

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 AU CHÈVRE & À L'OIGNON	14
toasted baguette, goat cheese, caramelized onion, honey, balsamic reduction	
PETIT TARTINE AU 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, includes basket of warm french baguette	
HUÎTRES - oysters on the half shell	half dozen 25

Entrées - Starters

SOUPE À L'OIGNON	18
onion, crouton, gruyère, fines herbs	
CÉLERI REMOULADE	15
celery root, dijon, mayonnaise, lemon	
TARTARE DE BETTERAVES	18
beets, goat cheese, pistachios, cara cara oranges, mint, basil, evoo, balsamic reduction	
GALETTE de SAUMON	18
salmon cake, beurre blanc, chives	
RILLETES de CANARD	15
cornichon pickles, dijon mustard, petits toasts	
PÂTÉ de CAMPAGNE	19
cornichon, toasted baguette, dijon, petits toast	
TARTARE de BŒUF*	25
3oz. chopped filet mignon, quail egg, shallot, caper, dijon,	

Salades - Salads

PETITE SALADE MAISON	12
mixed greens, tomatoes, red onions, champagne - vinaigrette	
SALADE de LAITUE	16
butter 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	
SALADE LYONNAISE	18
frisée, lardon, poached egg, pickled onions , croûton, bacon vinaigrette	
SALADE NIÇOISE	28
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"48

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 with peppercorn sauce, served w/ frites	
6oz hanger steak	36
8oz filet mignon	60
"LE CENTRAL" BURGER*	24
grilled half pound ground chuck/brisket/short rib meat patty, dijon-aioli, lettuce, tomato, red onions, grilled brioche bun, frites	
cheese: brie, gruyère, or bay blue +2	
bacon +3 caramelized onion +2 sautéed mushrooms +2	

de la mer - from the sea

SAUMON	37
pan-roasted atlantic salmon, pommes purée, asparagus, beurre blanc	
SOLE MEUNIÈRE	39
sautéed pétrale sole, marble potatoes, haricots verts, lemon, butter, capers	
LES MOULES FRITES	32
p.e.i. mussels, white wine, shallots, lemon, butter, parsley, w/frites	
TARTE au CHÈVRE et POIREAUX	23
goat cheese, leeks, mixed greens, dijon-vinaigrette	

du jardin - from the garden

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	
LENTILLES DU PAYS	12
french lentils, carrot, celery, thyme	

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 5% 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