFAST WRAP 8
scrambled eggs, spinach, tomatoes, feta,
whole wheat tortilla wrap

STEAK AND EGGS 15
charbroiled steak with three eggs, any style

EGGS BENEDICT 11
two poached eggs, canadian bacon, applewood
smoked hollandaise on a whole wheat english muffin

MARYLAND LUMP CRABCAKE BENEDICT 14

TAYLOR HAM, EGG AND CHEESE SANDWICH 6

SIGNATURE GRIDDLE BREAKFAST

your choice of topping : strawberries, blueberries, raspberries,
caramelized bananas 1 each

BUTTERMILK PANCAKES 8
fresh whipped chantilly cream

WHOLE WHEAT OR GLUTEN-FREE PANCAKES 8

SHORT STACK 6
brown sugar and maple syrup

CK FRENCH TOAST 9
brioche soaked overnight in sugar milk
and organic honey

BELGIAN WAFFLE 10
fresh whipped chantilly cream
add scoop of ice cream 2

BREAKFAST SIDES

TOAST 1
choice of: whole wheat, rye, white, pumpernickel, marble

ENGLISH MUFFIN 1.5

MEATS: ham, bacon, sausage, canadian or turkey bacon 3.5

CEREAL 2

FAJE OR CHOBANI YOGURT 4

HAND CRAFTED JUICES 4

ORANGE BANANA AND STRAWBERRY JUICE

BEET AND CARROT JUICE

CARROT APPLE AND GINGER

CARROT CELERY AND BEET JUICE

BEVERAGES

COFFEE/TEA 2.5

CAPPUCCINO 4

ESPRESSO 3

FRESH SQUEEZED ORANGE
OR GRAPEFRUIT JUICE 2.5

V8 1.95

CRANBERRY JUICE 1.95

FOOD ALLERGY? PLEASE NOTIFY SERVER, MANAGER OR CHEF.

central kitchen

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OPEN 7 DAYS

CK COCKTAILS

CHAMPAGNE 6

CLASSIC MIMOSA 9

CK BLOODY MARY 8

vodka, house bloody mary mix, celery stalk

DARK AND STORMY 9

goslings black seal rum with ginger beer, served tall

APPLETINI 9

grey goose vodka, sour pucker, splash of fresh lemon juice, green apple garnish

COOL BREEZE 9

muddled cucumber, limes, pomegranate juice, vodka, splash of 7up. served tall

BELLINI TINI 9

peach schnapps with fresh pineapple, orange juice and topped off with prosecco

SEX AND THE CITY 9

vodka, passion-fruit alize and cranberry juice lime-lite

CK SPECIALTIES

SEASONAL FRUIT BOWL 4

SEASONAL BERRY PARFAIT 7

with greek yogurt & granola

McCANN'S IRISH STEEL-CUT OATMEAL 7

brown sugar, walnuts, raisins

FRESH CROISSANT, DANISH, TURNOVER, MUFFIN OR BAGEL 2

NEW YORK STYLE BAGEL WITH LOX 11

tomatoes, capers, red onions, cream cheese

EGGS AND OMELETTES

served with home fries and toast.

substitute egg whites or add an additional egg - no charge

add 1/2 order of fruit 2

CLASSIC AMERICAN BREAKFAST 10

eggs any style, breakfast potatoes, bacon or sausage

CK SCALLION CREAM CHEESE OMELETTE 10

SPINACH AND GOAT CHEESE OMELETTE 10

COUNTRY STYLE OMELETTE 10

peppers, onions, mushrooms, tomatoes with bacon, sausage or ham and your choice of cheese

VEGETARIAN EGG WHITE OMELETTE 10

mushrooms, broccoli, zucchini, onions, bell peppers, tomatoes

BREAKFAST WRAP 8

scrambled eggs, spinach, tomatoes, feta, whole wheat tortilla wrap

STEAK AND EGGS 15

charbroiled steak with three eggs, any style

EGGS BENEDICT 11

two poached eggs, canadian bacon, applewood smoked hollandaise on a whole wheat english muffin

MARYLAND LUMP CRABCAKE BENEDICT 14

TAYLOR HAM, EGG AND CHEESE SANDWICH 6

SIGNATURE GRIDDLE BREAKFAST

your choice of topping : strawberries, blueberries, raspberries, caramelized bananas 1 each

BUTTERMILK PANCAKES 8

fresh whipped chantilly cream

WHOLE WHEAT OR GLUTEN-FREE PANCAKES 8

SHORT STACK 6

brown sugar and maple syrup

CK FRENCH TOAST 9

brioche soaked overnight in sugar milk and organic honey

BELGIAN WAFFLE 10

fresh whipped chantilly cream
add scoop of ice cream 2

BREAKFAST SIDES

TOAST 1

choice of: whole wheat, rye, white, pumpernickel, marble

ENGLISH MUFFIN 1.5

MEATS: ham, bacon, sausage, canadian or turkey bacon 3.5

CEREAL 2

FAJE OR CHOBANI YOGURT 4

HAND CRAFTED JUICES 4

ORANGE BANANA AND STRAWBERRY JUICE

BEET AND CARROT JUICE

CARROT APPLE AND GINGER

CARROT CELERY AND BEET JUICE

BEVERAGES

COFFEE/TEA 2.5

CAPPUCCINO 4

ESPRESSO 3

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE 2.5

V8 1.95

CRANBERRY JUICE 1.95

FOOD ALLERGY? PLEASE NOTIFY SERVER, MANAGER OR CHEF.

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OPEN 7 DAYS

STARTERS AND SMALL PLATES

SPINACH AND ARTICHOKE DIP 9

creamy spinach and fresh artichoke
dip served in mini-boule hearth bread

GRILLED VEGETABLE PLATE 9

zucchini, portobello, eggplant,
tomatoes, red peppers, sherry glaze

CLASSIC HUMMUS PLATTER 10

grilled pita, marinated tomatoes,
kalamata olives, feta cheese

BUFFALO CHICKEN WINGS 9

sweet and tangy thai pepper glaze

HOMEMADE MOZZARELLA STICKS 11

dipped in fresh italian herbs, zesty marinara

FRESH HAND-CUT CRISPY CALAMARI 11

spicy tomato sauce, lemon, capers, onions,
cherry tomatoes

CLASSIC SICILIAN RICE BALLS 11

risotto balls stuffed with meat, peas
and pomodoro sauce

PULLED PORK TACOS 10

grilled onions, pico de gallo,
guacamole, pineapple

BAJA FISH TACOS 11

green cabbage, cilantro, cumin crema,
pico de gallo, guacamole

BEEF SLIDERS 11

mini bacon cheese burgers, tomatoes,
caramelized onions

CK SAMPLER 15

homemade fresh mozzarella sticks,
spinach and artichoke dip, sicilian rice balls

SOUP SELECTION

SOUP OF THE DAY 6

chef's selection

CLASSIC CHICKEN SOUP 6

diced seasonal vegetables

VEGETARIAN LENTIL SOUP 6

lentil puree with sour dough croutons

APPETIZER/ENTREE SALADS

all salads chopped or served in a wrap

SEE CREATE-YOUR-OWN SALAD MENU

ROASTED BEET SALAD 9/14

goat cheese, marcona almonds, curly endive, olive oil

YELLOWFIN TUNA NICOISE SALAD 15

grilled tuna, baby greens, green beans, olive
tapenade, potatoes, roasted peppers, tomatoes,
boiled egg, balsamic syrup, evoo, french crisp, basil

CAESAR SALAD 6/9

romaine hearts, homemade croutons,
caesar dressing

CK HOUSE SALAD 7/9

baby greens, raspberry balsamic vinaigrette,
toasted walnuts, raisins, parmesan veil, basil oil

GREEK SALAD 12

romaine, feta, black olives, tomatoes, cucumbers,
onions, pita, evoo, lemon vinaigrette

SANTA FE 11

avocado, tomatoes, corn, pepper jack cheese,
black beans, tex-mex ranch dressing

POACHED PEAR GOAT CHEESE SALAD 11

mesclun greens, goat cheese, raisins,
walnuts, citrus vinaigrette

add: all-natural chicken 4; shrimp 5; steak 6

CLASSIC CENTRAL KITCHEN 8OZ. BURGER PLATTERS

*served on brioche bread, lettuce, tomato, cole slaw,
pickle and hand-cut sweet potato french fries*

CLASSIC AMERICAN HAMBURGER 10

our own blend of sirloin, chuck and tenderloin tips

VEGETABLE BURGER 10

pickled cucumbers, avocado,
white bean spread, field greens

CK BURGER 14

pepper jack cheese, bacon,
caramelized onions, sunny-side up egg

SOUTHWEST BURGER 13

jalapeno, bacon, cheddar,
three pepper relish

BLACK & BLUE FIREHOUSE BURGER 11

blackened burger, crumbled blue cheese

CAJUN SPICED TURKEY BURGER 9

DRAFT BEERS 5

Blue Moon Draft

Stella Draft

Peak Organic

Brooklyn Draft

BOTTLE BEERS

Samuel Adams 5

Peroni 5

Heineken 5

Corona Light 5

Budweiser 4

Bud Light 4

Michelob Ultra 4

Miller 64 4

WINES BY THE GLASS 9

Caposaldo Prosecco
veneto, italy

Chateau D'Aqueria Rose
tavel, france

Caposaldo Pinot Grigio
veneto, italy

Infamous Goose
Sauvignon Blanc
marlborough, new zealand

St. Francis Chardonnay
sonoma, california

Wild Rock Pinot Noir
central otago, new zealand

Caposaldo Chianti
tuscan, italy

Fuedo Maccari Nero D'avola
sicily, italy

Alta Vista Classic Malbec
mendoza, argentina

Benziger Family Winery Merlot
sonoma, california

The Seeker
Cabernet Sauvignon
maipo, chile

FOOD ALLERGY? PLEASE NOTIFY SERVER, MANAGER OR CHEF.

SANDWICH COMBO PLATTERS

coleslaw, pickle and truffled parmesan hand-cut french fries

***EXPRESS LUNCH: sandwich + 12oz cup of soup 9.95**

available monday through friday

* THREE CHEESE GRILLED CHEESE 7

provolone, mozzarella & vermont white cheddar cheese

* BLTA SANDWICH 8

bacon, lettuce, tomato, avocado, roasted peppers, mayonnaise

* HOMEMADE CHICKEN SALAD SANDWICH 9

apples, grapes, walnuts, lettuce, tomatoes, onions

* HOMEMADE TUNA SALAD SANDWICH 8

lettuce, tomatoes, onions, mayonnaise

substitute imported italian tuna in olive oil 3

* FRESH ROASTED TURKEY CLUB SANDWICH 10

hand sliced oven roasted turkey, bacon, lettuce, tomatoes, mayonnaise

* GRILLED VEGETABLE SANDWICH 10

brioche, red peppers, portobello mushrooms, zucchini, mozzarella, pesto, balsamic syrup

BASIL MARINATED GRILLED CHICKEN HEALTH WRAP 12

roasted red peppers, avocado, fresh mozzarella, tomatoes, lettuce, sliced cucumbers, balsamic syrup

NEW YORK DELI REUBEN 11

corn beef and pastrami on rye bread, swiss cheese, sauerkraut, thousand island dressing

CLASSIC FRENCH DIP 14

thinly sliced prime rib layered on garlic toasted french baguette, melted mozzarella, au jus, whipped horseradish cream sauce

GRILLED SKIRT STEAK SANDWICH 12

french garlic baguette, caramelized onions, provolone cheese

GRILLED OR PAN FRIED FRESH FISH MP OF THE DAY SANDWICH

brioche, tartar sauce, lemon

BBQ PULLED PORK SANDWICH 11

brioche, melted cheddar

NEW ORLEANS SHRIMP PO-BOY 12

french baguette, creole mayonnaise, lettuce, tomatoes, fried onions

PASTA

** whole wheat or gluten free also available*

* SPAGHETTI AND MEATBALLS 14

veal, pork and beef meatballs, fresh tomato basil sauce, grated parmesan

* PENNE ALLA VODKA 12

creamy tomato vodka sauce

add all-natural chicken 4 or shrimp 5

HOMEMADE RAVIOLI 11

ricotta cheese, tomato sauce, fresh basil

HANDCRAFTED BRICK OVEN PIZZA

10" Personal

10

MARGHERITA

fresh mozzarella, tomato sauce, basil

VERDURA PIZZA

zucchini, mushrooms, onions, peppers, mozzarella, light tomato sauce

SPICY SAUSAGE AND ONIONS

hot sausage, caramelized onions, mozzarella

BIANCO

fresh garlic, ricotta, fresh basil, grated parmesan, evoo

whole wheat and gluten free also available 2

Vegetables 1:

olives, mushrooms, peppers, eggplant, caramelized onions, artichokes, broccoli, arugula,

Proteins 3:

pepperoni, hot sausage, meatballs, anchovies, chicken, sunny-side up egg

ENTRÉES

ALL-NATURAL PAN-ROASTED STUFFED CHICKEN 16

sundried tomatoes, goat cheese, wild mushrooms, natural juices, mashed potatoes, seasonal vegetables

FRESH FISH OF THE DAY MP

rice pilaf, seasonal vegetables

GRILLED NORWEGIAN SALMON 18

toasted pignoli nut butter, rice pilaf, sauteed spinach

CHICKEN PARMIGIANA 13

tomato basil sauce served over spaghetti

LOUISIANA CRAB CAKES 22

light dijon mustard sauce, rice pilaf, seasonal vegetables

ALL NATURAL GRILLED CHICKEN 13

garlic rubbed, mashed potatoes, three mushroom sauce, creamed spinach

BASKET OF FISH N' CHIPS 14

malt vinegar, tartar sauce

FRESH ROASTED TURKEY 16

cornbread dressing, vegetables, mashed potatoes, giblet gravy, cranberry sauce

SIDE ORDERS

4

MASHED POTATOES

HAND-CUT FRENCH FRIES

RICE PILAF

BAKED POTATO

SPAGHETTI

GARLIC BREAD

5

JUMBO PORTOBELLO MUSHROOMS

SAUTEED SPINACH

CREAMED SPINACH

BAKED SWEET POTATO

BRUSSEL SPROUTS

SEASONAL VEGETABLES

TRUFFLED MAC & CHEESE

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SALAD 7 WRAP 6

CHOOSE YOUR LETTUCE

- ☐ arugula ☐ baby spinach ☐ iceberg
☐ meclun ☐ romaine hearts

CHOOSE YOUR 4 FREE TOPPINGS

additional toppings .50 each

- | | | |
|-------------------------------------|--|---|
| <input type="checkbox"/> beets | <input type="checkbox"/> roasted peppers | <input type="checkbox"/> black beans |
| <input type="checkbox"/> broccoli | <input type="checkbox"/> bell peppers | <input type="checkbox"/> chickpeas |
| <input type="checkbox"/> carrots | <input type="checkbox"/> red onions | <input type="checkbox"/> raisins |
| <input type="checkbox"/> corn | <input type="checkbox"/> tomatoes | <input type="checkbox"/> egg whites |
| <input type="checkbox"/> cucumber | <input type="checkbox"/> apples | <input type="checkbox"/> sliced egg |
| <input type="checkbox"/> green peas | <input type="checkbox"/> grapes | <input type="checkbox"/> spiced walnuts |
| <input type="checkbox"/> jalapenos | <input type="checkbox"/> oranges | <input type="checkbox"/> croutons |
| | <input type="checkbox"/> anchovies | <input type="checkbox"/> pita |

PREMIUM TOPPINGS

- | | |
|--|-----|
| <input type="checkbox"/> grilled skirt steak | 6 |
| <input type="checkbox"/> grilled gulf shrimp | 5 |
| <input type="checkbox"/> all natural grilled chicken | 4 |
| <input type="checkbox"/> panko fried chicken | 4 |
| <input type="checkbox"/> house roasted turkey | 4 |
| <input type="checkbox"/> imported italian tuna
in olive oil | 3 |
| <input type="checkbox"/> smoked bacon | 2.5 |

VEGETABLES

- | | |
|---|-----|
| <input type="checkbox"/> grilled eggplant | 1.5 |
| <input type="checkbox"/> grilled zucchini | 1.5 |
| <input type="checkbox"/> artichokes | 1.5 |
| <input type="checkbox"/> avocado | 1.5 |
| <input type="checkbox"/> fennel | 1.5 |
| <input type="checkbox"/> mushrooms | 1 |
| <input type="checkbox"/> fried mushrooms | .50 |
| <input type="checkbox"/> kalamata olives | .50 |

CHEESES

- | | | | |
|---|------|--|------|
| <input type="checkbox"/> crumbled blue | 1.25 | <input type="checkbox"/> parmesan | 1.25 |
| <input type="checkbox"/> feta cheese | 1.25 | <input type="checkbox"/> pepper jack | 1.25 |
| <input type="checkbox"/> fresh mozzarella | 1.25 | <input type="checkbox"/> provolone | 1.25 |
| <input type="checkbox"/> goat cheese | 1.25 | <input type="checkbox"/> white cheddar | 1.25 |

CHOOSE YOUR HOMEMADE DRESSING

- ☐ dressing on the side
- ☐ balsamic syrup ☐ balsamic vinaigrette
- ☐ blue cheese dressing ☐ buttermilk ranch dressing
- ☐ caesar ☐ citrus vinaigrette ☐ dijon vinaigrette ☐ italian
- ☐ light italian ☐ lemon vinaigrette ☐ oil and vinegar
- ☐ raspberry balsamic vinaigrette
- ☐ tex-mex ranch dressing ☐ thousand island

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STARTERS AND SMALL PLATES

SPINACH AND ARTICHOKE DIP 9

creamy spinach and fresh artichoke dip served in mini-boule hearth bread

GRILLED VEGETABLE PLATE 9

zucchini, portobello, eggplant, tomatoes, red peppers, sherry glaze

CLASSIC HUMMUS PLATTER 10

grilled pita, marinated tomatoes, kalamata olives, feta cheese

BUFFALO CHICKEN WINGS 9

sweet and tangy thai pepper glaze

HOMEMADE MOZZARELLA STICKS 11

dipped in fresh italian herbs, zesty marinara

FRESH HAND-CUT CRISPY CALAMARI 11

spicy tomato sauce, lemon, capers, onions, cherry tomatoes

GARLIC GULF SHRIMP 13

roasted peppers, garlic, parsley

CLASSIC SICILIAN RICE BALLS 11

risotto balls stuffed with meat, peas and pomodoro sauce

PULLED PORK TACOS 10

grilled onions, pico de gallo, guacamole, pineapple

BAJA FISH TACOS 11

green cabbage, cilantro, cumin crema, pico de gallo, guacamole

BEEF SLIDERS 11

mini bacon cheese burgers, tomatoes, caramelized onions

CK SAMPLER 15

homemade fresh mozzarella sticks, spinach and artichoke dip, sicilian rice balls

SOUP SELECTION

SOUP OF THE DAY 6

chef's selection

CLASSIC CHICKEN SOUP 6

diced seasonal vegetables

VEGETARIAN LENTIL SOUP 6

lentil puree with sour dough croutons

APPETIZER/ENTREE SALADS

ROASTED BEET SALAD 9/14

goat cheese, marcona almonds, curly endive, olive oil

YELLOWFIN TUNA NICOISE SALAD 15

grilled tuna, baby greens, green beans, olive tapenade, potatoes, roasted peppers, tomatoes, boiled egg, balsamic syrup, evoo, french crisp, basil

CAESAR SALAD 6/9

romaine hearts, homemade croutons, caesar dressing

CK HOUSE SALAD 7/9

baby greens, raspberry balsamic vinaigrette, toasted walnuts, raisins, parmesan veil, basil oil

GREEK SALAD 12

romaine, feta, black olives, tomatoes, cucumbers, onions, pita, evoo, lemon vinaigrette

SANTA FE 11

avocado, tomatoes, corn, pepper jack cheese, black beans, tex-mex ranch dressing

POACHED PEAR GOAT CHEESE SALAD 11

mesclun greens, goat cheese, raisins, walnuts, citrus vinaigrette

add: all-natural chicken 4; shrimp 5; steak 6

CLASSIC CENTRAL KITCHEN 8OZ. BURGER PLATTERS

served on brioche bread, lettuce, tomato, cole slaw, pickle and hand-cut sweet potato french fries

CLASSIC AMERICAN HAMBURGER 10

our own blend of sirloin, chuck and tenderloin tips

VEGETABLE BURGER 10

pickled cucumbers, avocado, white bean spread, field greens

CK BURGER 14

pepper jack cheese, bacon, caramelized onions, sunny-side up egg

SOUTHWEST BURGER 13

jalapeno, bacon, cheddar, three pepper relish

BLACK & BLUE FIREHOUSE BURGER 11

blackened burger, crumbled blue cheese

CAJUN SPICED TURKEY BURGER 9

WINES BY THE GLASS 9

Caposaldo Prosecco
veneto, italy

Chateau D'Aqueria Rose
tavel, france

Caposaldo Pinot Grigio
veneto, italy

Infamous Goose
Sauvignon Blanc
marlborough, new zealand

St. Francis Chardonnay
sonoma, california

Wild Rock Pinot Noir
central otago, new zealand

Caposaldo Chianti
tuscany, italy

Fuedo Maccari Nero D'avola
sicily, italy

Alta Vista Classic Malbec
mendoza, argentina

Benziger Family Winery Merlot
sonoma, california

The Seeker Cabernet Sauvignon
maipo, chile

DRAFT BEERS 5

Blue Moon Draft

Stella Draft

Peak Organic

Brooklyn Draft

BOTTLE BEERS

Samuel Adams 5

Peroni 5

Heineken 5

Corona Light 5

Budweiser 4

Bud Light 4

Michelob Ultra 4

Miller 64 4

FOOD ALLERGY? PLEASE NOTIFY SERVER, MANAGER OR CHEF.

HANDCRAFTED BRICK OVEN PIZZA

10" Personal
10

MARGHERITA

fresh mozzarella, tomato sauce, basil

VERDURA PIZZA

zucchini, mushrooms, onions, peppers,
mozzarella, light tomato sauce

SPICY SAUSAGE AND ONIONS

hot sausage, caramelized onions, mozzarella

BIANCO

fresh garlic, ricotta, fresh basil, grated parmesan, evoo

whole wheat and gluten free also available 2

Vegetables 1:

olives, mushrooms, peppers, eggplant,
caramelized onions, artichokes, broccoli, arugula,

Proteins 3:

pepperoni, hot sausage, meatballs,
anchovies, chicken, sunny-side up egg

SANDWICH COMBO PLATTERS

coleslaw, pickle and truffled parmesan hand-cut french fries

BASIL MARINATED GRILLED CHICKEN HEALTH WRAP 12

roasted red peppers, avocado, fresh mozzarella, tomatoes,
lettuce, sliced cucumbers, balsamic syrup

CLASSIC FRENCH DIP 14

thinly sliced prime rib layered on garlic toasted french baguette,
melted mozzarella, au jus, whipped horseradish cream sauce

GRILLED SKIRT STEAK SANDWICH 12

french garlic baguette, caramelized onions, provolone cheese

GRILLED OR PAN FRIED FRESH FISH MP OF THE DAY SANDWICH

brioche, tartar sauce, lemon

CRABCAKE SANDWICH 16

brioche, baby greens, tomatoes, tarragon mayonnaise

BBQ PULLED PORK SANDWICH 11

brioche, melted cheddar

NEW ORLEANS SHRIMP PO-BOY 12

french baguette, creole mayonnaise, lettuce,
tomatoes, fried onions

PASTA

* whole wheat or gluten free also available

* SPAGHETTI AND MEATBALLS 14

veal, pork and beef meatballs, fresh tomato basil sauce,
grated parmesan

* PENNE ALLA VODKA 12

creamy tomato vodka sauce
add all-natural chicken 4 or shrimp 5

* SHRIMP AND ANGEL HAIR PASTA 16

bermuda onions, sauteed peppers,
spicy tomato cream sauce

HOMEMADE RAVIOLI 11

ricotta cheese, tomato sauce, fresh basil

ORECCHIETTE 15

broccolini, spicy pork sausage, tomatoes, grated parmesan

ENTRÉES

ROAST PRIME RIB of BEEF 26

seasonal vegetables, baked potato, au jus

ALL-NATURAL PAN-ROASTED STUFFED CHICKEN 19

sundried tomatoes, goat cheese, wild mushrooms,
natural juices, mashed potatoes, seasonal vegetables

FRESH FISH OF THE DAY MP

rice pilaf, seasonal vegetables

GRILLED NORWEGIAN SALMON 20

toasted pignoli nut butter, rice pilaf, sautéed spinach

CHICKEN PARMIGIANA 16

tomato basil sauce served over spaghetti

STEAK FRITES 23

chimichurri sauce, truffled parmesan hand-cut french fries

LOUISIANA CRABCAKES 22

light dijon mustard sauce, rice pilaf, seasonal vegetables

CLASSIC MEATLOAF 16

mashed potatoes, mushroom gravy, seasonal vegetables

ALL-NATURAL GRILLED CHICKEN 16

garlic rubbed, mashed potatoes,
three mushroom sauce, creamed spinach

BBQ BABY BACK RIBS

Half Rack 18 / Full Rack 24

honey barbecue sauce, truffled parmesan hand-cut fries

BRANZINO ALLA PLANCHA 25

olive oil, fennel, green beans, rice pilaf

FRESH ROASTED TURKEY 16

cornbread dressing, vegetables, mashed potatoes, giblet gravy,
cranberry sauce

SIDE ORDERS

4	5
MASHED POTATOES	JUMBO PORTOBELLO MUSHROOMS
HAND-CUT FRENCH FRIES	SAUTEED SPINACH
RICE PILAF	CREAMED SPINACH
BAKED POTATO	BAKED SWEET POTATO
SPAGHETTI	BRUSSEL SPROUTS
GARLIC BREAD	SEASONAL VEGETABLES
	TRUFFLED MAC & CHEESE

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OPEN 7 DAYS

CHILDREN'S MENU

AVAILABLE FOR CHILDREN UNDER 10
includes beverage and choice of ice cream

7

SPAGHETTI TACOS

HAMBURGER WITH FRENCH FRIES

CHEESE BURGER WITH FRENCH FRIES

PENNE WITH BUTTER OR TOMATO SAUCE

GRILLED CHEESE SANDWICH WITH FRENCH FRIES

CHICKEN TENDERS WITH FRENCH FRIES

INDIVIDUAL CHEESE OR PEPPERONI PIZZA

FISH & CHIPS

KOSHER HOT DOG WITH FRENCH FRIES

FOOD ALLERGY? PLEASE NOTIFY SERVER, MANAGER OR CHEF.

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OPEN 7 DAYS

COFFEE/TEA 2.5 ESPRESSO 3 CAPPUCINO 4

7

CK ZEPPOLE

flatbread zeppole topped with nutella and powdered sugar

SMORES ICE CREAM SUNDAE

*chocolate fudge ice cream with burnt melted marshmallow,
crumbled graham crackers, hershey chocolate chips*

NEW YORK STYLE CHEESE CAKE

creamy cheese cake with berry puree

CHOCOLATE MOUSSE CAKE

valrhona chocolate mousse, chantilly whipped cream

CARROT CAKE

cream cheese icing layered in a flavored spice cake

APPLE PIE

local granny smith apples, vanilla ice cream

HOMEMADE TIRAMISU

lady fingers soaked in CK espresso with marcarpone cheese

CK DOUGHNUTS

filled with chocolate chip cannoli cream

FRESH FRUIT PLATTER

seasonal berries and melon

FOOD ALLERGY? PLEASE NOTIFY SERVER, MANAGER OR CHEF.

central kitchen

handcrafted food + drink

9

LUSH

Muddled Farm Fresh Lemons, Tuaca, Raspberry Vodka

DAY OFF

*Citron Vodka, Cointreau,
Fresh Squeezed Lemon Juice. Served Tall*

BELLINI TINI

*Peach Schnapps with Fresh Pineapple,
Orange Juice and topped off with Prosecco*

MANGO MOJITO MARTINI

*Bacardi Rum, Malibu Mango Rum, Fresh Locally Grown Limes,
Fresh Torn Mint, Fresh Mango and Soda Water*

APPLETINI

*Grey Goose Vodka, Sour Pucker,
Splash of Fresh Lemon Juice, Green Apple Garnish*

GODFATHER

A mixture of chilled Vodka, Amaretto and Cognac

MARBLED MARTINI

*White and Dark Godiva Chocolate Liqueurs mixed with Vanilla Vodka
served in a Chocolate Swirled Martini Glass*

COOL BREEZE

*Muddled Cucumber, Limes, Pomegranate Juice,
Vodka, Splash of 7up. Served Tall*

FLIRTINI

*Raspberry Vodka with Cranberry
and Pineapple Juice, topped off with Champagne*

BLUE RUBY

*Absolute Ruby Red, Stoli Blueberry, Fresh Blueberries,
Sweet & Sour with a Splash of 7up. Served Tall*

SEX AND THE CITY

Vodka, Passion-fruit Alize and Cranberry Juice Lime-lite

DARK & STORMY

Goslings Black Seal Rum with Ginger Beer. Served Tall

central kitchen

handcrafted food + drink

SPARKLING WINES

	GLASS	BOTTLE
CAPOSALDO PROSECCO, <i>Veneto, Italy</i>	9	34
BOUVET BRUT ROSE, <i>Loire, France</i>		43
DOMAINE CARNEROS BRUT, <i>Napa, California</i>		58
TAITTINGER CHAMPAGNE, <i>Reims, France</i>		85

ROSE WINES

CHATEAU D'AQUERIA ROSE, <i>Tavel, France</i>	9	36
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WHITE WINES

CAPOSALDO PINOT GRIGIO, <i>Veneto, Italy</i>	9	30
MICHELE CHIARLO GAVI, <i>Piedmont, Italy</i>		38
DON OLEGARIO ALBARINO, <i>Riss Baixas, Spain</i>		42
MICHEL REDDE SANCERRE, <i>Loire, France</i>		50
INFAMOUS GOOSE SAUVIGNON BLANC, <i>Marlborough, New Zealand</i>	9	32
CAKEBREAD SAUVIGNON BLANC, <i>Napa, California</i>		58
ST. FRANCIS CHARDONNAY, <i>Sonoma, California</i>	9	34
LOUIS JADOT POUILLY FUISSE, <i>Burgundy, France</i>		53
CAKEBREAD CHARDONNAY, <i>Napa, California</i>		75

RED WINES

WILD ROCK PINOT NOIR, <i>CENTRAL OTAGO, New Zealand</i>	9	34
MICHELE CHIARLO BARBERA D'ASTI LE ORME, <i>Piedmont, Italy</i>		34
CHATEAU MONT REDON COTES DU RHONE, <i>Rhone, France</i>		38
CAPOSALDO CHIANTI, <i>Tuscany, Italy</i>	9	30
BODEGAS CHACRA BARDIA PINOT NOIR, <i>Patagonia, Argentina</i>		30
FUEDO MACCARI NERO D'AVOLA, <i>Sicily, Italy</i>	9	32
FOLEY PINOT NOIR, <i>SANTA RITA, California</i>		62
NOZZOLE CHIANTI CLASSICO RISERVA, <i>Tuscany, Italy</i>		48
ALTA VISTA CLASSIC MALBEC, <i>MENDOZA, Argentina</i>	9	33
SILVIO NARDI BRUNELLO DI MONTALCINO, <i>Tuscany, Italy</i>		88
BENZIGER FAMILY WINERY MERLOT, <i>Sonoma, California</i>	9	35
ST. FRANCIS OLD VINES ZINFANDEL, <i>Sonoma, California</i>		42
THE SEEKER CABERNET SAUVIGNON, <i>Maipo, Chile</i>	9	33
ALTA VISTA PREMIUM CABERNET, <i>Mendoza, Argentina</i>		44
SEQUOIA GROVE CABERNET, <i>Napa, California</i>		75
CAKEBREAD CABERNET, <i>Napa, California</i>		100