

Hors-d'œuvres - Small Bites

PANIÈRE DE PAIN	6
basket of warm french baguette served with house made soft butter	
“DEVILED” ŒUFS	12
deviled eggs, bacon, chives, smoked paprika	
CROQUETTES	12
ham, gruyère, potato, panko, dijon-aioli	
PETIT TARTINE À CHÈVRE & L'OIGNON	14
toasted baguette, goat cheese, caramelized onion, honey, balsamic reduction	
PETIT TARTINE À SAUMON FUMÉ	15
toasted baguette, norwegian smoked salmon, capers, red onion, horseradish crème fraîche, dill	
ESCARGOT DE BOURGOGNE	23
french escargot, garlic, butter, pernod, parsley, w/bread service included	
HUÎTRES - oysters on the half shell	half dozen 24
mignonette	one dozen 46

Entrées - Starters

SOUPE À L'OIGNON	18
onion, crouton, gruyère, fines herbs	
CÉLERI REMOULADE	15
celery root, dijon, mayonnaise, lemon	
PÂTÉ de CAMPAGNE	18
cornichon, toasted baguette, dijon, petits toast	
TARTARE de BŒUF*	22
2.5oz. chopped filet mignon, quail egg, shallot, caper, dijon, worcestershire, tabasco, parsley, petits toasts	
GÂTEAU de CRABE avec BEURRE BLANC	24
dungeness & rock crab cake, white wine butter sauce, house made “bread & butter” relish, smoked paprika	

Salades - Salads

PETITE SALADE MAISON	13
mixed greens, tomatoes, red onions, champagne - vinaigrette	
SALADE de LAITUE	16
leaf lettuce, cherry tomatoes, toasted pecans, chives, preserved lemon vinaigrette	
SALADE D'ENDIVES	19
belgian endive, bay blue cheese, candied walnuts, radish, asian pear, bay blue vinaigrette	
CHÈVRE CHAUD et BETTERAVES	17
mixed greens, pistachio crusted goat cheese, roasted beets, pickled onions, champagne - vinaigrette	
SALADE LYONNAISE	19
frisée, lardon, poached egg, pickled onions , croûton, bacon vinaigrette	
	+ duck leg confit 11
SALADE NIÇOISE	25
house confit tuna, marble potato, red onion, kalamata olives, haricot vert, egg, persian cucumber, red bell pepper, anchovy, basil vinaigrette	

Plats de Résistance - Main Course

Spécialité Maison - House Specialty

CASSOULET “LE CENTRAL”	46
white beans, carrot, duck leg confit, lamb, pork belly, pork shoulder, toulouse sausage, boudin blanc	

de la terre - from the land

POULET RÔTI	32
roasted “mary’s” half chicken, frites, sautéed swiss chard, jus	
BŒUF BOURGUIGNON	38
red wine braised beef, carrot, pearl onion, mushrooms, butter & herb egg noodles	
STEAK - FRITES *	your choice of cut and sauce served w/ frites
6oz angus hanger	36
8oz center cut filet mignon	60
sauce: peppercorn béarnaise	
“LE CENTRAL” BURGER*	24
grilled half pound ground chuck/brisket/short rib meat patty, dijon-aioli, lettuce, tomato, red onions, grilled brioche bun, frites	
brie gruyère bay blue	2
caramelized onions	1
sautéed mushrooms	2
bacon	3

de la mer - from the sea

SAUMON	37
pan-roasted atlantic salmon, pommes purée, braised fennel, citrus beurre blanc	
SOLE MEUNIÈRE	39
sautéed pétrale sole, marble potatoes, haricots verts, lemon, butter, capers	
LES MOULES FRITES	31
p.e.i. mussels, white wine, shallots, lemon, butter, parsley, w/frites	

du jardin - from the garden

TARTE au CHÈVRE et POIREAUX	22.5
goat cheese, leeks, mixed greens, dijon-vinaigrette	

Accompagnements - Sides

FRITES	10
french fries	
FRITES aux TRUFFES	18
truffle fries	
HARICOTS VERTS	14
sautéed green beans, shallots	
CHAMPIGNONS	14
sautéed mushrooms, garlic, white wine	
RATATOUILLE	14
eggplant, zucchini, roma tomato, bell pepper	

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 4% surcharge will be added to help offset SF Employer Mandate costs - This is not a gratuity 100% goes toward our employees health benefits.
Corkage fee: \$35 per bottle (750ml) for first two bottles, \$50 each additional bottle | a 20% service charge may be added to parties of 6 or more

<i>Vins au Verre - Wines by the glass</i>	
<u><i>pétillante - bubbly</i></u>	
CHAMPAGNE (Chardonnay) N.V. Gonet Medeville 'Brut Tradition' 1er Cru, Champagne, FR.	15cl. 27
ROSÉ CHAMPAGNE (Pinot Noir / Pinot Munier / Chardonnay) M.V. Gaston Chiquet 'Brut Rosé Premier Cru', Champagne, FR.	33
SPARKLING (Chenin Blanc) N.V. Ronsand 'Blanc de Chenin' Brut, Vouvray, Loire Valley FR.	15
<u><i>blanc - white</i></u>	
CHARDONNAY 2021 Gust Chardonnay, Petaluma Gap, Sonoma, CA	18
SAUVIGNON BLANC 2023 Château Sainte-Marie 'Petite Marie Blanc', Entre-Deux-Mers, Bordeaux, FR.	15
CHENIN BLANC 2023 Saintsbury 'Alder Springs Vineyard', Mendocino, CA	19
WHITE BLEND (Marsanne / Roussanne / Viognier) 2020 Thomas Farge 'Les Jardins de Chavagnac' IGP Collines Rhodaniennes, N. Rhône, FR.	16
WHITE BLEND (Grenache Blanc / Marsanne) 2022 Les Eminades 'Le Montmajou', Saint-Chinian, Languedoc-Roussillon, FR.	17
RIESLING 2023 Kuentz - Bas, Alsace, FR.	14
<u><i>rosé et l'orange - rose & orange</i></u>	
ROSÉ (Cinsault / Mourvèdre) 2023 Enfield Wine Co. 'Foot Tread Rosé', California, CA	16
ROSÉ (Gamay / Grolleau / Pinot Noir) 2023 François Chidaïne, Touraine, Loire Valley, FR	14
ORANGE WINE (Falanghina / Fiano / Vermentino) 2023 Giornata 'Orangotango', San Luis Obispo, CA	16
<u><i>rouge - red</i></u>	
BORDEAUX BLEND (Cab Sauvignon / Merlot / Cab Franc / Petit Verdot) 2020 Chateau Lilian Ladouys, Saint-Estèphe, Bordeaux, FR.	21
CABERNET FRANC 2021 Owen Roe 'Rosa Mystica', Yakima Valley, WA.	17
SYRAH 2022 Melville 'Estate, Sta. Rita Hills, CA	20
RHÔNE BLEND 2021 Famille Gras 'Les Vieilles Vignes' Cotes du Rhône, S. Rhône, FR.	15
PINOT NOIR 2021 CrossBarn (by Paul Hobbs), Sonoma Coast, CA	20
GAMAY 2021 Antoine Sunier, Régnié, Beaujolais, FR.	16

<i>Sélections Coravin - Coravin Selections</i> ▼	
<u><i>blanc - white</i></u>	
CHARDONNAY 2020 Château de la Maltroye, 1er Cru 'La Comme' Santenay, Burgundy, FR.	15cl. 38
SAUVIGNON BLANC 2022 Henri Bourgeois 'La Côte des Monts Damnés' Sancerre, Loire Valley, FR.	28
VIOGNIER 2020 Domaine Verzier 'Authentic', Condrieu, N. Rhône, FR.	30
<u><i>rouge - red</i></u>	
CABERNET SAUVIGNON 2021 Brooks Note, Napa Valley, CA.	30
PINOT NOIR 2022 Maison Champy, Aloxe-Corton, Burgundy, FR.	35
MOURVÈDRE BLEND 2020 Domaine Tempier 'Lulu & Lucien', Bandol, Provence FR.	27

<i>Les Cocktails - Cocktails</i>	
THE WILKES BASHFORD campari, club soda, "tall"	16
LE CENTRAL "209 RESERVE" NEGRONI 209 'barrel reserve' gin, campari, noilly prat sweet vermouth	18
HIGH WEST MANHATTAN high west bourbon, noilly prat sweet vermouth, angostura bitters	18
FRENCH MARTINI grey goose citron vodka, chambord, pineapple juice	17
HIBISCUS FRENCH '75' citadel gin, lemon juice, hibiscus syrup, french sparkling wine	17
PROVENÇAL SPRITZ lavender syrup, french sparkling wine, club soda	16.5
APEROL SPRITZ aperol, french sparkling wine, club soda	16.5
PARISIAN SIDECAR hennessy cognac, lillet blanc, cointreau, lemon	18
CAPPUCCINO MARTINI tito's vodka, kahlua, 'illy' espresso, milk foam	18
LA TOUR EIFFEL hennessy cognac, suze, cointreau, absinthe, honey, lemon	18
<i>Bière et Cidre - Beer & Cider</i>	
<u><i>à la pression - draft</i></u>	
PILSNER Stella Artois, Belgium	8
IPA Fort Point Beer Co. "lobos" hazy ipa, San Francisco, CA.	8
<u><i>bouteilles et canettes - bottles & Cans</i></u>	
SFIZIO Fort Point Beer Co. 'Italian Style Pilsner', San Francisco, CA.	7
PILSNER ('austrian style pilsner') Trumer Brewery, 'austrian style pilsner', Berkeley, CA.	7
CIDER (330ml) Le Père Jules 'Apple Cider Brut Pays d'Auge', Normandy, FR.	10
<i>Sans Alcool - Non Alcoholic</i>	
<u><i>mocktails -non alcoholic cocktails</i></u>	
FRESH '75' melati 'fresh', lemon juice, simple syrup Ribo n.a. sparkling	12
N.A. CAPPUCCINO MARTINI melati 'classic', espresso, milk foam	12
POM-LIME RICKY monday zero alcohol gin, pomegranate syrup, lime juice, soda	12
FRISCO SOUR melati 'fresh', simple syrup, lemon, lime, melati 'classic' float	12
LAVENDER - HIBISCUS SPRITZ Ribo dealcoholized sparkling wine, lavender, hibiscus, soda, lemon	12
P&P SPRITZ Pierre et Paul Non Alcoholic Spritz	12
N.A. BEER Best Day Brewing 'Kölsch style ale, Sausalito, CA.	7
DE ALCOHOLIZED WINE SPARKLING 'Ribo' by Cave de Ribeauvillé, Alsace, FR.	15cl. 11
STILL WHITE 'Cypher' by Brau, Occitania FR.	11
<u><i>eau, soda, etc. -water, soda, etc.</i></u>	
PELEGRINO (750ml) or EVIAN (750ml)	8
SODAS, ICED TEA, ICED COFFEE	5
SPARKLING LEMONADE	6