



LE CENTRAL



SOUPS, SALADS, CHARCUTERIE

- Onion Soup Gratinee** 6.75
- Littleneck "Chowder"** Local Littlenecks with Bacon, Onions, Golden Potatoes & Cream 6.75
- Coriander Grilled Shrimp & Avocado Salad** 9.75
Grilled Shrimp in Coriander and Garlic, Salad of Avocado, Tomato & Cucumber, Hot pepper-Lime Vinaigrette
- Warm Goat Cheese and Spinach Salad** 7.75
Tender Spinach & Warm Goat cheese, Red Bell Pepper, Almonds, Grilled Country Bread & Sherry Vinaigrette
- Salade Maison** 6.75
Butter lettuce & baby greens, mustard-shallot vinaigrette
- Salad of Endive and Beets** 8.25
Walnuts & Roquefort, walnut-cider vinaigrette
- Grilled Moroccan Chicken Salad** 10.75
Salad of Cilantro grilled Chicken, Grilled onions, Cucumber Pear Tomatoes, Oil cured Olives, Pomegranate Cream
- Salad of Grilled Salmon "Nicoise"** 11.75
Grilled Salmon, Arugula, Green beans, Roasted Pepper, Fingerling Potatoes and Tapenade
- Tarte aux Tomates** 7.75
Summer Tomato & Gruyere Tart, Salade Vinaigrette
- Duck Liver Mousse** Seasonal Fruit Compote, Grilled Country Bread & Pickled Onions 7.75
- Charcuterie** Pate de Campagne 10.75
Rosette de Lyon dry Sausage, Duck Liver Mousse, Herbed Goat Cheese, House Pickles, cornichon, & olives
- Pate de Campagne avec Poivre Vert** 9.75
Grilled Country Bread, Meaux mustard, House Pickles, cornichon, & olives



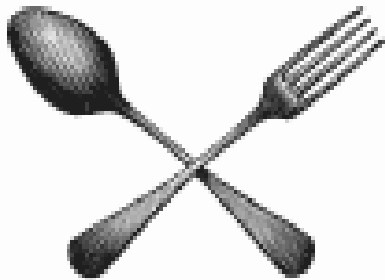
**Local Oysters
Alsacienne**
9.75
Roasted Oysters,
Horseradish Cream
Bacon & Scallions

Local Oysters
1.75 ea
Chilled Oysters
Mignonette Sauce

ENTREES

- Bistro Burger** grilled Hereford Burger on Brioche bun 10.75
salade vinaigrette and sautéed potatoes
Gruyere, Roquefort, Goat Cheese or Parmigiano, 1.00
- Cod Provencal** roasted with ratatouille 12.75
Moroccan olives & pistou
- Grilled Hanger Steak & Gruyere Sandwich** 12.75
Roasted Root Vegetables & Salade Vinaigrette
- Grilled Chicken Sandwich** 10.75
Grilled Chicken, Arugula & Parmigiano on Sour Dough
- Croque Monsieur** 9.75
Pan Toasted Sandwich of French Jambon Ham and Gruyere

Classic "BLT" 10.75 **Grilled Chicken "BLT"** 11.75
Lobster "BLT" 17.75
Brioche with Applewood smoked Bacon,
Arugula, Tomato and aioli, sautéed potatoes



Private Room Available

- Goat Cheese and Tapenade Sandwich** 9.75
Country Bread with Goat Cheese, Tapenade & Roast Pepper
- Moules au Feu** 9.75
Cast Iron Roasted Mussels with parsley-garlic butter
- Chicken and Porcini Mushroom Galette** 12.75
Buckwheat Crepe with Chicken, Porcini and Crimini mushrooms, light cream sauce and salade vinaigrette
- Ratatouille and Gruyere Buckwheat Crepes** 9.75
Salade vinaigrette
- Omelette du Jour**
salade vinaigrette and sautéed potatoes