



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

CREPES, EGGS & FRUIT

Chicken and Porcini Mushroom Galette Buckwheat Crepe with Chicken, Porcini and Crimini mushrooms, light cream sauce and salade vinaigrette	12.75
Omelette Goat Cheese and Arugula salade vinaigrette and sautéed potatoes	9.50
Omelette Applewood Bacon and Gruyere salade vinaigrette and sautéed potatoes	9.75
Omelette aux Ratatouille salade vinaigrette and sautéed potatoes	9.25
Omelette aux Fines Herbes salade vinaigrette and sautéed potatoes	8.75
Eggs Benedict salade vinaigrette and sautéed potatoes	11.75
Fresh Fruit, Granola and Yogurt	7.50
Warm Lemon-Ricotta Crepes, Seasonal Fruit	8.75



**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 salade vinaigrette and sautéed potatoes Gruyere, Roquefort, Goat Cheese or Parmigiano, 1.00	10.75
Cod Provencal roasted with ratatouille Moroccan olives & pistou	12.75
Moules au Feu Cast Iron Roasted Mussels with parsley-garlic butter	9.75
Grilled Hanger Steak & Gruyere Sandwich Roasted Root Vegetables & Salade Vinaigrette	12.75
Grilled Chicken Sandwich Grilled Chicken, Arugula & Parmigiano on Sour Dough	10.75
Croque Monsieur Pan Toasted Sandwich of French Jambon Ham and Gruyere	9.75

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

Goat Cheese and Tapenade Sandwich Country Bread with Goat Cheese, Tapenade & Roast Pepper	9.75
Mac & Cheese Panko Baked Penne with Porcini, Hannabel & Gruyere Cheeses, Salade Vinaigrette	10.50

SIDES

Grilled Shrimp	Grilled Chicken	Grilled Salmon
	4.00	
Grilled Bacon	Grilled Garlic-Fennel Sausage	
Grilled Lamb Merguez		Jambon Ham
	3.00	
Roasted Root Vegetables		Roasted Beets

Private Room Available

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.