

Chef Jason McGarry
Executive Chef

Chef Marie McGarry
Pastry Chef

sides 9

house fries	V
sweet potato brûlée	GF
roasted white asparagus	V
wild mushroom farrotto	GF
creamy collard greens	GF
5 onion parmesan grits	GF
fried brussels/bacon & honey	

substitutions on entrees 3

dietary designations

*GF-gluten free
*PES-pescatarian
*N-nuts
*V-vegetarian

note: a 20% group fee will be added to parties of 6 or more

starters

aged cheddar pimento cheese 12
house flatbread

central's charcuterie board 30

selection of cured local meats, sausages, salamis, pates, cheeses, fruit preserves, house beer mustard and ciabatta crostini

shrimp bao buns 16

bang bang sauce, cilantro, fire & ice pickles

beef tartare 16

buttermilk crème fraîche, potato chips, caviar

gochujang rubbed lamb ribs 18 *N

pickled fresno peppers, cilantro, candied pecan dust

oysters on the half shell 24

nduja infused pimento cheese saltines, house hot sauce

ricotta gnudi 18

roasted seasonal mushrooms, sunchoke cream, sage parmesan reggiano, roasted chicken jus

she crab bisque 12 *PES

alabama crab, roasted butternut squash, coconut, ginger, kaffir lime, curry, green apple

salads

iceberg 14 *GF

iceberg, radish, shallots, chives, confit tomatoes, bacon lardons, blueberry stilton, buttermilk herb mousse, ginger vinaigrette

endive salad 16 *GF *N *V

green apple, belgian endive, toasted almond, radicchio, black pepper honey vinaigrette

entrees

scallops 41 *GF

citrus braised endive, guanciale, orange, frisée, fennel soubise

duck au poivre 38 *GF

butternut squash rösti, apple butter, peppercorn brandy sauce

slow cooked beef short rib 42

5 onion parmesan grits, fried shallots, tomato confit, red wine bordelaise

chilean sea bass 48 *GF *PES

miso-sweet potato mousseline, shoyu braised bok choy, roasted white asparagus, caviar butter

pork tenderloin 42 *GF

creamy collards, smokey cannellini bean ragout, roasted baby turnips, apple cider demi

wild mushroom farrotto 34 *V

creamy farro risotto, confit trumpet mushrooms, tuscan kale pesto, parmesan reggiano

coffee crusted teres major 44 *GF

butternut squash rösti, roasted brussels, cherry gastrique

miso glazed cauliflower steak 36 *V

chick pea and roasted garlic purée, pomegranate seeds, mint and tahini

roasted guinea fowl 42 *GF

braised root vegetables, fondant potatoes, truffle chicken demi

butcher's block

8 oz. filet mignon - market price

18 oz. prime new york strip - market price

22 oz. prime ribeye - market price

steak sauces: red wine bordelaise, chimichurri, brandy peppercorn sauce

wood-fired seasonal innovative wine upscale casual dining culinary swag montgomery exposed brick fresh produce historic
gulf seafood locally inspired menu slow-cooked state-of-the-art kitchen charm artisan cocktails inventive 129 coosa street
heart pine cheerful preservation celebrated chef-driven flavor downtown glowing vibrant festive wood-roasted memorable
sensational appetite vintage caramelized seared ground-breaking schloss & kahn charm wood floors details alley architectural
artisan inspired ambiance atmosphere

NOTICE: May be cooked to order. Consuming raw or uncooked meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. Before placing order, please inform your server if a person in your party has a food allergy. Chef recommends staying between medium to medium rare on any steaks to ensure the quality of the beef.

Mandatory fees of \$15 for outside dessert and \$25 corkage fee per bottle for outside wines.